

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 ★ **13**
- Western Omelet** Ham, White Onions, Red Bell Peppers ★ **16**
Add Cheese 1
- Florentine Omelet** Spinach, Mushrooms, Caramelized Onions, Goat Cheese ★ **16**
- NOVA Salmon Omelet** White Onions, Tomatoes, Goat Cheese ★ **19**
- BYO Omelet** Three Egg Omelet with your Choice of Three Ingredients ★ **16**
Cheese ★ (White Cheddar, Smoked Gouda, Pepper Jack, Goat Cheese, Swiss, Mild Cheddar) **Extra Ingredients 2**
Vegetable ★ (Caramelized Onion, Tomato, Spinach, Avocado, Red Peppers, Mushrooms, Jalapeños)
Meat ★ (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**** 10oz Grilled Angus Eye of Ribeye w/ Truffle Butter and Two Eggs Any Way ★ **36**

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 **15**
- Fried Chicken Biscuits**** Two Biscuits with Fried Chicken Tenderloin and Two Eggs Any Way served with a side of Alabama White Sauce & Sausage Gravy - also available "Nashville Hot" w/ Ranch **18**
- 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 **18**
- 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 **20**
Add Beef Tenderloin Medallions, Nova Salmon, or Crab Cakes +16 "Nashville Hot" Chicken +10
- Fried Green Tomato Benedict**** with Poached Eggs and Chipotle Aioli **19**
Add Beef Tenderloin Medallions, Nova Salmon, or Crab Cakes +16 "Nashville Hot" Chicken +10

SWEET STUFF AND SMALL PLATES

- Avocado Toast**** Whole Wheat Toast with Smashed Avocado and Two Eggs Your Way topped with Pico de Gallo, Olive Oil, Cracked Black Pepper, and Sea Salt **15**
- 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 **16**
Add Chocolate Chips +2 Blueberries +2 Peach Compote and Whipped Cream +4
- French Toast** topped with Jack Daniels Peach Compote, Whipped Cream and Syrup **15**
- 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 **19**
- Bagel & NOVA Lox** with Cream Cheese, Capers, Red Onions and Tomato **19**
- Shrimp & Grits** blackened shrimp tossed with bacon, mushrooms, tomatoes and scallions served over stone ground smoked Gouda cheese grits ★ **27**

Yukon Gold Potato Home Fries	4	One Cage Free Egg** ★	3	Fresh Ground Coffee	4
Smoked Gouda Grits ★	4	Swaggerty's Country Sausage ★	5	Fresh Ground Decaf	4
Sliced Avocado ★	4	Applewood Smoked Bacon ★	4	Natalie's Orange Juice	5
Fresh Fruit ★	4	Turkey Sausage ★	5	Cranberry, Pineapple, Grapefruit, or Apple Juice	5
Sliced Tomato ★	4	Chicken Sausage ★	5	Whole Milk	5
Black Beans ★	4	Black Forest Ham (no nitrites) ★	5	Chocolate Milk	5
Bagel & Cream Cheese	7	Chorizo ★	5	Almond or Oat Milk	6
Buttermilk Biscuit	2	NOVA Salmon ★	16	Sodas, Sweet Tea, Iced Tea	4
Hollandaise ★	4	Chicken Tenders (2)	10	Hot Tea	4
Sausage Gravy	4	Pancakes (1) 3.5 (2) 7	7	Hot Chocolate	4
Alabama White Sauce ★	4	Add Chocolate Chips/Blueberries	2		

★ *Gluten Free* **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 LUNCH MENU

Served 10:30am until 2pm Monday through Friday

APPETIZERS, SOUPS & SALADS

- CRAB CAKE** *served with lemon dill sauce & remoulade* 15
- SPINACH & CHIPOTLE HUMMUS** *served with warm pita & topped with feta cheese* 14
- CRISPY BRUSSEL SPROUTS** *tossed in honey lime vinaigrette with green apples, candied walnuts, Mandarin oranges & TN white cheddar cheese* side 10/entrée 14
- FRIED GREEN TOMATOES** *with chipotle aioli* 14
- LEMON ARTICHOKE SOUP** *artichokes & lemons blended in a creamy chicken broth* bowl 9
quart 34
- LOBSTER BISQUE** *essence of lobster soup with cream & a touch of brandy* bowl 12
- MIDTOWN HOUSE SALAD** *a blend of organic mixed greens topped with mushrooms, house made croutons, cubed English cucumbers & served with choice of dressing* side 9/entrée 14
Dressing choices: citrus soy ginger, ranch, bleu cheese, honey mustard & balsamic vinaigrette
- MIDTOWN CAESAR SALAD** *crispy romaine lettuce tossed in house made Caesar dressing topped with house made croutons & Parmesan cheese* side 9/entrée 14
- SUNSET CAESAR SALAD** *crispy romaine lettuce topped with sun-dried tomatoes, toasted pine nuts, house made croutons & Parmesan cheese with Caesar dressing* side 9/entrée 14
- PACIFIC RIM SALAD** *fresh romaine lettuce, grilled 6oz chicken breast, Mandarin oranges, avocado and pickled ginger, tossed in a light citrus sesame dressing* 24
- THAI CHICKEN SALAD** *grilled 6oz chicken breast, organic mixed greens and dried cranberries tossed in honey lime vinaigrette, topped with peanut sauce and crispy wontons* 24
- SOUTHWESTERN CHICKEN SALAD** *hand breaded 6oz chicken breast with romaine, pico de gallo, black beans, avocado, cheddar cheese, applewood smoked bacon, crispy tortilla strips & spicy ranch dressing* 24
(Can substitute plain grilled chicken or blackened chicken upon request)

ADD TO ANY SALAD

*Grilled chicken, blackened chicken, shrimp, salmon, or marinated beef tips ** 13*

Crumbled Gorgonzola bleu cheese 2

Randy Rayburn – Proprietor

Gemma Friedli – Day Director

Tricia Bassow – Host

Max Pastor – Executive Chef

John Woodard – Day Director

Kristie Rickard - Host

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PLEASE TURN FOR MORE SELECTIONS L0124

MIDTOWN CAFÉ LUNCH MENU

Served 10:30am until 2pm Monday through Friday

ENTRÉES

- SHRIMP & GRITS** blackened shrimp tossed with bacon, mushrooms, tomatoes and scallions served over stone ground smoked Gouda cheese grits ★ 27
- TN RAINBOW TROUT** with roasted red potatoes, sautéed spinach & crawfish cream sauce ★ 29
- GRILLED SALMON** on a bed of mushroom risotto with grilled asparagus and sun-dried tomato ragout ** ★ 28
- CRAB CAKES** served with julienned vegetables, stone ground smoked Gouda cheese grits, lemon dill sauce and remoulade 29
- 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 19
- CHICKEN IN PUFF PASTRY** pastry filled with chicken & mushrooms in a rich & creamy sauce served with asparagus and Hollandaise 26
- 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 26
- ROASTED PORK TENDERLOIN** marinated & dry rubbed Memphis style, served with mushroom risotto, grilled asparagus, and cherry demi ** 25
- VOODOO PASTA** grilled chicken, bay shrimp and andouille sausage tossed in spicy black magic tomato sauce with fresh egg fettuccini pasta 26
- MEDITERRANEAN PASTA** with angel hair, roasted Roma tomatoes, fresh spinach, artichoke hearts and mushrooms tossed in basil pesto 16
Add grilled or blackened chicken, shrimp, salmon, or marinated beef tips ** 13
- STIR FRY** julienne vegetable medley with asparagus, mushrooms & broccoli tossed in sesame oil & soy sauce ★ (Add chicken, shrimp or salmon 13) 13
- MIDTOWN MEATLOAF** house ground blended beef with tomato herb gravy, Yukon gold mashed potatoes and French green beans 19
- MIDTOWN BURGER** ½ lb ground beef patty with traditional toppings including mayonnaise and mustard with your choice of cheddar, Swiss or pepper jack cheese with fries ** 16
Add Fried egg** 3, Add Bacon 4, Add Gluten Free Bun 2
- REUBEN** 6oz corned beef, Swiss cheese, sauerkraut, 1000 dressing on griddles marble rye with fries 17
- CHICKEN SANDWICH** 6oz chicken breast grilled or blackened chicken with traditional toppings including mayonnaise with your choice of cheddar, Swiss or pepper jack cheese, & served with fries 17
- “NASHVILLE HOT” CHICKEN SANDWICH** 6oz fried chicken breast in “Nashville Hot” seasonings served on Texas toast with ranch & fries 17

SIDES

- | | | |
|---------------------------|--------------------------|-------------------------------|
| Steamed Broccoli ★ 4 | French Green Beans ★ 4 | Vegetable Medley Confetti ★ 4 |
| Broccolini ★ 4 | Smoked Gouda Grits ★ 4 | Fresh Fruit ★ 4 |
| Yukon Mashed Potatoes ★ 4 | Angel Hair with Butter 4 | Hollandaise ★ 4 |
| French Fries 4 | Mushroom Risotto ★ 4 | Asparagus w/ Hollandaise ★ 9 |

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.” L0124

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 / two 28
- CHICKEN CROQUETTES** served with sweet pea sauce 14
- 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
- FRIED GREEN TOMATOES** with chipotle aioli 14

SOUPS & SALADS

- LEMON ARTICHOKE SOUP** artichokes and lemons blended bowl 9
in a creamy chicken broth 1qt 36
- MIDTOWN CAESAR** crisp romaine lettuce tossed in our Caesar dressing, topped with house-made croutons and Parmesan cheese entree 14
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 ★ entree 14
side 9
- MIDTOWN HOUSE** a blend of organic mixed greens topped with mushrooms, croutons, cubed English cucumbers, and served with choice of dressing entree 14
side 9
(Citrus Soy Ginger, Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette)

ADD TO ANY SALAD

Grilled chicken, blackened chicken, shrimp, or salmon ** 13
Crumbled Gorgonzola bleu cheese 2

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

Gluten Free Dishes ★

Doug Stevenson – Service Director
Max Pastor – Executive Chef
Gina Kochevar – Beverage Director
Ryan Duke - Host
Amanda Gordon - Host

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DINNER ENTREES

SHRIMP & GRITS <i>shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes & scallions served on stone ground smoked gouda cheese grits ★</i>	29
RAINBOW TROUT <i>with roasted red potatoes, sautéed spinach and crawfish cream sauce ★</i>	29
GRILLED SALMON <i>on a bed of mushroom risotto with grilled asparagus and sun-dried tomato ragout ** ★</i>	29
CRAB CAKES (2) <i>served with julienned vegetables, stone ground smoked Gouda cheese grits, lemon dill sauce and remoulade</i>	29
SEARED DAYBOAT SEA SCALLOPS <i>served over lobster mac and cheese with steamed asparagus and lobster cream sauce **</i>	44
BLACKENED GROUPER <i>served with smoked Gouda cheese grits, French green beans and citrus beurre blanc ★</i>	29
CHICKEN SCALOPPINI <i>8oz breast pounded thin and sautéed in garlic butter with white wine, lemon juice, capers, mushrooms & demi-glaze, served with rice pilaf and asparagus</i>	29
CHICKEN “SALTIMBOCCA” <i>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</i>	31
ROASTED PORK TENDERLOIN <i>marinated & dry rubbed Memphis style, served with mushroom risotto, grilled asparagus and cherry demi **</i>	29
VEAL “PICCATA” <i>sautéed in butter with white wine, lemon juice & capers with angel hair pasta</i>	44
VEAL “SALTIMBOCCA” <i>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</i>	44
MIDTOWN MEATLOAF <i>10oz served with tomato herb gravy, Yukon gold mashed potatoes and French greens beans</i>	19
GRILLED BLACK ANGUS BEEF TENDERLOIN FILET** <i>with truffle butter.</i>	8oz 44
<i>Choose Yukon mashed potatoes, truffle potato hash, or roasted red potatoes</i>	5oz 34
<i>Steak temperatures: Rare– cool red center. Medium Rare – warm red-pink center;</i>	
<i>Medium– warm, pink center. Medium Well- warm, light pink center</i>	
<i>Well – cooked throughout (no pink).</i>	

Gluten Free Dishes ★

ADDITIONS

<i>Angel Hair Pasta</i> 7	<i>Creamy Spinach</i> 7
<i>French Green Beans</i> ★ 7	<i>Broccolini</i> ★ 7
<i>Mushroom Risotto</i> ★ 12	<i>Yukon Truffle Potato Hash</i> 7
<i>Julienned Vegetables</i> ★ 7	<i>Sautéed Spinach</i> ★ 7
<i>Stone Ground Smoked Gouda Cheese Grits</i> ★ 7	<i>Garden Vegetable Risotto</i> ★ 12
<i>Roasted Red Potatoes</i> ★ 7	<i>Hollandaise</i> ★ 7
<i>Steamed Broccoli</i> ★ 7	<i>Grilled Asparagus</i> ★ 7
<i>Yukon Gold Mashed Potatoes</i> ★ 7	<i>Lobster “Mac and Cheese”</i> 20

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