

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

★ 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

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

★ All Gluten Free Ingredients

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