

★ **HOW TO ORDER WITH US** ★

We do not have waitstaff for the tables.

- Order with the QR code at your seat.
- If you can't use the QR code, no problem, just come to the bar to place your order
- We bring your food to your table
- Any cocktails or beer not on the menu you can order at the bar
- We are here to help!

BAR BITES & SNACKS

FRIED PICKLES	\$5
Housemade pickle chips, two thousand island dressing	
TAVERN CHIPS	\$5
Thick cut potato chips, caramelized onion dip	
TURNBUCKLE PRETZEL	\$8
Pimento cheese dip, stout beer mustard	
SKILLET NACHOS	\$11
Charred corn pico de gallo, radish, chipotle cheese sauce Add chicken, pulled pork, brisket or shrimp	
PULLED PORK EGG ROLLS	\$11
Smoked pork, bourbon BBQ, slaw, peach duck sauce	
CENTRAL WINGS BY THE POUND	\$13
Tavern dry rub, garlic lemon pepper, house buffalo, south carolina BBQ, bourbon BBQ, honey mustard	
ARTISAN CHEESE BOARD	\$15
A combination of our (3) local & imported, served with crostini and house made accoutrement	
HANDCRAFTED CHARCUTERIE	\$15
Selection of the house made charcuterie options, crostini and accoutrement	
GRAND CHARCUTERIE	\$25
A combination of our (3) local & imported cheese with (3) Charcuterie selections, served with crostini and house made accoutrement	



CENTRAL TAVERN



GREENS & THINGS

ROASTED CORN AND CLAM CHOWDER	\$6/8
House bacon, Potato, Native Corn, Thyme	
CHILI CON QUESO	\$6/\$8
Smoked Brisket, Ground Beef, Chipotle Cheese Sauce, Tortilla chips	
CESEAR SALAD	\$8
Romaine, imported parmesan, house made croutons	

TAVERN EATS

GROWN UP GRILLED CHEESE	\$10
Brioche, spinach, smoked tomato, Swiss, cheddar	
CENTRAL BLT	\$11
Thick sliced central bacon, crispy iceberg, tomato, basil pesto	
SMASH BURGER	\$9/\$11
4oz House blend Ground, topped with American cheese, lettuce, tomato, onion and mikes pickle chips	
BRISKET SANDO	\$13
House made beef brisket, blueberry BBQ, crispy onions, mikes pickle chips, on Mazzarelli's Portuguese rolls	
TAVERN BOMB	\$13
Shaved chicken, caramelized local onion, pepper, mushroom, American cheese, on Mazzarelli's Portuguese rolls	
PICANHA AND FRIES	\$17
Cast Iron seared coulotte steak, tavern fries, smoke salt	
TAVERN SWEETS	
ICE CREAM SANDWICH	\$8
Chocolate chuck cookies, salted caramel, local vanilla ice cream	

EAT, DRINK, REPEAT

TiKi COCKTAILS

MIKE TAI \$12
 A twist on Trader Vic's 1944 original recipe. This staple is made with light Jamaican rum, funky Jamaican rum, fresh lime juice, almond syrup and orange liqueur. Might be lit on fire if requested or if the bartender does not like you.

PAINKILLER \$12
 Invented in 1971 at the Soggy Dollar Bar on Jost Van Dyke Island. Rum, pineapple, orange and coconut harmonize with aromatics of cinnamon and nutmeg.

CLASSIC COCKTAILS

MARGARITA \$12
 Meaning "Daisy". Descendant from the antique cocktail of the same name from the late 1800s. Beautiful balance of tequila, two different orange liquors and fresh lime juice. **Want yours a little spicy or smokey? Just ask.**

GIMLET \$12
 A 1928 cocktail that is beautifully balanced. Gin, simple syrup, lime. Light and refreshing.

DAQUIRI \$12
 This taste of island paradise hails from the small-town Daiquiri Cuba. Rum, fresh lime juice and simple syrup. Feeling tropical? Ask for a touch coconut or pineapple.

OLD FASHIONED \$12
 The first written recipe for this classic is in 1806. Whiskey, aromatic bitters, a beautiful 2" ball of clear ice and a little demerara sugar to balance it out.

SAZARAC \$12
 A New Orleans "medical toddy" from the 1830s created in response to the temperance movement. A perfect blend of Cognac (or rye whiskey), Peychaud's Bitters, absinthe wash and simple syrup to bring it all together.

IRISH ESPRESSO MARTINI \$12
 A dessert martini. Cold, made with espresso vodka, coffee cream liqueur, and simple syrup.



CENTRAL TAVERN



FALL COCKTAILS

CRISP PEAR MARTINI \$12
 Gin, pear nectar, pear liqueur, lemon, cinnamon syrup

APPLE CIDER SIDECAR \$12
 Cognac, Apple cider, Cointreau, lemon

APPLE WHISKEY SOUR \$12
 Whiskey, apple, lemon

PUMPKIN OLD FASHIONED \$12
 Bourbon, pumpkin spice simple syrup, orange bitters

STONE FENCE \$12
 Bourbon, apple cider, angostura bitters

CRANBERRY MARGARITAS \$12
 Tequila, cranberry, Cointreau, cinnamon syrup, lime

PUMPKIN PIE MARTINI \$12
 Vodka, licor 43, cream, pumpkin puree, cinnamon syrup

APPLE PIE MARTINI \$12
 Vodka, licor 43, apple cider, cinnamon syrup, lime

PECAN PIE MARTINI \$12
 Bourbon, Rum Chata, Godiva chocolate liqueur, cinnamon syrup

KRISTEN'S ESPRESSO MARTINI \$12
 Espresso vodka, Godiva chocolate liqueur, espresso

*Menu prepared by ACR Food Group
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