

MIDTOWN CAFÉ BREAKFAST - BRUNCH MENU

Served 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), Whole Wheat, or English Muffin. 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 ★	13.5
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 Two 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 ★	24

BISCUITS AND SUCH

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

Midtown Biscuits Two Eggs Any Way and Cheddar Cheese with Bacon, Swaggerty's Country Sausage Patties, Turkey Sausage or Black Forest Ham	14
Fried Chicken Biscuits** Fried Chicken Tenderloin and Two Eggs Any Way served with a Side of Chipotle Aioli & Sausage Gravy	17
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	17
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 +14)	19
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 w/Two Eggs, and choice of Apple Wood 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	15
French Toast topped with Jack Daniels Peach Compote and Whipped Cream	14.5
Sunset Grill's Original Nachos Baked in our own unique blend of cheese & spices served with Grill Chicken, Black beans, Fresh Jalapenos and a side of Fresh Salsa	19
Bagel & Cream Cheese	5
Bagel & Lox with Capers, Red Onion and Tomato	19

SIDES

Buttermilk Biscuit	2	Swaggerty's Country Sausage Patties ★	5
One Cage Free Egg** ★	3	Turkey Sausage Patties ★	5
Yukon Gold Potato Home Fries	3	Black Forest Ham (No Nitrates) ★	5
Smoked Gouda Grits ★	3	Chorizo ★	5
Hollandaise ★	4	Pancakes	(1) 3.5 (2) 7
Sausage Gravy	4	Nova Salmon ★	15
Alabama White Sauce ★	4	Chicken Tenders (2)	10
Applewood Smoked Bacon ★	4	OJ, Fruit Juices, Milk, Almond Mil	6
Avocado	4	Fresh Ground Coffee, Decaf, Hot Tea	5
Fruit ★	4	Sodas, Sweet Tea, Iced Tea	4

★ 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.

January 2023

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	8oz 9 To Go 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 and house made croutons	Entrée 12 Side 9
SPINACH SALAD tossed in pepper jelly vinaigrette with cashews, pickled red onion, 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 6 oz chicken breast hand breaded 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 upon request)	24

ADD TO ANY SALAD

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

ADDITIONS 4

Steamed broccoli ★	Mashed potatoes ★
Stone ground smoked gouda cheese grits	French Fries
Angel hair with herb butter	French green beans ★
Mushroom risotto ★	Fruit ★
Asparagus with Hollandaise 9 ★	Hollandaise ★

Randy Rayburn – Proprietor Max Pastor – Executive Chef
Gemma Friedli – Day Director John Woodard – Day Director

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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 on stone ground smoked gouda cheese</i> ★	26
VOODOO PASTA <i>grilled chicken, bay shrimp and andouille sausage in spicy black magic tomato sauce with fresh egg fettuccini pasta</i>	25
MEDITERRANEAN PASTA <i>with angel hair, roasted roma tomato, 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 domestic mushroom risotto with grilled asparagus and sun-dried tomato ragout</i> ★**	26
RAINBOW TROUT ALMONDINE <i>with lemony brown butter and 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>classic southern croquettes pan sautéed and topped with sweet pea cream sauce, served with rice pilaf and vegetable confetti</i>	16
CHICKEN PICCATA <i>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 blend beef with tomato herb gravy, garlic mashed potatoes, and french green beans</i>	16
ROASTED PORK TENDERLOIN <i>marinated Memphis style served with domestic mushroom risotto, grilled asparagus, and cherry demi</i> **	23
COCA-COLA BBQ BEEF SHORT RIB <i>served with truffle potato hash, mushroom green beans, and Coca-Cola BBQ</i> ★	24
GRILLED FISH TACOS <i>with pico de gallo, avocado and shredded lettuce in a corn tortilla served with rice pilaf</i> ★	18
MIDTOWN BURGER <i>ground beef patty with traditional toppings including mayonnaise and mustard with your choice of cheddar, Swiss or pepper jack cheese, served with fries</i> ** <i>Fried egg Add 3, Bacon Add 4</i>	16
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> ** <i>Fried egg Add 3, Bacon Add 4</i>	16

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January 2023

MIDTOWN CAFÉ

Dinner Menu

APPETIZERS

SPINACH & CHIPOTLE HUMMUS served with crispy grilled 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 on request	12 side 9
SPINACH SALAD tossed in pepper jelly vinaigrette with cashews, pickled red onions, orange mandarin and red grapes topped with smoked gouda cheese ★	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)	12 side 9

Add Chicken 10; Shrimp or Salmon 14 ** to any salad

*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
Max Pastor - Executive Chef
Doug Stevenson - Service Director
Gina Kochevar - Beverage Director*

January 2023

ENTREES

SHRIMP & GRITS <i>shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes and scallions served on stone ground smoked gouda cheese grits</i> ★	29
TN RAINBOW TROUT <i>with roasted red potatoes, sautéed spinach and crawfish cream sauce</i> ★	29
GRILLED SALMON <i>on a bed of domestic 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 with lobster mac and cheese, 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, and 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 and fresh sage, over a bed of Yukon mashed potatoes and fried spinach with red wine glaze</i>	31
ROASTED PORK TENDERLOIN <i>marinated Memphis style served with domestic mushroom risotto, grilled asparagus and cherry demi</i> **	29
VEAL "PICCATA STYLE" <i>sautéed in butter with white wine, lemon juice and capers, served with fresh herb-buttered angel hair pasta</i>	44
VEAL "OSCAR STYLE" <i>scaloppini topped with fresh lump crab meat, asparagus and béarnaise sauce with fresh garden vegetable risotto</i>	44
VEAL "SALTIMBOCCA STYLE" <i>layered with Benton's Tennessee ham, provolone cheese, parmesan cheese and fresh sage, over a bed of Yukon mashed potatoes and fried spinach 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 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</i> ★	29
GRILLED BLACK ANGUS BEEF TENDERLOIN FILET <i>with truffle butter.</i>	8oz. 42
<i>With your choice of Yukon mashed potato, truffle potato hash, or roasted red potatoes</i> **	5oz. 34

ADDITIONS

<i>Angel Hair with Herb Butter</i>	7	<i>French Green Beans</i> ★	7
<i>Mushroom Risotto</i> ★	12	<i>Julienned Vegetables</i> ★	7
<i>Stone Ground smoked gouda cheese grits</i> ★	7	<i>Roasted Red Potatoes</i> ★	7
<i>Steam Broccoli</i> ★	7	<i>Yukon Mashed Potato</i> ★	7
<i>Cream Spinach</i>	7	<i>Yukon Truffle Hash Potato</i>	7
<i>Sautéed Spinach</i> ★	7	<i>Béarnaise</i> ★	7
<i>Steamed Asparagus with Hollandaise</i> ★	12	<i>Hollandaise</i> ★	7
<i>Lobster "mac and cheese"</i>	20		

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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.

January 2023

MIDTOWN CAFÉ BRUNCH MENU

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

APPETIZERS

CRAB CAKE \$14

served with lemon dill sauce & remoulade

CRISPY BRUSSELS SPROUTS \$9/\$12

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

FRIED GREEN TOMATOES \$13

with chipotle aioli

SOUPS/SALADS

LEMON ARTICHOKE SOUP \$9

artichokes & lemons blended in a creamy chicken broth

LOBSTER BISQUE \$12

Essence of lobster soup with cream & a touch of brandy

MIDTOWN HOUSE \$9/\$12

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/\$12

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

SUNSET CAESAR SALAD \$9/\$12

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

SOUTHWESTERN FRIED CHICKEN SALAD \$24

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** \$12
crumbled Gorgonzola bleu cheese, \$1*

SIDES \$4

Steamed Broccoli★

Mashed Potatoes★

French Fries

French Green Beans★

Smoked Gouda Grits★

Angel Hair w/ Herb Butter

Mushroom Risotto★

Fruit★

Asparagus w/ Hollandaise★\$9

Hollandaise★

ENTREES

SHRIMP AND GRITS \$26

blackened shrimp tossed with bacon, mushrooms, tomatoes & scallions served on smoked gouda cheese grits ★

SEA BASS \$39

with lobster risotto, sautéed julienne vegetables, & Champagne beurre blanc★

VOODOO PASTA \$25

grilled chicken, bay shrimp & andouille sausage in spicy black magic tomato sauce with fresh egg fettuccini pasta

GRILLED SALMON \$26

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

CRAB CAKES \$26

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

BLACKENED GROUPER \$25

served with smoked gouda cheese grits & French green beans★

CHICKEN IN PUFF PASTRY \$24

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

CHICKEN PICCATA \$23

pounded thin and sautéed in butter with white wine, lemon juice & capers, served with angel hair pasta or rice pilaf, & asparagus

ROASTED PORK TENDERLOIN \$23**

Marinated Memphis style served with mushroom risotto, grilled asparagus, & cherry demi★

MIDTOWN MEATLOAF \$16

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

SANDWICHES

MIDTOWN BURGER \$16

*ground beef patty with traditional toppings including mayonnaise & mustard with your choice of cheddar, Swiss or pepper jack cheese, served with fries ***

REUBEN SANDWICH \$16

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

SANDWICH ADDITIONS

Fried Egg \$3

Bacon \$4

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MIDTOWN CAFÉ BREAKFAST - BRUNCH MENU

Served 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), Whole Wheat, or English Muffin. 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 ★	13.5
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 Two 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 ★	24

BISCUITS AND SUCH

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

Midtown Biscuits Two Eggs Any Way and Cheddar Cheese with Bacon, Swaggerty's Country Sausage Patties, Turkey Sausage or Black Forest Ham	14
Fried Chicken Biscuits** Fried Chicken Tenderloin and Two Eggs Any Way served with a Side of Chipotle Aioli & Sausage Gravy	17
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	17
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 +14)	19
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 w/Two Eggs, and choice of Apple Wood 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	15
French Toast topped with Jack Daniels Peach Compote and Whipped Cream	14.5
Sunset Grill's Original Nachos Baked in our own unique blend of cheese & spices served with Grill Chicken, Black beans, Fresh Jalapenos and a side of Fresh Salsa	19
Bagel & Cream Cheese	5
Bagel & Lox with Capers, Red Onion and Tomato	19

SIDES

Buttermilk Biscuit	2	Swaggerty's Country Sausage Patties ★	5
One Cage Free Egg** ★	3	Turkey Sausage Patties ★	5
Yukon Gold Potato Home Fries	3	Black Forest Ham (No Nitrites) ★	5
Smoked Gouda Grits ★	3	Chorizo ★	5
Hollandaise ★	4	Pancakes	(1) 3.5 (2) 7
Sausage Gravy	4	Nova Salmon ★	15
Alabama White Sauce ★	4	Chicken Tenders (2)	10
Applewood Smoked Bacon ★	4	OJ, Fruit Juices, Milk, Almond Mil	6
Avocado	4	Fresh Ground Coffee, Decaf, Hot Tea	5
Fruit ★	4	Sodas, Sweet Tea, Iced Tea	4

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DESSERTS

\$9.00

CREME BRULEE

(Gluten Free)

Raw Sugar Topping with Seasonal Berries

MOLTEN CHOCOLATE CAKE

Chocolate and Caramel Sauces, Vanilla Bean Ice Cream, Fresh Berries

HOMEMADE CHEESECAKE OF THE DAY

Served with Whipped Cream

Chef's Flavor

BUTTERSCOTCH HABANERO BREAD PUDDING

Vanilla Bean Ice cream, and White Chocolate Sauce

KEY LIME PIE

Raspberry Coulis, and Whipped Cream

WALNUT BROWNIE A LA MODE

Vanilla Bean Ice Cream, Chocolate Sauce, Fresh Berries

JACK DANIELS CHOCOLATE CHIP PECAN PIE

Vanilla Bean Ice Cream

COCONUT CAKE

Fresh Berries

Dessert Beverages

BOOZY COFFEE

\$10

Cafe Midtown: Brandy, Kahlua, Bailey's

Raspberry Truffle: Chambord, Trader
Vick's Chocolate

Berries, Nuts, & Cream: Chambord,
Frangelico, Bailey's

Cafe Nita: Bailey's, Frangelico, Kahlua

Pappy's "Special" Cafe: Chocolate, Bailey's,
Creme de Menth

Coconutty Irishman: New Amsterdam
Coconut, Bailey's, Chocolate

Toasted Almond: Amaretto, Kahlua

SWEETTINIS

\$11.75

Chocolate Martini- 360 Vanilla Vodka,
Trader Vick's Chocolate Liqueur, and
Bailey's

Kokonutty Irishman- New Amsterdam
Coconut Vodka, Bailey's, and Chocolate
Liqueur

Creme Brulee Martini- 360 Vanilla Vodka,
Butter Shots, Bailey's

Espresso Martini- Tito's Vodka, Flor de
Cana Espresso Liqueur, and Bailey's

DESSERT WHISKEY

\$11

Ballotin Original Chocolate: a blend of
craft chocolate and fine whiskey

Ballotin Bourbon Ball: rich buttercream
and toffee notes with milk chocolate

DESSERT WINE

Chateau Manos Cadillac \$12.00

PORT

Taylor Fladgate 10 year Tawny \$12.00

COGNAC

Grand Marnier \$11.75

B&B \$13.00

Courvoisier VSOP \$17.00

Hennessy VSOP \$17.25

Martinis & Specialty Cocktails

*Indicates Local Spirit

ELDERFLOWER BLOSSOM

Gray Whale Gin or Grey Goose Vodka
St. Germaine, Cranberry & Lime

CLASSIC LIME DAIQUIRI

Mathusalem Platino Rum, Fresh Lime Juice,
& Demerara Syrup

MIDTOWN GIMLET

Gray Whale Gin or Ketel One Vodka
with Fresh Sweetened Lime Juice

MIDTOWN MULE

Your choice of Tito's Vodka,
Corazon Tequila, or Bulleit Bourbon
with Ginger Beer, & Fresh Lime

PICKERS BLUEBERRY LEMON DROP

*Pickers Blueberry Vodka, Fresh Lemon
Juice, & Simple Syrup

SKINNY SPRITZ WITH KETTEL ONE BOTANICALS

(Peach & Orange Blossom,
Grapefruit & Rose, or Cucumber & Mint)
with Club Soda

MUSIC CITY MANHATTAN

*Belle Meade Bourbon, Sweet Vermouth,
& Bitters

HALF NELSON

*Nelson's Green Brier Whiskey, Orgeat,
& Bitters

MIDTOWN OLD FASHIONED

*Wheeler's Raid Bourbon or Rye, Amaro,
Bitters, Simple Syrup, Orange Twist,
& a Filthy Cherry

BLUEBERRY SMASH

Bulleit Rye, Simple Syrup,
& Fresh Blueberries

FRENCH KISS

360 Vanilla Vodka, Pineapple Juice,
& Chambord

PEACH MARTINI

Absolut APeach Vodka, Peach Schnapps,
& Fresh Orange Juice

PEAR MARTINI

Grey Goose La Poire Vodka,
Apple Schnapps & Fresh Juices

PICKERS BLOOD ORANGE MARTINI

*Pickers Blood Orange Vodka,
& Orange Juice

DEEP EDDY BREEZE

Deep Eddy Ruby Red Grapefruit Vodka,
Cranberry Juice, & Lime

BLUEBERRY LIMEADE

Deep Eddy Lime, Blueberry Puree, Fresh
Lime Juice, & Sprite

DARK & STORMY

Captain Morgan Black Rum, Ginger Beer,
& Lime

ESPRESSO MARTINI

Tito's Vodka, Flor de Cana Spresso Liqueur,
& Bailey's

PINK FLAMINGO

J.F. Haden's Citrus Liqueur,
La Marca Prosecco,
Ruby Red Grapefruit Juice,
& Club Soda

NEGRONI

Bombay Sapphire Gin, Sweet Vermouth,
& Campari

APEROL SPRITZ

Aperol, La Marca Prosecco, Club Soda, &
an Orange Slice

CRÈME BRULEE MARTINI

360 vanilla Vodka, Butter Shots, & Bailey's

Liquor & Beer

Rocks Charge +1.75

Bourbon & Rye

Angel's Envy	14
*Belle Meade	10
Blanton's	16
Buffalo Trace	10
Bulleit	11
Bulleit Rye	11
Dickel 8 Year	14
Elijah Craig	11
Elijah Craig Rye	11
*Leiper's Fork	12
Four Roses	12
Maker's Mark	10
Michter's Rye	13
Knob Creek	12
Knob Creek Rye	12
Old Forester 1870	13
Old Forester 1910	12
Woodford Double Oak	14
Woodford Reserve	12
Woodford Rye	11
<u>Tennessee Whiskey</u>	
Gentleman Jack	12
Jack Single Barrel	14
Jack Daniels	10
Jack Daniels Rye	10
*Nelson's Green Briar	10
*Wheeler's Raid No. 03	13
*Wheeler's Raid No. 04 Rye	12

Blended Whiskey

Crown Royal	10
Southern Comfort	10
Jameson	10

Scotch

Chivas Regal	11
Dewar's	10
Johnny Walker Red	10
Johnny Walker Black	12
J&B	10

Single Malt

Glenfiddich 12	12
Glenlivet	12
Macallan 12	17

Tequila

Cincoro	23
Espolon Blanco	10
Espolon Reposado	10
Don Fulano Anejo	17
Don Julio	12
Maestro Dobel	15
Corazon	10

Beer

Domestic \$4.5

Budweiser
Bud Light
Michelob Ultra

Non-Alcoholic \$5

Heineken 0.0

Craft Non-Alcoholic \$7

Athletic Run Wild IPA
Athletic Upside Dawn Golden

Imports & Craft \$7

Spaten German Lager
Shock Top Belgian White
*Yazoo Pale Ale
*Yazoo Dos Perros
*Yazoo Hop Perfect IPA

16oz Specialty Beers \$10

*New Heights Coffee &

Cream Ale - Cream Ale Brewed
with Vanilla Beans and Espresso

*Diskin Tiki Tonic -

Pineapple Hard Cider

RED WINES

PINOT NOIR

Rainstorm 2020 – Willamette Valley 11/43
Meiomi NV – California 13/49
Elouan 2019 – Oregon 13/49
MacMurray 2018 – Central Coast 69
Belle Glos Balade 2020 – Santa Rita 69
Elk Cove 2020 – Willamette Valley 69
Sonoma Cutrer 2019 – Russian River 79
Cakebread 2019 – Anderson Valley 169

CABERNET

Vista Point NV – 10/39
Josh 2020 – California 11/43
Duckhorn Decoy 2019 – California 15/59
Daou 2020 – Paso Robles 15/59
B.R. Cohn 2019 – Sonoma 59
Louis M Martini 2018 – Napa Valley 79
Justin 2019 – Paso Robles 79
Markham 2018 – Napa Valley 99
St. Francis Reserve 2018 – Alexander Valley 129
Justin Isosceles 2018 – Paso Robles 129
Jordan 2017 – Alexander Valley 159
Pahlmeyer Jayson 2018 – Napa Valley 199
Stags Leap Artemis 2019 – Napa Valley 199
Duckhorn Howell Mountain 2017 – Napa Valley 249

MERLOT

Chloe 2018 – Monterey 39
Markham 2018 – Napa Valley 69

UNIQUE REDS

Vizar Tempranillo 2019 – Spain 10/39
Septima Malbec 2019 – Argentina 11/43
The Whole Shebang NV – California 11/43
Cigar Old Vine Zinfandel 2019 – Lodi 12/47
Melini Chianti Riserva 2017 – Italy 12/47
Rebellious 2019 – California 13/49
Petit Petit Sirah 2019 – Lodi 13/49
Alta Vista Malbec 2019 – Argentina 49
Ferrari Carano Sienna 2018 – Sonoma County 59
Orin Swift Abstract 2021 – Saint Helena 80
Scouts Honor Zinfandel Blend 2021 – California 95
Eight Years in the Desert 2019 – California 99
Orin Swift Machete 2019 – Saint Helena 150
Château Mont-Redon Châteauneuf-Du-Paupe – France 169
Banfi Brunello Montalcino 2017 – Italy 169

WHITE WINES

SPARKLING

LaMarca Prosecco NV – Italy 11/43
Bouvet Brut Rose NV – France 12/47
Bertrand Crémant De Limoux 2018 – France 14/55
G.H. Mumm Brut Grand Cordon NV – Champagne 199

UNIQUE WHITES

Chloe Pinot Grigio 2021 – Italy 10/39
Coposaldo Moscato NV – Italy 10/39
Bollini Pinot Grigio 2020 – Italy 11/43
DR Loosen Bros. Riesling 2020 – Mosel 11/43
Banfi Principessa Gavi 2021 – Italy 12/47
Pieropan Soave Classico 2020 – Italy 12/47
Milou Rose 2021 – France 12/47
Famille Hugel Pinot Blanc 2019 – Alsace 12/47
Monmousseau Vouvray 2020 – France 14/55
Kruger Rumpf Dry Riesling 2021 – Nahe 15/59
Santa Margherita Pinot Grigio 2020 – Italy 18/69

SAUVIGNON BLANC

Monkey Bay 2021 – Marlborough 10/39
Kate Arnold 2021 – California 11/43
Ferrari Carano Fume Blanc 2021 – California 11/43
Stoneleigh 2021 – New Zealand 12/47
Saint Clair Family Estate 2021 – Marlborough 15/59

CHARDONNAY

Vista Point NV – 10/39
Josh Cellars 2020 – California 11/43
Campet Ste. Marie 2019 – France 12/47
La Crema 2020 – Monterey 13/49
Mer Soleil 2020 – Monterey 13/49
Louis Jadot Macon Villages 2019 – France 14/55
Sonoma Cutrer 2020 – Russian River 15/59
Cakebread 2019 – Napa Valley 149