

LE CENTRAL TAKE AWAY

401.396.9965

483 HOPE ST BRISTOL

STARTERS

Onion Soup	Pint	12
	Quart	20
Soup du Jour	Pint	10
	Quart	18
Frites & Sriracha Aioli		6
Poutine Frites		10
House Fries with spicy Duck Sauce & Cheddar		
Grilled Shrimp & Avocado Salad		12
Grilled Shrimp in Coriander & Garlic, Salad of Avocado, Tomato & Cucumber, Hot pepper-Lime Vinaigrette		
Goat Cheese & Spinach Salad		10
Tender Spinach & Warm Goat cheese, Red Bell Pepper, Almonds, Grilled Country Bread & Sherry Vinaigrette		
Salad of Endive & Roasted Beets		10
Walnuts & Roquefort, walnut-cider vinaigrette		
Duck Liver Mousse		10
Seasonal Fruit Compote Grilled Country Bread & Pickled Onions		
Charcuterie		14
Pate de Campagne, Rosette de Lyon dry Sausage, Duck Liver Mousse, Herbed Goat Cheese, House Pickles, cornichon, & olives		
Pate de Campagne avec Poivre Vert		12
Pork, Chicken liver & Green Peppercorn Pate, Grilled Country Bread, Meaux mustard, House Pickles, cornichon, & olives		

SANDWICHES

Grilled Chicken Sandwich		12
Grilled Chicken, Arugula & Parmigiano on Sour Dough House Frites		
Classic "BLT"		10
House Frites		
Grilled Chicken "BLT"		12
House Frites		
Lobster "BLT"		28
Brioche with Applewood smoked Bacon, Arugula, Tomato & Aioli, House Frites		
Croque Monsieur		10
Pan Toasted Sandwich of Country Ham & Gruyere Fried Little Rhody Egg & Cheddar on Brioche House Frites Add Fried Organic Egg 2.00		
Smoked Salmon on Sourdough		15
Dill Cream, Cucumbers & Pickled Onions, Salade Vinaigrette		
Eggwich		10
House Organic Spicy Chicken-Maple Sausage Fried Little Rhody Egg & Cheddar on Brioche House Frites		

ENTREES

Bistro Burger Frites		14
Grilled Organic Beef on Brioche bun with House Pickles & House cut Fries Add Gruyere, Goat Cheese, Roquefort, Parnesan 2 Add Organic Egg 2		
Moroccan Chicken		19
Moroccan Spiced Boneless Roulade of Organic Chicken Melting Greens, Fingerling Potatoes, Rainbow Carrots Oil Cured Olives & Preserved Lemon		
Coq au Vin		20
Organic Chicken Braised in Red Wine House Cured Bacon, Mushrooms & Onions, Parsleyed Fingerling Potatoes		
Confit Duck Leg & Fennel Sausage		22
Grilled Chili Glazed Confit, Fennel Sausage, House made Kimchi & Sweet Potato Puree		
Steak Frites*		22
Hanger Steak, House Cut Fries & Arugula Bordelaise Onions		
Grilled Rack of Lamb		28
Ratatouille & Pommes Anna		
Nicoise		22
Grilled Scottish Salmon, Arugula, Green beans, Roasted Pepper, Fingerlings Tapenade & Lemon-Caper Compote		
Grilled Lobster		28
Charmoula rubbed Sakonnet Lobster Warm salad of Beets, Haricot Vert, Fingerlings, Onion Jam		
Mac & Cheese	Pint	10
Panko Baked Penne Porcini & Fontina Cheese		
	Quart	18
Lobster Mac & Cheese	Pint	28
Mac & Cheese with Sakonnet Lobster		
	Quart	45

DESSERT

House Made Ice Cream	Pint	8
	Quart	15
Lemon-Ricotta Crepes		6
Seasonal Fruit & Fruit Syrup		
Apple Tart		6
Whipped Cinnamon Cream		
Chocolate Bread Pudding		6
House Made Chocolates		2/ea

Aperitif

Mimosa

Champagne and Fresh Orange Juice

Bellini

Champagne and Peach Juice

La Rosette

Champagne and St Germain Elderflower Liqueur

Valencia

Champagne, Orange & Cointreau

Pomellini

Champagne and Pomegranate Juice

Kir Royale

Champagne and Cassis

Kir Imperial

Champagne and Chambord

Kir

White Wine and Cassis

Beers

On Tap

Lagunitas IPA

Harpoon UFO White

Bottles

Heineken

Heineken Light

Left Hand Brewing Nitro Milk Stout

St Pauli Girl Non-Alcoholic

Waters, Sodas, Juices

Pellegrino Sparkling

Panna Still

Coke, Diet Coke, Ginger ale, Sprite, Club Soda, Tonic

Fresh Orange Juice, Cranberry, Pomegranate

Coffees & Tea

Iced Tea and Iced Coffee

New Harvest Coffee

Stash Teas

Espresso, Macchiato, Cappuccino, Latte, Mochas

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DINNER