

Menu

RESERVATIONS AVAILABLE: Tuesday to Saturday 5pm to 9pm **250-308-7477**

****We prefer e-transfer as payment to help keep our menu prices lower: etransfer@midtownbistro.ca**

Please advise your server of allergies as soon as possible and not make major modifications to dishes, as we have very little staff at the moment. Menu items with **GF** can be made gluten free.

Appetizers

GF Pesto Prawn Garlic Appy **\$14**

Prawns in a house-made pesto with cashews & Sweet Haven Farms' local fresh basil. Served with Hot Bread Shoppe focaccia bread.

GF Small Pear & Goat Cheese Salad **\$8**

Pear, goat cheese, figs and salty/spicy pecans on fresh greens with house vinaigrette. Served with garlic toast or cornbread.

Olive Oil Bread Dunk **\$11**

OliveUs black cherry balsamic & Persian lime olive oil with a splash of local Armstrong garlic syrup. Served with Hot Bread Shoppe focaccia bread.

GF Spinach Dip **\$12**

Our spinach dip features Zelany's fresh local spinach. Served with yummy bread & crackers.

GF Charcuterie **\$25** *(no substitutions other than gluten free)*

A variety of local cheeses and Helmut's Sausage Kitchen meats with crostini bread, mixed crackers, fruit, veggies, olives and pecans including a house-made spinach dip and either balsamic or Dijon.

Sliders

Cheeseburger Sliders **\$19** 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: mashed potatoes, mac n' cheese, coleslaw or **\$3** extra for pear & goat cheese salad.

Veggie Sliders **\$19**

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: mashed potatoes, mac n' cheese, coleslaw or **\$3** extra for pear & goat cheese salad.

Pulled Pork Sliders **\$19**

Three toasted buns piled with pulled pork & tossed in our House BBQ sauce, dressed with our house slaw and a side: mashed potatoes, mac n' cheese, coleslaw or **\$3** extra for pear & goat cheese salad.

Midtown Dinners

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. Served with garlic toast.

GF Midtown's Stir Fry – Double Veg **\$20** or Chicken **\$22** or Prawn **\$25**

Snap peas, carrots, Bonneau Family Farms mushrooms mushrooms, cabbage, cauliflower, broccoli, pak choy and leeks.

GF Pot Roast Dinner **\$20**

Slow cooked beef smothered in our house-made gravy with sauteed mushrooms & onions. Served with seasonal veggies and a side: mashed potatoes, mac n' cheese, coleslaw or **\$3** extra for pear & goat cheese salad.

Meatlove Dinner **\$20**

Midtown's meatloaf made with ground beef stuffed with peppers, onions, carrots and cheddar wrapped in Griller's Smoke House bacon topped with fried onions, mushrooms and gravy. Served with seasonal veggies and a side: mashed potatoes, mac n' cheese, coleslaw or **\$3** extra for pear & goat cheese salad.

Kelly's Famous Pulled Pork Dinner **\$21**

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: mashed potatoes, mac n' cheese or **\$3** extra for pear & goat cheese salad.

GF Pork Chop Dinner **\$22**

Fat n' juicy bone-in Griller's Meats chop, Bonneau Family Farm's mushrooms & house-made mushroom gravy. Served with a side: mashed potatoes, mac n' cheese, coleslaw or **\$3** extra for pear & goat cheese salad.

GF Pesto Prawn Dinner **\$25**

Prawns in a house-made pesto with cashews & Sweet Haven Farms' local fresh basil. Served with house slaw, cornbread, veggies and a side: mashed potatoes, mac n' cheese or **\$3** extra for pear & goat cheese salad.