



Midtown

BISTRO

DINNER MENU

(GF) ADVISE YOUR SERVER FOR A "GLUTEN FRIENDLY" OPTION

SOUP & SALADS *Served with crostini or cornbread.*

SOUP OF THE DAY \$7 Choose one of our vegetarian or meat soups.

(GF) PEAR AND GOAT CHEESE SALAD \$11

ADD CHICKEN \$5 ADD PRAWNS \$6 Pear, goat cheese, figs, salty & spicy pecans on fresh greens topped with our house vinaigrette.

(GF) COBB SALAD \$15 Midtown's signature bacon jam, fresh greens, chicken, hard boiled egg, red onion, cucumber, tomato, avocado, blue cheese, cheddar with our Midtown dressing (topped with avocado when ripe).

CHARCUTERIE *Served with assorted bread & crackers.*

BOARD FOR 2 \$19 **BOARD FOR 4** \$29 **(GF) ADD \$2** Mix of Helmut's meats & Village Cheese assortment with a house-made dip.

BAKED BRIE & GARLIC \$22 Roasted garlic cloves, hot Brie, Balsamic glaze and red pepper jelly.

MIDTOWN TRYSOME \$16 Three house-made dips: jalapeno artichoke, spinach, and humus.

PASTA DISHES *ALL PASTA CAN BE (GF) WITH MARINARA SAUCE ONLY.*

Topped with Village Cheese's Parmesan. Served with crostini.

SPAGHETTI MARINARA \$13 ADD MEATBALLS \$5 ADD CHICKEN \$5
ADD DAILY VEG \$4 Spaghetti and vegetarian house-made sauce, topped with fresh Parmesan.

CHICKEN ORECCHIETTE CARBONARA \$19 Ear-shaped pasta tossed in our house made Alfredo topped with Midtown's signature bacon jam, green onion & grilled cherry tomato.

SAUSAGE SUPREME SERPENTINI \$19 Snake-like pasta tossed in creamy rose, Griller's Italian sausage, chicken breast, sauteed mushrooms, onions and peppers.

RICE DISHES *Served on rice pilaf.*

(GF) BUTTER CHICKEN \$18  **SPICE LEVEL 1 - 10** House-made butter chicken sauce and chicken breast. Served with naan bread.

(GF) CHANA MASALA \$13  **SPICE LEVEL 1 - 10** ADD PRAWNS \$6 ADD CHICKEN \$5
ADD DAILY VEG \$4 Chickpeas tossed in house-made Indian curry sauce. Served with naan bread.

(GF) STIR FRY \$13 ADD PRAWNS \$6 ADD CHICKEN \$5 Local seasonal vegetables tossed in house-made ginger soy sauce.

ENTREES

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SLIDERS & SANDWICHES *Comes with one side: soup, coleslaw, mac & cheese, mashed potatoes & gravy or \$1 extra for Pear and Goat Cheese Salad.*

CHEESEBURGER SLIDERS \$15 ADD BACON JAM \$3 Three house-made patties, topped with Village Cheese Dark Ale Cheddar on toasted Sweet Caroline's Bakery buns with ketchup and mustard.

VEGGIE SLIDERS \$14 Three house-made veggie patties seasoned with curry spice, topped with tomato, Village Cheese Dark Ale Cheddar and Midtown dressing on toasted Sweet Caroline's Bakery buns.

PULLED PORK SLIDERS \$15 Three toasted buns piled with pulled pork & tossed in our House BBQ sauce, dressed with our house slaw.

B.B. SLIDERS \$18 Blue cheese & Midtown's signature bacon jam sliders with lettuce and tomato on toasted Sweet Caroline's Bakery buns with Midtown sauce.

REUBEN SANDWICH \$14 Griller's corned beef, Gouda cheese and sauerkraut on Sweet Caroline's pumpernickel rye with whole grain mustard on the side.

HOT BEEF SANDWICH \$14 "AAA" Alberta beef baked slow & low for 8 hours. All the juices and vegetables get turned into the gravy that gets smothered on top with fried mushrooms & onion on Sweet Caroline's butter crust white bread.

MIDTOWN SPECIALTIES

POT ROAST \$18 Slow cooked beef smothered in our house-made gravy served with seasonal veggies. *Comes with one side: soup, coleslaw, mac & cheese, mashed potatoes & gravy or \$1 extra for Pear and Goat Cheese Salad.*

MEATLOAF DINNER \$18 Ground beef stuffed with peppers, onions, carrots & cheddar wrapped in Griller's Smoke House bacon topped with fried onions, mushrooms & gravy served on a butter crust white garlic bread served with seasonal veggies. *Comes with one side: soup, coleslaw, mac & cheese, mashed potatoes & gravy or \$1 extra for Pear and Goat Cheese Salad.*

PULLED PORK DINNER \$20 Kelly's famous house seasoned pulled pork, baked slow and low, then pulled & tossed with sautéed onions and house-made BBQ sauce. Served with house slaw, cornbread and mashed potatoes & gravy.

GF PRAWN DINNER \$26 Argentina prawns sautéed in garlic butter, served with coleslaw and seasonal veggies. *Comes with one side: soup, coleslaw, mac & cheese, mashed potatoes & gravy or \$1 extra for Pear and Goat Cheese Salad.*

GF MIDTOWN SIGNATURE SHORT RIBS \$32 Griller's short ribs smothered in house-made gravy, topped with Midtown's signature bacon jam, sautéed mushrooms and Parmesan. Served on a creamy bed of mashed potatoes with seasonal veggies.

We pledge to do our best to keep your dollars within our local community. We proudly support: **Sweet**

Caroline's Bakery, Griller's Meats, Helmut's Sausage Kitchen, The Village Cheese Company, Sweet Summer Farms, Edible Gardens and Vernon Farmer's Market.