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
crissy 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 blackened chicken)

ADD TO ANY SALAD
grilled or blackened chicken, shrimp, salmon,
or marinated beef tips** $12
crumbled Gorgonzola bleu cheese, $1

SIDES $4
Steam 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 grilled marble rye served with
French fries

SANDWICH ADDITIONS
Fried Egg $3
Bacon $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.”

PLEASE TURN FOR MORE SELECTIONS

January 2023
**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 ★

- Midtown Breakfast: 13.5

**Western Omelet** Ham, White Onions, Red Bell Peppers ★

- Western Omelet: 16

**Florentine Omelet** Spinach, Mushrooms, Caramelized Onions, Goat Cheese ★

- Florentine Omelet: 16

**NOVA Salmon Omelet** White Onions, Tomatoes, Goat Cheese ★

- NOVA Salmon Omelet: 19

**BYO Omelet** Two Egg Omelet with your Choice of Three Ingredients ★

- BYO Omelet: 16

**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 ★

- Huevos Tostada: 16

**Steak & Eggs** 5oz Grilled Tenderloin w/ Truffle Butter and Two Eggs Any Way ★

- Steak & Eggs: 36

**Short Rib** w/ Coca-Cola® Barbeque Sauce & Two Fried Eggs ★

- Short Rib: 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

- Midtown Biscuits: 14

**Fried Chicken Biscuits** Fried Chicken Tenderloin and Two Eggs Any Way served with a Side of Chipotle Aioli & Sausage Gravy

- Fried Chicken Biscuits: 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

- Nashville Pig in a Blanket: 17

**Biscuits and Gravy** Two Biscuits topped with Sausage Gravy w/ Two Eggs Any Way

- Biscuits and Gravy: 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)

- Music City Eggs Benedict: 19

**Fried Green Tomato Benedict** with Poached Eggs and Chipotle Aioli

- Fried Green Tomato Benedict: 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

- Avocado Toast: 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

- Two Pancakes with Maple Syrup & Butter: 15

**French Toast** topped with Jack Daniels Peach Compote and Whipped Cream

- French Toast: 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

- Sunset Grill’s Original Nachos: 19

**Bagel & Cream Cheese**

- Bagel & Cream Cheese: 5

**Bagel & Lox** with Capers, Red Onion and Tomato

- Bagel & Lox: 19

**Sides**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Price</th>
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<tbody>
<tr>
<td>Buttermilk Biscuit</td>
<td>2</td>
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<tr>
<td>One Cage Free Egg★</td>
<td>3</td>
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<tr>
<td>Yukon Gold Potato Home Fries</td>
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<td>5.00</td>
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<tr>
<td>Smoked Gouda Grits★</td>
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<tr>
<td>Hollandaise★</td>
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<tr>
<td>Sausage Gravy</td>
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<tr>
<td>Alabama White Sauce★</td>
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<tr>
<td>Applewood Smoked Bacon★</td>
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<tr>
<td>Avocado</td>
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<tr>
<td>Fruit★</td>
<td>4</td>
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<tr>
<td>Swaggerty’s Country Sausage Patties ★</td>
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<tr>
<td>Turkey Sausage Patties ★</td>
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</tr>
<tr>
<td>Black Forest Ham (No Nitrites)★</td>
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<td>Chorizo★</td>
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<tr>
<td>Pancakes</td>
<td>(1) 3.5 (2) 7</td>
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<td>Nova Salmon★</td>
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<tr>
<td>Chicken Tenders (2)</td>
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<tr>
<td>OJ, Fruit Juices, Milk, Almond Mil</td>
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<tr>
<td>Fresh Ground Coffee, Decaf, Hot Tea</td>
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<td>Sodas, Sweet Tea, Iced Tea</td>
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</tbody>
</table>

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