

# MIDTOWN CAFÉ BRUNCH MENU

Served 10:30am until 2:00pm Saturday & Sunday

## APPETIZERS

### CRAB CAKE \$15

*served with lemon dill sauce & remoulade*

### CRISPY BRUSSELS SPROUTS \$10/\$13

*tossed in honey lime vinaigrette with apples,  
candied walnuts, Mandarin oranges  
& TN white cheddar cheese*

### FRIED GREEN TOMATOES \$14

*with chipotle aioli*

## SOUPS & SALADS

### LEMON ARTICHOKE SOUP \$9

*artichokes & lemons blended in a creamy chicken broth*

### LOBSTER BISQUE \$13

*essence of lobster soup with cream  
& a touch of brandy*

### MIDTOWN HOUSE \$9/\$13

*a blend of organic mixed greens  
topped with mushrooms, house made croutons, cubed  
English cucumbers, & served with choice of dressing  
(citrus soy ginger, ranch, bleu cheese, honey mustard,  
balsamic vinaigrette)*

### MIDTOWN CAESAR SALAD \$9/\$13

*crispy romaine lettuce tossed in house made Caesar  
dressing topped with house made croutons  
& Parmesan cheese*

### SUNSET CAESAR SALAD \$9/\$13

*romaine lettuce, sun-dried tomatoes, toasted pine nuts,  
Parmesan & house made croutons*

### SOUTHWESTERN

### FRIED CHICKEN SALAD \$25

*6oz hand breaded chicken breast, with romaine, pico  
de gallo, black beans, avocado, cheddar cheese,  
applewood smoked bacon,  
crispy tortilla strips & spicy ranch dressing  
(can substitute grilled or blacked chicken )*

### ADD TO ANY SALAD

*grilled or blackened chicken, shrimp, salmon,  
or marinated beef tips\*\* \$13  
crumbled Gorgonzola bleu cheese \$2*

## SIDES \$5

*Steamed Broccoli★*

*Yukon Gold Mashed Potatoes★*

*French Fries*

*French Green Beans★*

*Smoked Gouda Grits★*

*Angel Hair w/ Herb Butter*

*Mushroom Risotto★*

*Vegetable Medley Confetti★*

*Fresh Fruit★*

*Asparagus with Hollandaise★\$9*

*Hollandaise★*

## ENTREES

### SHRIMP AND GRITS \$29

*blackened shrimp tossed with bacon, mushrooms, tomatoes  
& scallions served over smoked Gouda cheese grits ★*

### SEA BASS \$39

*with lobster risotto, sautéed julienned vegetables,  
& Champagne beurre blanc★*

### COD MEUNIÈRE \$33

*cod dipped in milk and lightly rolled in flour  
with lemon & browned butter served with rice  
& Haricot verts topped with chopped parsley*

### GRILLED SALMON \$28

*on a bed of mushroom risotto with grilled asparagus  
& sun-dried tomato ragout ★\*\**

### CRAB CAKES \$29

*served with julienned vegetables, smoked Gouda cheese grits,  
lemon dill sauce & remoulade*

### BLACKENED GROUPER \$29

*served with smoked Gouda cheese grits  
& French green beans★*

### CHICKEN IN PUFF PASTRY \$26

*pastry filled with chicken & mushrooms in a rich  
& creamy sauce served with asparagus & Hollandaise*

### ROASTED PORK TENDERLOIN \$25

*marinated & dry rubbed Memphis style, served with  
mushroom risotto, grilled asparagus & cherry demi★\*\**

### PRIME PORK CHOP \$29

*15oz pork chop with Yukon gold mashed potatoes,  
broccolini & blackberry demi*

### BEEF BOURGUIGNON \$25

*tender beef braised in red wine  
with bacon, onions, carrots & mushrooms  
served over Yukon gold mashed potatoes*

### MIDTOWN MEATLOAF \$18

*house ground blend beef with tomato herb gravy,  
mashed potatoes & French green beans*

## SANDWICHES

### MIDTOWN BURGER \$16

*½ lb ground beef patty with lettuce, tomato, onion,  
mayonnaise & mustard with your choice of  
cheddar, Swiss or pepper jack cheese,  
served with fries \*\**

### REUBEN SANDWICH \$17

*6oz of corned beef, Swiss cheese, sauerkraut,  
1000 island dressing, on griddled marble rye  
served with fries*

### SANDWICH ADDITIONS

*Fried Egg \$3 \*\* Bacon \$4*

*Gluten Free Bun \$2★*

A 20% Gratuity may be added to parties of 6 or more unless otherwise requested

Split Plate Charge \$3

★ All Gluten Free Ingredients

\*\* “Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions.” PLEASE TURN FOR MORE SELECTIONS SS0923