

# 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 "Nashville Hot" Chicken, Beef Tenderloin Medallions, Nova Salmon, or Crab Cakes +16
- Fried Green Tomato Benedict\*\*** with Poached Eggs and Chipotle Aioli **19**  
Add "Nashville Hot" Chicken, Beef Tenderloin Medallions, Nova Salmon, or Crab Cakes +16

## 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**

## BEVERAGES & SIDES

- |                              |   |                                  |    |  |   |
|------------------------------|---|----------------------------------|----|--|---|
| 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           |    | Hot Chocolate                                    | 4 |
| Alabama White Sauce ★        | 4 | Add Chocolate Chips/Blueberries  | 2  |  |   |

★ 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 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, entree 14  
topped with house-made croutons and Parmesan cheese side 9  
\*anchovies upon request
- SPINACH SALAD** tossed in pepper jelly vinaigrette with cashews, pickled red entree 14  
onions, Mandarin oranges and red grapes topped with smoked Gouda cheese ★ side 9
- MIDTOWN HOUSE** a blend of organic mixed greens topped with mushrooms, entree 14  
croutons, cubed English cucumbers, and served with choice of dressing 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 ★

Randy Rayburn – Proprietor  
Doug Stevenson – Service Director  
Ryan Duke - Host

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

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of food borne illness, especially if you have certain medical conditions.” D0124

## DINNER ENTREES

<b>SHRIMP &amp; GRITS</b> <i>shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes &amp; scallions served on stone ground smoked gouda cheese grits ★</i>	29
<b>TN RAINBOW TROUT</b> <i>with roasted red potatoes, sautéed spinach and crawfish cream sauce ★</i>	29
<b>GRILLED SALMON</b> <i>on a bed of mushroom risotto with grilled asparagus and sun-dried tomato ragout ** ★</i>	29
<b>CRAB CAKES (2)</b> <i>served with julienned vegetables, stone ground smoked Gouda cheese grits, lemon dill sauce and remoulade</i>	29
<b>SEARED DAYBOAT SEA SCALLOPS</b> <i>served over lobster mac and cheese with steamed asparagus and lobster cream sauce **</i>	44
<b>BLACKENED GROUPER</b> <i>served with smoked Gouda cheese grits, French green beans and citrus beurre blanc ★</i>	29
<b>CHICKEN SCALOPPINI</b> <i>8oz breast pounded thin and sautéed in garlic butter with white wine, lemon juice, capers, mushrooms &amp; demi-glaze, served with rice pilaf and asparagus</i>	29
<b>CHICKEN “SALTIMBOCCA”</b> <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
<b>ROASTED PORK TENDERLOIN</b> <i>marinated &amp; dry rubbed Memphis style, served with mushroom risotto, grilled asparagus and cherry demi **</i>	29
<b>VEAL “PICCATA”</b> <i>sautéed in butter with white wine, lemon juice &amp; capers, served with fresh herb-buttered angel hair pasta</i>	44
<b>VEAL “OSCAR”</b> <i>scaloppini topped with fresh lump crab meat, asparagus &amp; béarnaise sauce with fresh garden vegetable risotto</i>	44
<b>VEAL “SALTIMBOCCA”</b> <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
<b>VEAL “3” WAYS</b> <i>a tasting of the Piccata, Oscar and Saltimbocca</i>	49
<b>MIDTOWN MEATLOAF</b> <i>10oz served with tomato herb gravy, Yukon gold mashed potatoes and French greens beans</i>	19
<b>GRILLED BLACK ANGUS BEEF TENDERLOIN FILET**</b> <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 with Herb Butter 7</i>	<i>Creamy Spinach 7</i>
<i>French Green Beans ★ 7</i>	<i>Broccolini ★ 7</i>
<i>Mushroom Risotto ★ 12</i>	<i>Yukon Truffle Potato Hash 7</i>
<i>Julienned Vegetables ★ 7</i>	<i>Sautéed Spinach ★ 7</i>
<i>Stone Ground Smoked Gouda Cheese Grits★ 7</i>	<i>Béarnaise Sauce ★ 7</i>
<i>Roasted Red Potatoes ★ 7</i>	<i>Hollandaise ★ 7</i>
<i>Steamed Broccoli ★ 7</i>	<i>Steamed Asparagus with Hollandaise ★ 12</i>
<i>Yukon Gold Mashed Potatoes ★ 7</i>	<i>Lobster “Mac and Cheese” 20</i>

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# 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/\$14

*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 \$10/\$14

*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 \$10/\$14

*crispy romaine lettuce tossed in house made Caesar  
dressing topped with house made croutons  
& Parmesan cheese*

### SUNSET CAESAR SALAD \$10/\$14

*romaine lettuce, sun-dried tomatoes, toasted pine nuts,  
Parmesan & house made croutons*

### SOUTHWESTERN

### FRIED CHICKEN SALAD \$26

*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\*\* \$13  
crumbled Gorgonzola bleu cheese \$2*

## SIDES \$5

*Steamed Broccoli ★*

*Broccoli ★*

*Yukon Gold Mashed Potatoes ★*

*French Fries*

*French Green Beans ★*

*Smoked Gouda Grits ★*

*Angel Hair w/Butter*

*Rice Pilaf ★*

*Mushroom Risotto ★*

*Vegetable Medley Confetti ★*

*Fresh Fruit ★*

*Hollandaise ★*

*Asparagus with Hollandaise ★ \$9*

## 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 julienned vegetables, &  
Champagne beurre blanc ★*

### PAN SEARED COD \$29

*cod dipped in milk and lightly rolled in flour with lemon  
& browned butter served with rice pilaf & green beans  
topped with chopped parsley*

### GRILLED SALMON \$29

*on a bed of mushroom risotto with grilled asparagus &  
sun-dried tomato ragout \*\* ★*

### CRAB CAKES \$29

*served with julienned vegetables, smoked Gouda cheese  
grits, lemon dill sauce & remoulade*

### BLACKENED GROUPEL \$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 \$26

*marinated & dry rubbed Memphis style, served with  
mushroom risotto, grilled asparagus & cherry demi\*\**

### PRIME PORK CHOP \$29

*bone-in & served with Yukon gold mashed potatoes,  
broccoli & blackberry demi*

### MIDTOWN MEATLOAF \$19

*10oz of house ground blend beef with tomato herb gravy,  
mashed potatoes & French green beans*

### ANGUS EYE OF RIBEYE \$36

*10oz ribeye with broccoli & Yukon mash  
or with two eggs any way\*\* with breakfast side & bread*

### MIDTOWN BURGER \$16

*½ lb ground beef patty with lettuce, tomato, onion,  
mayonnaise & mustard with your choice of cheddar, Swiss  
or pepper jack cheese with fries \*\**

*Add Fried Egg\*\* \$3, Bacon \$4, Gluten Free Bun \$2*

### REUBEN \$17

*6oz of corned beef, Swiss cheese, sauerkraut, 1000 island  
dressing, on griddled marble rye served with fries*

### GRILLED CHICKEN SANDWICH \$17

*6oz chicken breast grilled or blackened chicken  
with traditional toppings including mayonnaise with  
your choice of cheddar, Swiss or pepper jack  
with fries*

### “NASHVILLE HOT” CHICKEN SANDWICH \$17

*6oz fried chicken breast in “Nashville Hot” seasonings  
served on Texas toast with ranch & fries*

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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PLEASE TURN FOR MORE SELECTIONS SS0124