



DINNER MENU

MENU ITEMS WITH **GF** CAN BE MADE GLUTEN FREE. PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES & SENSITIVITIES BEFORE ORDERING.

SOUP & SALADS Served with choice of garlic toast or cornbread.

SOUP OF THE DAY \$8

GF PEAR AND GOAT CHEESE SALAD \$12 Pear, goat cheese, figs, salty/ spicy pecans on fresh greens with house vinaigrette.
ADD CHICKEN \$6

BOARD *AVAILABLE AT 5PM* *VOTED #1 IN THE OKANAGAN*

CHARCUTERIE \$22 **GF** CRACKERS ADD \$2 Mix of Helmut's meats & Village Cheese's cheese, and bread with a house-made dip.

SLIDERS & SANDWICHES Served with one side: soup, coleslaw, mac & cheese, melt your face potatoes or \$3 extra for Pear and Goat Cheese Salad.

CHEESEBURGER SLIDERS \$16 ADD BACON JAM \$3 Three house-made patties and cheddar cheese with ketchup and mustard on toasted Sweet Caroline's Bakery buns and a side.

VEGGIE SLIDERS \$15 Three house-made veggie patties seasoned with curry spice, topped with tomato, lettuce, cheddar and Midtown dressing on toasted Sweet Caroline's Bakery buns and a side.

PULLED PORK SLIDERS \$16 Three toasted buns piled with pulled pork & tossed in our House BBQ sauce, dressed with our house slaw and a side.

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

PASTA DISHES Topped with Asiago. Served with garlic toast.

GF GLUTEN FREE PASTA OPTION AVAILABLE FOR EACH DISH WITH MARINARA SAUCE ONLY.

SPAGHETTI MARINARA \$13 Spaghetti and vegetarian house-made sauce.
ADD MEATBALLS \$6 ADD CHICKEN \$6 ADD DAILY VEG \$5

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

RICE DISHES Served on rice pilaf.

GF BUTTER CHICKEN \$19  *SPICE LEVEL 3 - 10* House-made butter chicken sauce and chicken breast. Served with naan bread.

GF CHANA MASALA \$14  *SPICE LEVEL 3 - 10* Chickpeas tossed in house-made Indian curry sauce. Served with naan bread.
ADD CHICKEN \$6 ADD DAILY VEG \$5

GF STIR FRY \$14 Seasonal vegetables tossed in house-made ginger soy sauce.
ADD CHICKEN \$6 DOUBLE THE VEG \$5

MIDTOWN SPECIALTIES Served with one side: soup, coleslaw, mac & cheese, melt your face potatoes or \$3 extra for Pear and Goat Cheese Salad.

POT ROAST \$18 Slow cooked beef smothered in our house-made gravy with sauteed mushrooms & onions served with seasonal veggies and a side.

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 with seasonal veggies and a side.

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, veggies and a side.

CHARCUTERIE TO GO

BOARD FOR 2 \$22

BOARD FOR 4 \$44

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

Griller's Meats, Sweet Haven Farms, The Village Cheese Company, Sweet Caroline's Bakery, Vernon Farmer's Market, Helmut's Sausage Kitchen, BC Brine and Olive Us.