**Bagel & Lox**
- Sunset Grill's Original Nachos
- French Toast
- Add Chocolate Chips
- Apple
- Two Pancakes with Maple Syrup & Butter
- Avocado Toast**
  - topped with Hollandaise (Add Beef Tenderloin Medallions, Nova Salmon, or Crab Cakes +1)
- Fried Green Tomato Benedict**
  - topped with Beef Tenderloin Medallions, Nova Salmon, or Crab Cakes +1
- Music City Eggs Benedict**
  - served with Pico de Gallo, Lime Crema and a Side of Black Beans and Salsa Verde★
- Steak & Eggs**
  - 5oz Grilled Tenderloin w/ Truffle Butter and Two Eggs Any Way★
- Short Rib**
  - w/ Coca-Cola® Barbeque Sauce & Two Fried Eggs★

**Biscuits and Such**
- Served with your choice of Home Fries, Fresh Fruit or Smoked Gouda Grits

**MIDTOWN CAFÉ BREAKFAST – BRUNCH MENU**

**Served Everyday 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), or Whole Wheat English Muffin; Substitute 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 ★
- Western Omelet Ham, White Onions, Red Bell Peppers ★
- Florentine Omelet Spinach, Mushrooms, Caramelized Onions, Goat Cheese ★
- NOVA Salmon Omelet White Onions, Tomatoes, Goat Cheese★
- **BYO Omelet** Three Egg Omelet with your Choice of Three Ingredients ★
- Cheese*** (White Cheddar, Smoked Gouda, Pepper Jack, Goat Cheese, Swiss, Mild Cheddar) ★
- Vegetable*** (Caramelized Onion, Tomato, Spinach, Avocado, Red Peppers, Mushrooms, Jalapenos) ★
- Meat*** (Applewood Bacon, Chorizo, Turkey Sausage, Swaggerty’s Country Sausage Patties, Black Forest Ham, (Add Crab Meat+ 13)
- Huevos Tostadas*** 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★
- **Steak & Eggs** ★ 5oz Grilled Tenderloin w/ Truffle Butter and Two Eggs Any Way★
- **Short Rib** ★ w/ Coca-Cola® Barbeque Sauce & Two Fried Eggs★

**BISCUITS AND SUCH**
- Served with your choice of Home Fries, Fresh Fruit or Smoked Gouda Grits

**Midtown Biscuits**★ Two Eggs Any Way and Cheddar Cheese with Applewood Bacon, Swaggerty’s Country Sausage Patties, Turkey Sausage or Black Forest Ham
- **Fried Chicken Biscuits**★ Two Biscuits with Fried Chicken Tenderloin and Two Eggs Any Way served with a side of Alabama White Sauce & Sausage Gravy “Nashville Hot” served with Ranch
- Nashville Pig in a Blanket**★ Two Sausage & Smoked Gouda Grilled Tenderloin served with Two Eggs Any Way and sides of Alabama White Sauce & Country Sausage Gravy
- **Biscuits and Gravy**★ Two Biscuits topped with Sausage Gravy w/ Two Eggs Any Way
- 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 +16)
- **Fried Green Tomato Benedict**★ with Poached Eggs and Chipotle Aioli

**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
- **Two Pancakes with Maple Syrup & Butter** served with Two Eggs Any Way and choice of Applewood 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
- **French Toast** topped with Jack Daniels Peach Compote, Whipped Cream and Syrup
- **Sunset Grill’s Original Nachos** Baked in our own unique blend of cheeses & spices served with Grilled Chicken, Black beans, Fresh Jalapenos and a side of Fresh Salsa
- **Bagel & Lux with Cream Cheese, Capers, Red Onions and Tomato**

**BEVERAGES & SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yukon Gold Potato Home Fries</td>
<td>3</td>
</tr>
<tr>
<td>Smoked Gouda Grits★</td>
<td>3</td>
</tr>
<tr>
<td>Sliced Avocado★</td>
<td>4</td>
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<tr>
<td>Fresh Fruit★</td>
<td>4</td>
</tr>
<tr>
<td>Sliced Tomato★</td>
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</tr>
<tr>
<td>Black Beans★</td>
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<tr>
<td>Bagel &amp; Cream Cheese</td>
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<tr>
<td>Buttermilk Biscuit</td>
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<tr>
<td>Hollandaise★</td>
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</tr>
<tr>
<td>Sausage Gravy★</td>
<td>4</td>
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<tr>
<td>Alabama White Sauce★</td>
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<tr>
<td>One Cage Free Egg**★</td>
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<tr>
<td>Swaggerty’s Country Sausage★</td>
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</tr>
<tr>
<td>Applewood Smoked Bacon★</td>
<td>4</td>
</tr>
<tr>
<td>Turkey Sausage★</td>
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</tr>
<tr>
<td>Chicken Sausage★</td>
<td>5</td>
</tr>
<tr>
<td>Black Forest Ham (no nitrites)★</td>
<td>5</td>
</tr>
<tr>
<td>NOVA Salmon★</td>
<td>16</td>
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<tr>
<td>Chicken Tenders (2)★</td>
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<tr>
<td>Pancakes (1) 3.5 (2)</td>
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<td>Fresh Ground Coffee</td>
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<td>Fresh Ground Decaf</td>
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<td>Natalie’s Orange Juice</td>
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<tr>
<td>Cranberry, Pineapple, Grapefruit, or Apple Juice</td>
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<tr>
<td>Whole Milk</td>
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<tr>
<td>Chocolate Milk</td>
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<tr>
<td>Almond or Oat Milk</td>
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<tr>
<td>Sodas, Sweet Tea, Iced Tea</td>
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</tr>
<tr>
<td>Hot Tea</td>
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</tr>
<tr>
<td>Hot Chocolate</td>
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</table>

★ 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.**

B0923
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,  Entrée 12
candied walnuts, Mandarin oranges and TN white cheddar cheese  Side 9

BISCUIT SLIDERS four fried chicken tenderloin pieces on mini biscuits  18
with a side of Alabama white sauce

FRIED GREEN TOMATOS with chipotle aioli  13

SOUPS/SALADS

LEMON ARTICHOKE SOUP artichokes and lemons blended in a creamy chicken broth Bowl 9
1qt 34

MIDTOWN HOUSE a blend of organic mixed greens topped with mushrooms,  Entrée 12
house made croutons, cubed English cucumbers, and served with choice of dressing  Side 9
(Citrus Soy Ginger, Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette)

MIDTOWN CAESAR SALAD crispy romaine lettuce tossed in our Caesar  Entrée 12
dressing topped with house made croutons and Parmesan cheese  Side 9

SUNSET CAESAR SALAD romaine lettuce, sun-dried tomatoes, toasted pine nuts,  Entrée 12
Parmesan cheese and house made croutons  Side 9

SPINACH SALAD tossed in pepper jelly vinaigrette with cashews, pickled red  Entrée 12
onions, Mandarin oranges and red grapes topped with smoked Gouda cheese ★  Side 9

PACIFIC RIM SALAD fresh romaine lettuce, grilled 6oz chicken breast, avocado,  24
Mandarin oranges and pickled ginger, tossed in a light citrus sesame dressing

THAI CHICKEN SALAD grilled 6oz chicken breast, organic mixed greens  24
and dried cranberries tossed in honey lime vinaigrette, topped with peanut sauce
and crispy wontons

SOUTHWESTERN FRIED CHICKEN SALAD 6oz hand breaded chicken breast with  24
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 chicken upon request)

ADD TO ANY SALAD  
Grilled chicken, blackened chicken, shrimp, salmon, or marinated beef tips ** 12
Crumbled Gorgonzola bleu cheese ★

ADDITIONS 4

Yukon Gold Mashed Potatoes ★
Stone Ground Smoked Gouda Cheese Grits ★
French Fries
Steamed Broccoli ★
Angel Hair with Herb Butter

Mushroom Risotto ★
Fresh Fruit ★
Asparagus with Hollandaise 9 ★
Hollandaise ★
French Green Beans★

Randy Rayburn – Proprietor
Gemma Friedli – Day Director
Tricia Bassow – Host

Max Pastor – Executive Chef
John Woodard – Day Director
Kristie Rickard – Host

★ 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  L0923
**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

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**ENTREES**

**SHRIMP AND GRITS** blackened shrimp tossed with bacon, mushrooms, tomatoes and scallions served over stone ground smoked Gouda cheese grits ★

26

**VOODOO PASTA** grilled chicken, bay shrimp and andouille sausage tossed in spicy black magic tomato sauce with fresh egg fettuccini pasta

25

**MEDITERRANEAN PASTA** with angel hair, roasted Roma tomatoes, fresh spinach, artichoke hearts and mushrooms tossed in basil pesto

Add grilled or blackened chicken, shrimp, salmon, or marinated beef tips **

12

**GRILLED SALMON** on a bed of mushroom risotto with grilled asparagus and sun-dried tomato ragout ★**

26

**RAINBOW TROUT ALMONDINE** with lemon browned butter & crunchy almonds served with rice pilaf and French green beans

25

**LOBSTER “MAC AND CHEESE”** with lobster cream sauce

Add grilled or blackened chicken, shrimp, salmon, or marinated beef tips **

19

**CRAB CAKES** served with julienned vegetables, stone ground smoked Gouda cheese grits, lemon dill sauce and remoulade

26

**BLACKENED GROUPER** served with smoked Gouda cheese grits and French green beans ★

26

**CHICKEN CROQUETTES** pan sautéed classic Southern croquettes topped with sweet pea cream sauce, served with rice pilaf and vegetable medley confetti

16

**CHICKEN PICCATA** chicken breast pounded thin and sautéed in butter with white wine, lemon juice and capers, served with angel hair pasta or rice pilaf, and asparagus

24

**MIDTOWN MEATLOAF** house ground blended beef with tomato herb gravy, mashed potatoes and French green beans

16

**ROASTED PORK TENDERLOIN** marinated & dry rubbed Memphis style, served with mushroom risotto, grilled asparagus, and cherry demi **

23

**COCA-COLA® BBQ BEEF SHORT RIB** served with truffle potato hash, French green beans, and Coca-Cola® BBQ sauce ★

24

**GRILLED FISH TACOS** served in corn tortillas with pico de gallo, avocado, shredded lettuce and rice pilaf ★

18

**MIDTOWN BURGER** ½ lb ground beef patty with traditional toppings including mayonnaise and mustard with your choice of cheddar, Swiss or pepper jack cheese, served with fries **

Add Fried egg 3, Add Bacon 4

16

**CHICKEN SANDWICH** grilled or blackened chicken with traditional toppings including mayonnaise with your choice of cheddar, Swiss or pepper jack cheese, served with fries **

Add Fried egg 3, Add Bacon 4

16

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A 20% gratuity may be added to parties of 6 or more unless otherwise requested

Split Plate Charge $3

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★ 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.”**
MIDTOWN CAFÉ
Dinner Menu

APPETIZERS

SPINACH & CHIPOTLE HUMMUS served with warm 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

CHICKEN CROQUETTES served with sweet pea sauce two 28

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

CRISPY 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 12 entree side 9 *anchovies upon request

SPINACH SALAD tossed in pepper jelly vinaigrette with cashews, pickled red onions, Mandarin oranges and red grapes topped with smoked Gouda cheese ★ 12 entree side 9

MIDTOWN HOUSE a blend of organic mixed greens topped with mushrooms, croutons, cubed English cucumbers, and served with choice of dressing 12 entree side 9

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

ADD TO ANY SALAD
Grilled chicken, blackened chicken, shrimp, salmon, or marinated beef tips ** 12
Crumbled Gorgonzola bleu cheese 1

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
Doug Stevenson - Service Director
Ryan Duke - Host

Max Pastor - Executive Chef
Gina Kochevar - Beverage Director
Amanda Gordon - Host
ENTREES

SHRIMP & Grits shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes & scallions served on stone ground smoked gouda cheese grits ★

TN Rainbow Trout locally from Bucksnort, TN with roasted red potatoes, sautéed spinach and crawfish cream sauce ★

Grilled Salmon on a bed of mushroom risotto with grilled asparagus and sun dried tomato ragout ★★

Crab Cakes (2) served with julienned vegetables, stone ground smoked Gouda cheese grits, lemon dill sauce and remoulade

Seared Dayboat Sea Scallops served over lobster mac and cheese with steamed asparagus and lobster cream sauce ★★

Blackened Grouper served with smoked Gouda cheese grits, French green beans and citrus beurre blanc ★

Chicken Scaloppini 8oz breast pounded thin and sautéed in garlic butter with white wine, lemon juice, capers, mushrooms & demi-glaze, served with rice pilaf and asparagus

Chicken “Saltimbocca” 8oz breast layered with Benton’s Tennessee ham, provolone cheese, Parmesan cheese, over a bed of Yukon mashed potatoes and fried spinach with red wine glaze

Roasted Pork Tenderloin marinated & dry rubbed Memphis style, served with mushroom risotto, grilled asparagus and cherry demi ★

Veal “Piccata Style” sautéed in butter with white wine, lemon juice & capers, served with fresh herb-buttered angel hair pasta

Veal “Oscar Style” scaloppini topped with fresh lump crab meat, asparagus & béarnaise sauce with fresh garden vegetable risotto

Veal “Saltimbocca Style” layered with Benton’s Tennessee ham, provolone cheese, Parmesan cheese and fried spinach over a bed of Yukon gold mashed potatoes with red wine glaze

Veal “3” Ways a tasting of the Piccata, Oscar Style and Saltimbocca

Midtown Meatloaf 10oz served with tomato herb gravy, Yukon gold mashed potatoes and French green beans

Coca-Cola® BBQ Beef Short Rib served with mushroom risotto, grilled asparagus and Coca-Cola® BBQ sauce★

Grilled Black Angus Beef Tenderloin Filet** with truffle butter. 8oz. 44
Choose Yukon mashed potatoes, truffle potato hash, or roasted red potatoes 5oz. 34

ADDITIONS

Angel Hair with Herb Butter 7
French Green Beans ★ 7
Mushroom Risotto ★ 12
Julienned Vegetables ★ 7
Stone Ground Smoked Gouda Cheese Grits ★ 7
Roasted Red Potatoes ★ 7
Steamed Broccoli ★ 7
Yukon Gold Mashed Potatoes ★ 7

Creamy Spinach 7
Yukon Truffle Potato Hash 7
Sautéed Spinach ★ 7
Béarnaise Sauce ★ 7
Steamed Asparagus with Hollandaise ★ 12
Hollandaise ★ 7
Lobster “Mac and Cheese” 20

★ Gluten Free Dishes

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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. D0923
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/$13
 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 $9/$13
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/$13
crispy romaine lettuce tossed in house made Caesar
dressing topped with house made croutons & Parmesan cheese

SUNSET CAESAR SALAD $9/$13
romaine lettuce, sun-dried tomatoes, toasted pine nuts, Parmesan & house made croutons

SOUTHWESTERN FRIED CHICKEN SALAD $25
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** $13
crumbled Gorgonzola bleu cheese $2

SIDES $5
Steamed Broccoli★
Yukon Gold Mashed Potatoes★
French Fries
French Green Beans★
Smoked Gouda Grits★
Angel Hair w/ Herb Butter
Mushroom Risotto★
Vegetable Medley Confetti★
Fresh Fruit★
Asparagus with Hollandaise★$9
Hollandaise★

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 julienne vegetables, & Champagne beurre blanc★

COD MEUNIÈRE $33
cod dipped in milk and lightly rolled in flour with lemon & browned butter served with rice & Haricot verts topped with chopped parsley

GRILLED SALMON $28
on a bed of mushroom risotto with grilled asparagus & sun-dried tomato ragout ★★

CRAB CAKES $29
served with julienne 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 $25
marinated & dry rubbed Memphis style, served with mushroom risotto, grilled asparagus & cherry demi★★

PRIME PORK CHOP $29
15oz pork chop with Yukon gold mashed potatoes, broccoli & blackberry demi

BEEF BOURGIGNON $25
tender beef braised in red wine with bacon, onions, carrots & mushrooms served over Yukon gold mashed potatoes

MIDTOWN MEATLOAF $18
house ground beef with tomato herb gravy, mashed potatoes & French green beans

SANDWICHES

MIDTOWN BURGER $16
½ lb ground beef patty with lettuce, tomato, onion, mayonnaise & mustard with your choice of cheddar, Swiss or pepper jack cheese, served with fries ★

REUBEN SANDWICH $17
6oz of corned beef, Swiss cheese, sauerkraut, 1000 island dressing, on griddled marble rye served with fries

SANDWICH ADDITIONS
Fried Egg $3 ** Bacon $4
Gluten Free Bun $2★

A 20% Gratuity may be added to parties of 6 or more unless otherwise requested
Split Plate Charge $3 ★ All Gluten Free Ingredients
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SS0923