

# 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](mailto:etransfer@midtownbistro.ca)**

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Advise your server of allergies right away and no major modifications, please.  
We have less than half our staff due to regulations. Menu items with **GF** can be made gluten free

## Appetizers

**GF** Thai Peanut Prawn Appy **\$15** Prawns tossed in our house-made Thai peanut sauce on a bed of greens with Thai dressing, cucumbers, tomatoes & radishes garnished with green onions and black sesame seeds.

**GF** Small Pear & Goat Cheese Salad **\$8** Pear, goat cheese, figs and salty/spicy pecans on fresh greens with house vinaigrette. Served with choice of house-made cornbread; Hot Bread Shoppe focaccia; or herb & cheddar garlic toast.

Olive Oil Bread Dunk **\$11** OliveUs blackberry ginger dark balsamic & wild rosemary 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 **\$17** Add bacon jam **\$3**  
Three house-made patties with aged cheddar cheese, ketchup and mustard on toasted Sweet Caroline's Bakery buns and a side choice: mashed potatoes & gravy, mac n' cheese, coleslaw or **\$3** extra for pear & goat cheese salad.

Ultimate Sliders **\$18** 3 hand pressed patties (featuring Griller's Meats ground beef) topped with Bonneau Family Farm's oyster mushrooms in a cream sauce, Grass Roots jalapeno Gouda, lettuce, tomatoes and Midtown sauce on on toasted Sweet Caroline's Bakery buns and a side choice: mashed potatoes & gravy, mac n' cheese, coleslaw or **\$3** extra for pear & goat cheese salad.

Veggie Sliders **\$15** Three house-made veggie patties seasoned with curry spice, topped with tomato, lettuce, aged cheddar and Midtown dressing on toasted Sweet Caroline's Bakery buns and a side choice: mashed potatoes & gravy, mac n' cheese, coleslaw or **\$3** extra for pear & goat cheese salad.

Pulled Pork Sliders **\$16** Three toasted buns piled with house-made pulled pork (pre-tossed in our House BBQ sauce), dressed with our house slaw and a side choice: mashed potatoes & gravy, 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 Hot Bread Shoppe focaccia.

**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 in our house-made stir-fry sauce with rice pilaf.

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

**GF** Chicken Stroganoff **\$20** Griller's Meats local hormone free whole chickens roasted & pulled in-house in a tomato sauce - made from Walla Walla onions, Bonneau Family Farm's oyster mushrooms, parsley and sour cream baked with real mashed potatoes and served with our seasonal veggies.

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

**GF** Thai Prawn Dinner **\$25** Prawns tossed in a house-made Thai peanut sauce on rice pilaf served with a green Thai salad, slaw, veggies & cornbread.