

# 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/\$14

*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 \$10/\$14

*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 \$10/\$14

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

### SUNSET CAESAR SALAD \$10/\$14

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

### SOUTHWESTERN

### FRIED CHICKEN SALAD \$26

*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 blackened 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 ★*

*Broccoli ★*

*Yukon Gold Mashed Potatoes ★*

*French Fries*

*French Green Beans ★*

*Smoked Gouda Grits ★*

*Angel Hair w/Butter*

*Rice Pilaf ★*

*Mushroom Risotto ★*

*Vegetable Medley Confetti ★*

*Fresh Fruit ★*

*Hollandaise ★*

*Asparagus with Hollandaise ★ \$9*

## 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 ★*

### PAN SEARED COD \$29

*cod dipped in milk and lightly rolled in flour with lemon  
& browned butter served with rice pilaf & green beans  
topped with chopped parsley*

### GRILLED SALMON \$29

*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 \$26

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

### PRIME PORK CHOP \$29

*bone-in & served with Yukon gold mashed potatoes,  
broccoli & blackberry demi*

### MIDTOWN MEATLOAF \$19

*10oz of house ground blend beef with tomato herb gravy,  
mashed potatoes & French green beans*

### ANGUS EYE OF RIBEYE \$36

*10oz ribeye with broccoli & Yukon mash  
or with two eggs any way\*\* with breakfast side & bread*

### MIDTOWN BURGER \$16

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

*Add Fried Egg\*\* \$3, Bacon \$4, Gluten Free Bun \$2*

### REUBEN \$17

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

### GRILLED CHICKEN SANDWICH \$17

*6oz chicken breast grilled or blackened chicken  
with traditional toppings including mayonnaise with  
your choice of cheddar, Swiss or pepper jack  
with fries*

### “NASHVILLE HOT” CHICKEN SANDWICH \$17

*6oz fried chicken breast in “Nashville Hot” seasonings  
served on Texas toast with ranch & fries*

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 SS0124