



Midtown
BISTRO
LUNCH MENU

WE'VE LISTED THE MENU ITEMS WE CAN MODIFY  PLEASE ADVISE YOUR SERVER OF ANY GLUTEN INTOLLERANCE OR ALLERGIES, SO WE CAN MAKE THE NECESSARY MODIFICATIONS.

SOUPS & SALADS Served with crostini or cornbread. Sub gluten-less bread \$2.

SOUP OF THE DAY \$7 Choose either vegetarian or meat soup.

SOUP AND SALAD COMBO \$13 Combo up any soup with our P N' G salad and choice of bread.

 **PEAR AND GOAT CHEESE SALAD** \$11 Pear, goat cheese, figs, salty/ spicy pecans on fresh greens with house vinaigrette. ADD CHICKEN \$4 ADD PRAWNS \$5

 **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 Topped with Parmesan. Served with crostini.

SPAGHETTI MARINARA \$10 Spaghetti and vegetarian house-made sauce. ADD MEATBALLS \$4 ADD CHICKEN \$4 ADD DAILY VEG \$3

CHICKEN ORECCHIETTE CARBONARA \$15 Ear-shaped pasta tossed in our house-made Alfredo with chicken and topped with Midtown's signature bacon jam, green onion & grilled cherry tomato.

SAUSAGE SUPREME SERPENTINI \$15 Snake-like pasta tossed in creamy rose, Griller's Italian sausage, chicken breast, sauteed mushrooms, onions and peppers.

 PASTA CAN BE GLUTEN FREE ONLY WITH MARINARA SAUCE

RICE DISHES Served on rice pilaf.

 **BUTTER CHICKEN** \$15  SPICE LEVEL 3 - 10 House-made sauce and chicken breast. Served with naan bread.

 **CHANA MASALA** \$12  SPICE LEVEL 3 - 10 Chickpeas tossed in house-made Indian curry sauce. Served with naan. ADD PRAWNS \$5 ADD CHICKEN \$4 ADD DAILY VEG \$3

 **STIR FRY** \$11 Seasonal vegetables tossed in our ginger soy sauce. ADD PRAWNS \$5 ADD CHICKEN \$4

SLIDERS & SANDWICHES Choose a side: soup, coleslaw, mac n' cheese duck fat potatoes (limited quantity) or \$2 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 with ketchup and mustard on toasted Sweet Caroline's Bakery buns.

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 on 3 house-made patties with lettuce and tomato with Midtown sauce on toasted Sweet Caroline's Bakery buns.

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 toasted 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 toasted white bread.

 **B.L.T. SANDWICH** \$11 ADD VILLAGE CHEESE CHEDDAR \$3 Midtown's signature bacon jam, tomato, lettuce and Midtown dressing on toasted Sweet Caroline's butter crust white bread.

 **REUBEN SANDWICH** \$14 Griller's Montreal smoked meat, Gouda cheese and sauerkraut with dijon mustard on the side on toasted Sweet Caroline's pumpernickel rye.

SIDES

ADD AN EXTRA SIDE \$4

CUP OF SOUP \$4

SMALL PEAR & GOAT CHEESE SALAD \$6

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 and Olive Us.