

CENTER SQUARE LUNCH

FRIDAY - SATURDAY - SUNDAY - NOON TO 3PM

SOUPS & SALADS

Gf CRAB SOUP – 10

SHERRY - TARRAGON - CREAM - SPICES

FEATURED CHEF SOUP – 8

ASK YOUR SERVER FOR TODAY'S SELECTION

Gf WEDGE SALAD – 8

ICEBERG LETTUCE, APPLEWOOD SMOKED BACON, CHERRY TOMATO, BLUE CHEESE CRUMBLE, BLUE CHEESE DRESSING

Gf AUTUMN SALAD – 10

SHREDDED PURPLE & GREEN BRUSSELS SPROUT, KALE, ROASTED MUSHROOMS & BUTTERNUT SQUASH, GINGER VINAIGRETTE

Gf APPLE & PECAN SALAD – 8

MIXED GREENS, CHEF SELECTED APPLE, CANDIED PECANS, CHERRY TOMATO, BLUE CHEESE CRUMBLE, HONEY BALSAMIC VINAIGRETTE

Gf PROSCIUTTO & FIG SALAD – 10

FRESH FIGS, DICED PROSCIUTTO, BITTER GREENS, BLUE CHEESE, ALMONDS, RASPBERRY SHERRY VINAIGRETTE

Gf HOUSE SALAD – 5

MIXED GREENS - HEIRLOOM CHERRY TOMATO - CUCUMBER - SLICED RED ONION - CROUTONS - HONEY LIME VINAIGRETTE

SANDWICHES

CHICKEN CUTLET SANDWICH – 12

HAND CUT & GRILLED MARINATED CHICKEN BREAST, PICKLE, HOT & SPICY MAYO SAUCE, LETTUCE, TOMATO, ONION ON A TOASTED BRIOCHE ROLL, HOUSE MADE FRIES
+ Also Available with Buttermilk Fried Chicken +

HOT ROAST BEEF – 15

HERB CRUSTED BEEF, SLOW ROASTED, THINLY SLICED, SWISS CHEESE, CARAMELIZED ONIONS, HORSERADISH CREAM SAUCE, TOASTED SESAME FRENCH BAGUETTE, HOUSE MADE FRIES

HOT HOUSE MEATLOAF – 13

HOUSE-MADE MEATLOAF, ROASTED SHISHITO PEPPERS AND ONIONS, DEMI GLAZE ON A SEEDED FRENCH BAGUETTE, HOUSE MADE FRIES

SOUTHERN SMOKED BRISKET – 14

RUBBED & SMOKED CAROLINA STYLE, CHIPOTLE-AIOLI SAUCE, ON A BRIOCHE ROLL, HOUSE MADE FRIES

SMALL PLATE SKILLETS

Gf CST SKILLET SHORT RIB POUTINE – 13

HOUSE MADE FRENCH FRIES & CHEESE CURD, SERVED IN A SKILLET, SEASONINGS & DEMI GLAZE

SHORT RIB MAC & CHEESE SKILLET – 12

5 HOUR BRAISED SHORT RIB, CAVATAPPI PASTA, HOUSE MADE QUESO SAUCE

PERSONAL SKILLET CORN BREAD – 9

HOUSEMADE SKILLET CORN BREAD, HOT OUT OF THE OVEN - SERVED WITH SALTED HONEY BUTTER

COKE - DIET COKE - SPRITE - GINGER ALE - LEMONADE

UNSWEETENED ICED TEA - PELLEGRINO SPARKLING WATER

AQUA PANNA SPRING WATER - COFFEE - TEA

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

FLAT BREAD

ITALIAN STYLE FLAT BREAD – 10
CARMELIZED ONIONS, ANCHOVY, KALAMATA OLIVES

PESTO & PROSCIUTTO FLAT BREAD – 10
ARUGULA, PARMESAN, PROSCIUTTO, PESTO SPREAD, GARLIC OIL

PORK BELLY FLATBREAD – 10
BRAISED PORK BELLY, BUTTERNUT SQUASH, BALSAMIC, SAGE & FIGS

CLASSIC MARGARITA FLAT BREAD – 10
TOMATO SAUCE, FRESH MOZZARELLA, BASIL, BALSAMIC GLAZE

CST PLATTERS

Gf HUEVOS CON PAPAS – 12
SEASONED HOUSE CUT FRIES, THORIZO SAUSAGE, CARMELIZED ONIONS, POBLANO & CORN SALSA, TWO SUNNY SIDE EGGS, QUESO CHEESE SAUCE

Gf CHICKEN & ROASTED PEPPER – 14
SLICED GRILLED CHICKEN, TOSSED WITH ROASTED BELL PEPPERS, BLISTERED SHISHITO PEPPERS & TOMATO. SERVED OVER MASHED POTATO

Gf SIMPLE GRILLED SALMON – 16
7OZ HAND FILETED SALMON, WILTED SPINACH & GARLIC, CITRUS SCENTED RICE, BEURRE BLANC SAUCE

CENTER SQUARE'S FAMOUS BURGERS & TACOS

BE SQUARE BURGER – 14
LETTUCE - TOMATO - ONION - TOASTED BRIOCHE - HOUSE MADE FRIES

CST PICKLE BURGER – 15
PILED HIGH WITH OUR HAYSTACK PICKLES, SOUTHWEST SAUCE, RAW PICKLED JALAPENO, HOUSE MADE FRIES

TAVERN BLUE CHEESE BURGER – 15
BLUE CHEESE CRUMBLE, BLUE CHEESE AIOLI, CRISPY FRIED ONIONS ON A TOASTED BRIOCHE ROLL, HOUSE MADE FRIES

CENTER SQUARE TACOS (2)
AVOCADO, PICO DE GALLO, CILANTRO CREMA, FLOUR TORTILLA
+ Short Rib 12 - Chicken 10 - Mahi 12 - Steak 12 - Shrimp 12 **** (GF) Fried Blue Corn Tortilla add \$2.50 +**

JOIN US FOR HAPPY HOUR
EVERYDAY AT 3PM

WE HOST BUSINESS LUNCHEONS!

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

PRICES SUBJECT TO CHANGE