

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 English Muffin or Gluten Free Bun. Substitute Egg Whites +1.50

Midtown Breakfast Two Eggs Any Way and choice of Applewood Smoked Bacon, Swaggerty's Mild Country Sausage, Turkey Sausage or Black Forest Ham ★	10
Western Omelet Ham, White Onions, Red Bell Peppers ★ Add Cheese 1	13
Florentine Omelet Spinach, Mushrooms, Caramelized Onions, Goat Cheese ★	13
NOVA Salmon Omelet White Onions, Tomatoes, Goat Cheese ★	14
BYO Omelet Two Egg Omelet with your Choice of Three Ingredients ★	12
<u>Cheese</u> ★ (White Cheddar, Smoked Gouda, Pepper Jack, Goat Cheese, Swiss, Mild Cheddar)	Extra Ingredients 1
<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 ★	12
Steak & Eggs** 5oz Grilled Steak w/ Truffle Butter and Two Eggs Any Way ★	19
Short Rib** w/ Coca-Cola® Barbeque Sauce & Two Fried Eggs ★	16

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	10
Fried Chicken Biscuits** Fried Chicken Tenderloin and Two Eggs Any Way served with a Side of Chipotle Aioli & Sausage Gravy	12
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	11
Biscuits and Gravy** Two Biscuits topped with Sausage Gravy w/ Two Eggs Any Way	10
Music City Eggs Benedict** Biscuit or English Muffin with Black Forest Ham, Poached Eggs, topped with Hollandaise (Beef Tenderloin Medallions +10, Nova Salmon +10, Crab Cakes +10)	15
Fried Green Tomato Benedict** with Poached Eggs and Chipotle Aioli	15

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	11
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	11
French Toast topped with Jack Daniels Peach Compote and Whipped Cream	11
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	15
Available on Saturday and Sunday only	
Bagel & Lox with Capers, Red Onion and Tomato	14

SIDES

One Cage Free Egg ★	1.50	Swaggerty's Country Sausage Patties ★	3
Yukon Gold Potato Home Fries	3	Turkey Sausage Patties ★	3
Smoked Gouda Grits	3	Black Forest Ham (No Nitrates) ★	3
Hollandaise ★	3	Chorizo ★	3
Sausage Gravy	3	Pancakes (1) 3 (2) 5	
Alabama White Sauce	1.50	Nova Salmon	10
Applewood Smoked Bacon ★	3	Chicken Tenders (2)	6
Fruit	3		

★ All Gluten Free Ingredients

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10/26

MIDTOWN CAFÉ LUNCH MENU

Served 10:30am until 2:00pm

APPETIZERS

CRAB CAKE served with lemon dill sauce and remoulade	10
CRISPY BRUSSELS SPROUTS Tossed in Honey Lime Vinaigrette with Apples, Candied Walnuts, Mandarin Oranges and TN White Cheddar Cheese	Entrée 10 Side 6.5
BISCUIT SLIDERS Four fried chicken tenderloin pieces on mini biscuits with a side of Alabama white sauce	10
FRIED GREEN TOMATOS with Chipotle Aioli	10

SOUPS/SALADS

LEMON ARTICHOKE SOUP artichokes and lemons blended in a creamy chicken broth 8oz 6.50
To Go 1qt 25

SOUP AND HALF HOUSE, CAESAR OR SPINACH SALAD 10

MIDTOWN HOUSE a blend of organic mixed greens topped with mushrooms,
house made croutons, cubed English cucumbers, and served with choice of dressing

Entrée 10
Side 6.5

(Citrus Soy Ginger, Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette)

MIDTOWN CAESAR SALAD crispy leaves of Romaine lettuce in our Caesar
dressing topped with house made croutons and parmesan cheese

Entrée 10
Side 6.5

SUNSET CAESAR SALAD Romaine lettuce, sun-dried tomatoes, toasted pine nuts,
Parmesan and house made croutons

Entrée 10
Side 6.5

SPINACH SALAD tossed in pepper jelly vinaigrette with cashews, pickled red
onion, Mandarin oranges and red grapes topped with smoked Gouda cheese ★

Entrée 10
Side 6.5

PACIFIC RIM SALAD fresh Romaine lettuce, grilled chicken tenders, avocado,
Mandarin oranges and pickled ginger, tossed in a light citrus sesame dressing

17

THAI CHICKEN SALAD grilled chicken, organic mixed greens
and dried cranberries tossed in honey lime vinaigrette, topped with peanut sauce
and crispy wontons

17

SOUTHWESTERN FRIED CHICKEN SALAD with romaine, pico de gallo, black beans,
avocado, cheddar cheese, applewood smoked bacon, crispy tortilla strips & spicy ranch dressing

17

ADD TO ANY SALAD

Add grilled or blackened chicken Extra 7
Add shrimp, salmon or marinated beef tips ** Extra 10
Crumbled Gorgonzola bleu cheese, add 99 cents

ADDITIONS 4

Steamed broccoli ★	Mashed potatoes ★
Stone ground smoked Gouda cheese grits	Fries
Angel Hair with herb butter	French green beans ★
Mushroom risotto ★	Fruit 3
Asparagus with Hollandaise 8 ★	Hollandaise 3 ★

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ENTREES

SHRIMP AND GRITS <i>blackened shrimp tossed with bacon, mushrooms, tomatoes and scallions served on stone ground smoked gouda cheese ★</i>	20
VOODOO PASTA <i>grilled chicken, bay shrimp and andouille sausage in spicy black magic tomato sauce with fresh egg fettuccini pasta</i>	17
MEDITERRANEAN PASTA <i>with Angel Hair, Roasted Roma Tomato, Fresh Spinach, artichoke Hearts and Mushrooms tossed in Basil Pesto</i>	10
<i>Add grilled or blackened chicken</i>	7
<i>Add shrimp, salmon or marinated beef tips **</i>	10
GRILLED SALMON <i>on a bed of domestic mushroom risotto with grilled asparagus and sun dried tomato ragout ★ **</i>	21
RAINBOW TROUT ALMONDINE <i>with lemony brown butter and crunchy almonds served with rice pilaf and French green beans</i>	20
LOBSTER "MAC AND CHEESE" <i>with lobster cream sauce</i>	14
<i>Add grilled or blackened chicken</i>	7
<i>Add shrimp, salmon or marinated beef tips **</i>	10
<i>Add grilled Sea Scallops (2)</i>	17
CRAB CAKES <i>served with julienned vegetables, stone ground smoked Gouda cheese Grits, lemon dill sauce and remoulade</i>	19
BLACKENED GROUPER <i>served with smoked gouda cheese grits and French green beans ★</i>	20
CHICKEN CROQUETTES <i>classic Southern croquettes pan sautéed and topped with sweet pea cream sauce, served with rice pilaf and vegetable confetti</i>	10
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>	17
MIDTOWN MEATLOAF <i>house ground blend beef with tomato herb gravy, garlic mashed potatoes, and French green beans</i>	10
ROASTED PORK TENDERLOIN <i>marinated Memphis style served with domestic mushroom risotto, grilled asparagus and Plum Demi **</i>	18
COCA-COLA BBQ BEEF SHORT RIB <i>served with truffle potato hash, mushroom green beans, and Coca-Cola BBQ ★</i>	16
GRILLED FISH TACOS <i>with pico de gallo, avocado and Shredded lettuce in a corn tortilla served with rice pilaf ★</i>	14
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>	12
<i>Fried egg Add 1.50, Bacon Add 2</i>	
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>	12
<i>Fried egg Add 1.50, Bacon Add 2</i>	

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MIDTOWN CAFE

APPETIZERS

SPINACH & CHIPOTLE HUMMUS served with crispy grilled pita & topped with feta cheese	11
SHRIMP & GRITS shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes and scallions served on stone ground smoked Gouda cheese grits ★	16
CRAB CAKES served with lemon dill sauce and remoulade	one 15 two 23
CHICKEN CROQUETTES served with sweet pea sauce	10
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	15

SOUPS/SALADS

LEMON ARTICHOKE SOUP artichokes and lemons blended in a creamy chicken broth	8oz 6.50 1qt 25
CRISPY BRUSSELS SPROUTS Tossed in Honey Lime Vinaigrette with Apples, Candied Walnuts, Mandarin Oranges and TN White Cheddar Cheese	15
MIDTOWN CAESAR crisp leaves of Romaine lettuce tossed in our Caesar dressing, topped with house-made croutons and Parmesan cheese Anchovies on request	10
SPINACH SALAD tossed in pepper jelly vinaigrette with cashews, pickled red onions, orange mandarin and red grapes topped with smoked gouda cheese ★	10
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)	9

Add Chicken 9; Shrimp or Salmon 11 ** to any salad
8oz Caesar dressing 5
8oz Pepper Jelly Vinaigrette 5
8oz Citrus Soy Sesame Dressing 5

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

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*Randy Rayburn - Proprietor
Max Pastor - Chef
Doug Stevenson - Service Director*

SHRIMP & GRITS shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes and scallions served on stone ground smoked Gouda cheese grits ★	25
TN RAINBOW TROUT with roasted red potatoes, sautéed spinach and crawfish cream sauce ★	25
GRILLED SALMON on a bed of domestic mushroom risotto with grilled asparagus and sun dried tomato ragout ★ **	25
CRAB CAKES (2) served with julienned vegetables, stone ground smoked gouda cheese grits, lemon dill sauce and remoulade	25
SEARED DAYBOAT SEA SCALLOPS served with lobster Mac and cheese, steamed asparagus and lobster cream sauce **	40
BLACKENED GROUPER served with smoked gouda cheese grits, French green beans and Citrus Beurre Blanc ★	25
COD dipped in milk and lightly rolled in flour with lemon and brown butter served with rice and French green beans	25
CHICKEN SCALOPPINI 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	25
CHICKEN "SALTIMBOCCA" 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	25
ROASTED PORK TENDERLOIN marinated Memphis style served with domestic mushroom risotto, grilled asparagus and plum demi **	25
VEAL "PICCATA STYLE" sautéed in butter with white wine, lemon juice and capers, served with fresh herb-buttered angel hair pasta	40
VEAL "OSCAR STYLE" scaloppini topped with fresh lump crab meat, asparagus and béarnaise sauce with fresh garden vegetable risotto	40
VEAL "SALTIMBOCCA STYLE" 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	40
VEAL "3" WAYS a tasting of the Piccata, Oscar Style and Saltimbocca	40
MIDTOWN MEATLOAF 10oz served with tomato herb gravy, Yukon mashed Potatoes and French greens beans	15
COCA-COLA BBQ BEEF SHORT RIB served with mushroom risotto, grilled asparagus and Coca-Cola BBQ ★	19
GRILLED PRIME USDA BEEF TENDERLOIN FILET with truffle butter. With your choice of Yukon mashed potato, truffle potato hash, or roasted red potatoes **	8oz. 35 5oz. 25

ADDITIONS

Angel Hair with Herb Butter	5	French Green Beans ★	5
Mushroom Risotto ★	10	Julienned Vegetables ★	5
Stone Ground smoked gouda cheese grits ★	5	Roasted Red Potatoes ★	5
Steam Broccoli ★	5	Yukon Mashed Potato ★	5
Cream Spinach	5	Yukon Truffle Hash Potato	5
Sautéed Spinach ★	5	Béarnaise ★	5
Steamed Asparagus with Hollandaise ★	10	Hollandaise ★	5
Lobster "mac and cheese"	13		

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