

Lunch

Central's 11th Street Lunch Special \$21.00

CHOICE OF APPETIZER: Roasted beet salad with warm goat cheese ~or~ New England clam chowder
CHOICE OF ENTRÉE: Grilled mushroom sandwich ~or~ Cavatappi Bolognese
CHOICE OF DESSERT: Michel's chocolate bar ~or~ Rustic apple pie

Appetizers

Cheese puffs (gougères)	\$8
Bacon & onion tart	\$12
Tartare of filet mignon and French fries	\$14
'La Quercia' prosciutto plate	\$16
Burrata mozzarella and bruschetta	\$17
Michel's charcuterie plate	\$24
Artisanal cured meats & faux gras	
Cheese Plate	\$15/22
Daily selection of 3 or 5	
Oysters, half or one dozen	\$18/34

Soups & Salads

French onion soup	\$10
Clam chowder	\$14
Mixed green salad	\$9
Iceberg and blue cheese salad	\$10
Chopped salad	\$14
Goat cheese Caesar salad	\$14
Salad frisee with lardons, poached egg	\$14
Capital chicken salad	\$16
Tuna salade Nicoise	\$17

Sandwiches

All burgers served with confit tomato, Central mayonnaise, potato tuiles and choice of French fries or salad

Grilled mushroom & cheese sandwich	\$16
Chicken & lemon burger	\$16
Hamburger, dry aged	\$17
add cheese \$1, bacon \$1	
Corned beef sandwich	\$18
Meatball burger	\$18
Fish tacos	\$18
Lamb burger	\$20
Ahi tuna burger	\$20
Crabcake sandwich	\$22
Lobster burger	\$30

Entrees

Mussels:

<i>White wine & garlic</i>	\$19
<i>Coconut & curry</i>	\$19
<i>Spanish chorizo & tomato</i>	\$21
Cavatappi Bolognese	\$14
Loup de mer (sea bass) with mushrooms	\$18
Fish & chips	\$19
Walnut-crusted salmon with root vegetables	\$22
Rotisserie chicken with roasted potatoes	\$22
Braised chicken in pinot noir with pasta	\$22
Hangar steak au poivre with French fries	\$22
Fried chicken with mashed potato	\$23
Tartare of filet mignon and French fries	\$27

Sides

Brussels sprouts with bacon	\$8	Macaroni and Cheese	\$8
Mashed potatoes	\$8	Green beans	\$8
French fries	\$8	Up-charge to substitute sides on main dishes	\$3

Jason Maddens, Chef de Cuisine | David Hale, General Manager/Wine Director

A gratuity of 20% may be added to parties of 6 or more.

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions."

—Section 11051, 2003 DC Food Code

Dessert

Celebration cake*	\$15
Banana split*	\$12
Lemon Tart	\$10
Pear Tart*	\$10
Mixed berry meringue*	\$9
Rustic apple pie	\$9
Michel's chocolate bar*	\$9
Michel's Napoleon	\$8
Michel's chocolate mousse *	\$8
Carrot cake*	\$8
Crème brulee	\$8
Chocolate lava cake a la mode*	\$8
Ice Cream & Sorbet*	\$6

**dish contains nuts*

Beverage List

Mineral Water	
SiDEA Purified water – sparkling/still	\$3
Acqua Panna, Italy – still	\$7
San Pellegrino, Italy – sparkling	\$8
Non-Alcoholic	
Iced Tea	\$3
Lemonade	\$3
Soda	\$3
Dr. Brown's soda	
Diet Black Cherry or Cel-Ray	\$4
Peach Tonic	\$4
Abita rootbeer	\$4
Fever Tree ginger beer	\$4
House made grapefruit soda	\$6
Hot Beverages	
Espresso	\$4
Decaffeinated espresso	\$4
Double espresso	\$7
Cappuccino/latte	\$6
Fresh brewed coffee	\$3
Mighty Leaf tea selection	\$5
English Breakfast, Green Tea Passion	
Verbena Mint, Leaves of Provence	
Chamomile Citrus, Earl Grey	

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Happy in the Kitchen	\$45
Sweet Magic	\$28

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Lunch

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