

MIDTOWN CAFÉ BREAKFAST – BRUNCH MENU

Served Everyday 8am until 2pm

EGG PLATES AND OMELETS

Served with your choice of Home Fries, Fruit or Smoked Gouda Grits; Choice of Biscuit, Toast (Sourdough or Wheat), or Whole Wheat English Muffin; Substitute Gluten Free Bun+2.00 Substitute Egg Whites +2.00

Midtown Breakfast** Two Eggs Any Way and choice of Applewood Smoked Bacon, Swaggerty's Mild Country Sausage, Turkey Sausage or Black Forest Ham ★	13
Western Omelet Ham, White Onions, Red Bell Peppers ★ Add Cheese 1	16
Florentine Omelet Spinach, Mushrooms, Caramelized Onions, Goat Cheese ★	16
NOVA Salmon Omelet White Onions, Tomatoes, Goat Cheese ★	19
BYO Omelet Three Egg Omelet with your Choice of Three Ingredients ★	16
<u>Cheese</u> ★ (White Cheddar, Smoked Gouda, Pepper Jack, Goat Cheese, Swiss, Mild Cheddar)	Extra Ingredients 2
<u>Vegetable</u> ★ (Caramelized Onion, Tomato, Spinach, Avocado, Red Peppers, Mushrooms, Jalapeños)	
<u>Meat</u> ★ (Applewood Bacon, Chorizo, Turkey Sausage, Swaggerty's Country Sausage Patties, Black Forest Ham, (Add Crab Meat+ 13)	
Huevos Tostada** Scrambled Eggs with Peppers, Onions, and Chorizo on Fried Corn Tortillas served with Pico de Gallo, Lime Crema and a Side of Black Beans and Salsa Verde ★	16
Steak & Eggs** 5oz Grilled Tenderloin w/ Truffle Butter and Two Eggs Any Way ★	36
Short Rib** w/ Coca-Cola® Barbeque Sauce & Two Fried Eggs ★	26

BISCUITS AND SUCH

Served with your choice of Home Fries, Fresh Fruit or Smoked Gouda Grits

Midtown Biscuits** Two Eggs Any Way and Cheddar Cheese with Applewood Bacon, Swaggerty's Country Sausage Patties, Turkey Sausage or Black Forest Ham	15
Fried Chicken Biscuits** Two Biscuits with Fried Chicken Tenderloin and Two Eggs Any Way served with a side of Alabama White Sauce & Sausage Gravy "Nashville Hot" served with Ranch	18
Nashville Pig in a Blanket** Two Biscuits w/ Mild BBQ Dry Rub Roasted Pork Tenderloin Served w/ Two Eggs Any Way and sides of Alabama White Sauce & Country Sausage Gravy	18
Biscuits and Gravy** Two Biscuits topped with Sausage Gravy w/ Two Eggs Any Way	13
Music City Eggs Benedict** Biscuit or English Muffin with Black Forest Ham, Poached Eggs, topped with Hollandaise (Add Beef Tenderloin Medallions, Nova Salmon, or Crab Cakes +16)	20
Fried Green Tomato Benedict** with Poached Eggs and Chipotle Aioli	19

SWEET STUFF AND SMALL PLATES

Avocado Toast** Whole Wheat Toast with Smashed Avocado and Fried Egg topped with Pico de Gallo, Olive Oil, Cracked Black Pepper, and Sea Salt	15
Two Pancakes with Maple Syrup & Butter served with Two Eggs Any Way and choice of Applewood Bacon, Swaggerty's Mild Country Sausage Patties, Turkey Sausage or Black Forest Ham Add Chocolate Chips +1 Blueberries +1 Peach Compote and Whipped Cream +4	16
French Toast topped with Jack Daniels Peach Compote, Whipped Cream and Syrup	15
Sunset Grill's Original Nachos Baked in our own unique blend of cheeses & spices served with Grilled Chicken, Black beans, Fresh Jalapenos and a side of Fresh Salsa	19
Bagel & Lox with Cream Cheese, Capers, Red Onions and Tomato	19

BEVERAGES & SIDES

Yukon Gold Potato Home Fries	3			Fresh Ground Coffee	4
Smoked Gouda Grits ★	3	One Cage Free Egg** ★	3	Fresh Ground Decaf	4
Sliced Avocado ★	4	Swaggerty's Country Sausage★	5	Natalie's Orange Juice	5
Fresh Fruit ★	4	Applewood Smoked Bacon ★	4	Cranberry, Pineapple, Grapefruit, or Apple Juice	5
Sliced Tomato ★	4	Turkey Sausage ★	5	Whole Milk	5
Black Beans ★	4	Chicken Sausage ★	5	Chocolate Milk	5
Bagel & Cream Cheese	7	Black Forest Ham (no nitrites)★	5	Almond or Oat Milk	6
Buttermilk Biscuit	2	Chorizo ★	5	Sodas, Sweet Tea, Iced Tea	4
Hollandaise ★	4	NOVA Salmon ★	16	Hot Tea	4
Sausage Gravy	4	Chicken Tenders (2)	10	Hot Chocolate	5
Alabama White Sauce ★	4	Pancakes	(1) 3.5 (2) 7		

★ 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.

MIDTOWN CAFÉ LUNCH MENU

Served 10:30am until 2:00pm – Monday through Friday

APPETIZERS

CRAB CAKE	served with lemon dill sauce and remoulade	14
CRISPY BRUSSELS SPROUTS	tossed in honey lime vinaigrette with apples, candied walnuts, Mandarin oranges and TN white cheddar cheese	Entrée 12 Side 9
BISCUIT SLIDERS	four fried chicken tenderloin pieces on mini biscuits with a side of Alabama white sauce	18
FRIED GREEN TOMATOS	with chipotle aioli	13

SOUPS/SALADS

LEMON ARTICHOKE SOUP	artichokes and lemons blended in a creamy chicken broth	Bowl 9 1qt 34
MIDTOWN HOUSE	a blend of organic mixed greens topped with mushrooms, house made croutons, cubed English cucumbers, and served with choice of dressing (Citrus Soy Ginger, Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette)	Entrée 12 Side 9
MIDTOWN CAESAR SALAD	crispy romaine lettuce tossed in our Caesar dressing topped with house made croutons and Parmesan cheese	Entrée 12 Side 9
SUNSET CAESAR SALAD	romaine lettuce, sun-dried tomatoes, toasted pine nuts, Parmesan cheese and house made croutons	Entrée 12 Side 9
SPINACH SALAD	tossed in pepper jelly vinaigrette with cashews, pickled red onions, Mandarin oranges and red grapes topped with smoked Gouda cheese ★	Entrée 12 Side 9
PACIFIC RIM SALAD	fresh romaine lettuce, grilled 6oz chicken breast, avocado, Mandarin oranges and pickled ginger, tossed in a light citrus sesame dressing	24
THAI CHICKEN SALAD	grilled 6oz chicken breast, organic mixed greens and dried cranberries tossed in honey lime vinaigrette, topped with peanut sauce and crispy wontons	24
SOUTHWESTERN FRIED CHICKEN SALAD	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 plain grilled chicken or blackened chicken upon request)	24

ADD TO ANY SALAD

Grilled chicken, blackened chicken, shrimp, salmon, or marinated beef tips ** 12
Crumbled Gorgonzola bleu cheese 1

ADDITIONS 4

Yukon Gold Mashed Potatoes ★	Mushroom Risotto ★
Stone Ground Smoked Gouda Cheese Grits ★	Fresh Fruit ★
French Fries	Asparagus with Hollandaise 9 ★
Steamed Broccoli ★	Hollandaise ★
Angel Hair with Herb Butter	French Green Beans★

Randy Rayburn – Proprietor	Max Pastor – Executive Chef
Gemma Friedli – Day Director	John Woodard – Day Director
Tricia Bassow – Host	Kristie Rickard – Host

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MIDTOWN CAFÉ LUNCH MENU

Served 10:30am until 2:00pm - Monday through Friday

ENTREES

SHRIMP AND GRITS <i>blackened shrimp tossed with bacon, mushrooms, tomatoes and scallions served over stone ground smoked Gouda cheese grits</i> ★	26
VOODOO PASTA <i>grilled chicken, bay shrimp and andouille sausage tossed in spicy black magic tomato sauce with fresh egg fettuccini pasta</i>	25
MEDITERRANEAN PASTA <i>with angel hair, roasted Roma tomatoes, fresh spinach, artichoke hearts and mushrooms tossed in basil pesto</i>	15
<i>Add grilled or blackened chicken, shrimp, salmon, or marinated beef tips</i> **	12
GRILLED SALMON <i>on a bed of mushroom risotto with grilled asparagus and sun-dried tomato ragout</i> ★**	26
RAINBOW TROUT ALMONDINE <i>with lemon browned butter & crunchy almonds served with rice pilaf and French green beans</i>	25
LOBSTER “MAC AND CHEESE” <i>with lobster cream sauce</i>	19
<i>Add grilled or blackened chicken, shrimp, salmon, or marinated beef tips</i> **	12
<i>Add grilled sea scallops (2)</i>	19
CRAB CAKES <i>served with julienned vegetables, stone ground smoked Gouda cheese grits, lemon dill sauce and remoulade</i>	26
BLACKENED GROUPER <i>served with smoked Gouda cheese grits and French green beans</i> ★	26
CHICKEN CROQUETTES <i>pan sautéed classic Southern croquettes topped with sweet pea cream sauce, served with rice pilaf and vegetable medley confetti</i>	16
CHICKEN PICCATA <i>chicken breast pounded thin and sautéed in butter with white wine, lemon juice and capers, served with angel hair pasta or rice pilaf, and asparagus</i>	24
MIDTOWN MEATLOAF <i>house ground blended beef with tomato herb gravy, mashed potatoes and French green beans</i>	16
ROASTED PORK TENDERLOIN <i>marinated & dry rubbed Memphis style, served with mushroom risotto, grilled asparagus, and cherry demi</i> **	23
COCA-COLA® BBQ BEEF SHORT RIB <i>served with truffle potato hash, French green beans, and Coca-Cola® BBQ sauce</i> ★	24
GRILLED FISH TACOS <i>served in corn tortillas with pico de gallo, avocado, shredded lettuce and rice pilaf</i> ★	18
MIDTOWN BURGER <i>½ lb ground beef patty with traditional toppings including mayonnaise and mustard with your choice of cheddar, Swiss or pepper jack cheese, served with fries</i> **	16
<i>Add Fried egg</i> 3, <i>Add Bacon</i> 4	
CHICKEN SANDWICH <i>grilled or blackened chicken with traditional toppings including mayonnaise with your choice of cheddar, Swiss or pepper jack cheese, served with fries</i> **	16
<i>Add Fried egg</i> 3, <i>Add Bacon</i> 4	

A 20% gratuity may be added to parties of 6 or more unless otherwise requested
Split Plate Charge \$3

Randy Rayburn – Proprietor
Gemma Friedli – Day Director
Tricia Bassow – Host

Max Pastor – Executive Chef
John Woodard – Day Director
Kristie Rickard – Host

★ All Gluten Free Ingredients

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MIDTOWN CAFÉ
Dinner Menu

APPETIZERS

SPINACH & CHIPOTLE HUMMUS served with warm pita & topped with feta cheese	14
SHRIMP & GRITS shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes and scallions served on stone ground smoked Gouda cheese grits ★	19
CRAB CAKES served with lemon dill sauce and remoulade	one 18 two 28
CHICKEN CROQUETTES served with sweet pea sauce	14
SUNSET GRILL'S ORIGINAL NACHOS baked in our own unique blend of cheese & spices served with grilled chicken, black beans, fresh jalapenos, and a side of fresh salsa	19
CRISPY BRUSSELS SPROUTS tossed in honey lime vinaigrette with apples, candied walnuts, Mandarin oranges and TN white cheddar cheese	17
FRIED GREEN TOMATOES with chipotle aioli	13

SOUPS/SALADS

LEMON ARTICHOKE SOUP artichokes and lemons blended in a creamy chicken broth	8oz 9 1qt 36
MIDTOWN CAESAR crisp romaine lettuce tossed in our Caesar dressing, topped with house-made croutons and parmesan cheese *anchovies upon request	entree 12 side 9
SPINACH SALAD tossed in pepper jelly vinaigrette with cashews, pickled red onions, Mandarin oranges and red grapes topped with smoked Gouda cheese ★	entree 12 side 9
MIDTOWN HOUSE a blend of organic mixed greens topped with mushrooms, croutons, cubed English cucumbers, and served with choice of dressing (Citrus Soy Ginger, Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette)	entree 12 side 9

ADD TO ANY SALAD

Grilled chicken, blackened chicken, shrimp, salmon, or marinated beef tips ** 12
Crumbled Gorgonzola bleu cheese 1

A 20% gratuity may be added to parties of 6 or more unless otherwise requested
Split plate charge \$6

★ Gluten Free Dishes

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Randy Rayburn - Proprietor
Doug Stevenson - Service Director
Ryan Duke - Host

Max Pastor - Executive Chef
Gina Kochevar - Beverage Director
Amanda Gordon - Host

ENTREES

SHRIMP & GRITS <i>shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes & scallions served on stone ground smoked gouda cheese grits</i> ★	29
TN RAINBOW TROUT <i>locally from Bucksnort, TN with roasted red potatoes, sautéed spinach and crawfish cream sauce</i> ★	29
GRILLED SALMON <i>on a bed of mushroom risotto with grilled asparagus and sun dried tomato ragout</i> ★**	29
CRAB CAKES (2) <i>served with julienned vegetables, stone ground smoked Gouda cheese grits, lemon dill sauce and remoulade</i>	29
SEARED DAYBOAT SEA SCALLOPS <i>served over lobster mac and cheese with steamed asparagus and lobster cream sauce</i> **	44
BLACKENED GROUPER <i>served with smoked Gouda cheese grits, French green beans and citrus beurre blanc</i> ★	29
CHICKEN SCALOPPINI <i>8oz breast pounded thin and sautéed in garlic butter with white wine, lemon juice, capers, mushrooms & demi-glaze, served with rice pilaf and asparagus</i>	29
CHICKEN “SALTIMBOCCA” <i>8oz breast layered with Benton’s Tennessee ham, provolone cheese, parmesan cheese, over a bed of Yukon mashed potatoes and fried spinach with red wine glaze</i>	31
ROASTED PORK TENDERLOIN <i>marinated & dry rubbed Memphis style, served with mushroom risotto, grilled asparagus and cherry demi</i> **	29
VEAL “PICCATA STYLE” <i>sautéed in butter with white wine, lemon juice & capers, served with fresh herb-buttered angel hair pasta</i>	44
VEAL “OSCAR STYLE” <i>scaloppini topped with fresh lump crab meat, asparagus & béarnaise sauce with fresh garden vegetable risotto</i>	44
VEAL “SALTIMBOCCA STYLE” <i>layered with Benton’s Tennessee ham, provolone cheese, Parmesan cheese and fried spinach over a bed of Yukon gold mashed potatoes with red wine glaze</i>	44
VEAL “3” WAYS <i>a tasting of the Piccata, Oscar Style and Saltimbocca</i>	46
MIDTOWN MEATLOAF 10oz <i>served with tomato herb gravy, Yukon gold mashed potatoes and French greens beans</i>	19
COCA-COLA® BBQ BEEF SHORT RIB <i>served with mushroom risotto, grilled asparagus and Coca-Cola® BBQ sauce</i> ★	29
GRILLED BLACK ANGUS BEEF TENDERLOIN FILET** <i>with truffle butter.</i>	8oz. 44
<i>Choose Yukon mashed potatoes, truffle potato hash, or roasted red potatoes</i>	5oz. 34

ADDITIONS

<i>Angel Hair with Herb Butter</i> 7	<i>Creamy Spinach</i> 7
<i>French Green Beans</i> ★ 7	<i>Yukon Truffle Potato Hash</i> 7
<i>Mushroom Risotto</i> ★ 12	<i>Sautéed Spinach</i> ★ 7
<i>Julienned Vegetables</i> ★ 7	<i>Béarnaise Sauce</i> ★ 7
<i>Stone Ground Smoked Gouda Cheese Grits</i> ★ 7	<i>Steamed Asparagus with Hollandaise</i> ★ 12
<i>Roasted Red Potatoes</i> ★ 7	<i>Hollandaise</i> ★ 7
<i>Steamed Broccoli</i> ★ 7	<i>Lobster “Mac and Cheese”</i> 20
<i>Yukon Gold Mashed Potatoes</i> ★ 7	

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Steak temperatures: Rare- cool red center. Medium Rare – warm red-pink center;
Medium- warm, pink center. Medium Well- warm, light pink center
Well* – cooked throughout (no pink). *Not responsible for well-done steaks.

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

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