



Midtown
BISTRO
LUNCH MENU

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

SOUPS & SALADS *Served with crostini or cornbread.*

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

(GF) PEAR AND GOAT CHEESE SALAD \$11

ADD CHICKEN \$3 ADD PRAWNS \$4 Pear, goat cheese, figs, salty & spicy pecans on fresh greens topped with our house vinaigrette.

SOUP AND SALAD COMBO \$12 Cup of soup and a small pear & goat cheese salad.

(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).

PASTA DISHES ALL PASTA CAN BE **(GF)** WITH MARINARA SAUCE ONLY. *Topped with Village Cheese's Parmesan. Served with crostini.*

SPAGHETTI MARINARA \$11

ADD MEATBALLS \$3 ADD CHICKEN \$3 ADD DAILY VEG \$3
Spaghetti and vegetarian house-made sauce, topped with fresh Parmesan.

CHICKEN ORECCHIETTE CARBONARA \$14

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

SAUSAGE SUPREME SERPENTINI \$14

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 \$14  *SPICE LEVEL 1 - 10*
House-made butter chicken sauce and chicken breast. Served with naan bread.

(GF) CHANA MASALA \$12  *SPICE LEVEL 1 - 10*
ADD PRAWNS \$4 ADD CHICKEN \$3 ADD DAILY VEG \$3
Chickpeas tossed in house-made Indian curry sauce. Served with naan bread.

(GF) STIR FRY \$10 ADD PRAWNS \$4 ADD CHICKEN \$3
Local seasonal vegetables tossed in house-made ginger soy sauce.

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

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

VEGGIE SLIDERS \$14 3 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 3 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.

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.

HOT MEATLOAF SANDWICH \$14 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.

B.L.T. SANDWICH \$10 ADD VILLAGE CHEESE CHEDDAR \$3
Midtown's signature bacon jam, tomato, lettuce and Midtown dressing on Sweet Caroline's butter crust white bread.

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

SIDES

ADD AN EXTRA SIDE \$4

CUP OF SOUP \$4

SMALL PEAR & GOAT CHEESE SALAD \$5