



Midtown Classics

Lemon Artichoke Soup <i>blended artichokes and lemons in a creamy chicken broth.</i>	5.95
Seared Hudson Valley Foie Gras <i>with Pear, Golden Raisin and Goat Cheese Strudel finished with Curried Pear Puree</i>	15.95
Fresh lump crab cakes <i>served with remoulade and hollandaise</i>	one 8.95 two 15.95
Midtown Caesar <i>crisp leaves of Romaine lettuce tossed in our Caesar dressing topped with house-made croutons and parmesan cheese. Anchovies on request.</i>	7.95 side 4.95
Midtown House <i>a blend of organic mixed greens topped with tomatoes, crimini mushrooms, croutons, cubed English cucumbers, and served with choice of dressing.</i>	7.95 side 4.95
<i>Add Grilled Shrimp, Chicken or Salmon to any salad for 8.95</i>	
Midtown pasta <i>tossed lightly in pesto and topped with marinara sauce and Gorgonzola cheese. Grilled Shrimp, Chicken or Salmon add 8.95</i>	14.95
Jumbo Lump Crab Cakes <i>served with sweet corn succotash, steamed asparagus, remoulade and hollandaise.</i>	22.95
Veal "3" Ways <i>a tasting of the Piccata, Oscar Style and Saltimbocca classic Midtown dishes.</i>	26.95
Veal "Piccata style" <i>sautéed in butter with white wine, lemon juice and capers, served with fresh herb-buttered angel hair pasta.</i>	23.95
Veal "oscar Style" <i>scaloppini topped with fresh lump crabmeat and asparagus, served with sauce Béarnaise and fresh garden vegetable risotto.</i>	26.95
Veal "saltimbocca style" <i>layered with Benton's Tennessee ham, provolone cheese, parmesan cheese and fresh sage, over a bed of garlic mashed potatoes and fried spinach with red wine glaze.</i>	25.95
Salmon <i>black pepper and coriander crusted, hominy-chervil grit cake, and sweet corn relish.</i>	21.95
Grilled black angus tenderloin filet <i>with Lyonnaise Potatoes, Wild Mushroom Sauce, Glazed Baby Carrots, Sweet Onion Confit</i>	8oz. 29.95 5oz. 23.95
<i>Oscar Style add 8.95 each</i>	
<i>Make it a Surf & Turf with Baked or Grilled 8oz. Maine Lobster Tail</i>	8oz. MKT 5oz. MKT

Sides 4.75

<i>Lyonnaise Potatoes</i>	<i>White Cheddar Grits</i>
<i>Basmati Rice</i>	<i>Potato Salad</i>
<i>Kentucky Blue Lakes</i>	<i>Cinnamon – Basil Whipped Potatoes</i>
<i>Wilted Spinach</i>	<i>Garlic Mashed Potatoes</i>
<i>Garden Risotto</i>	<i>Angel Hair with Herb Butter</i>
<i>Braised Mustard Greens</i>	<i>Baked Beans</i>

Split Plate Charge \$4. On Parties of 6 or more, an 18% gratuity is added unless requested otherwise.

Paul A. Ent
Executive Chef

Richard Radford
Sous Chef

Randy Rayburn
Owner/Wine Director

New Interior Design by Nancy Inman from Inman Designs



New Creations

Appetizers

Crawfish Cakes

Mango Slaw, Saffron Lime Sauce
10.95

Scallops

Watermelon Gazpacho, Cucumber-Avocado Relish, Champagne Honey Sorbet
13.95

Smoked Trout

House Cured, Country Ham, Hoe Cakes, Maque Choux, Red Pepper Ketchup
10.95

“Knuckle Sandwich”

Lobster Claw and Knuckle, Fennel, Kumquats, Tomatoes
14.95

Soft-shell Crab

Tortilla Crusted, Jicama Slaw, Smoked Peach Salsa
15.95

“hook, line and sinker”

A sampling of the Crawfish Cake, Smoked Trout and Soft-shell Crab
17.95

Salads

Asparagus

Grilled and Chilled, Wild Mushroom Vinaigrette, Aged Goat Cheese, Grape Tomatoes, Vidalia Onions
7.95/10.95

Spinach

Smoked Gouda Cheese, Mandarin Oranges, Red Onion Marmalade, Cashews, Pepper Jelly Vinaigrette
5.95/8.95

Entrees

Poussin

Roasted, Natural Jus, Wild Mushrooms, Fava Beans, Carrots, Ramps, New Potatoes
23.95

Stuffed Pork Chop

Smoked Gouda, Tasso Ham, Big O's BBQ, Spicy Chow Chow, Grits
22.95

Vegetarian Jambalaya

Basmati Rice, Spicy Tomato Sauce, Fried Okra, Spring Vegetables
16.95

Barbeque Tuna “Picnic”

Purple, Red & Fingerling Potato Salad, Fire & Ice, Baked Beans
29.95

Flounder

Cornmeal Crusted, Pimento Cheese, Grape Tomatoes, Braised Mustard Greens, Potato Cake
26.95

Scallops

Ramps, Artichoke, Tomatoes, Arugula, Pancetta, White Beans
28.95

Trout

Pecan Crusted, Cinnamon Basil Whipped Potatoes, Orange – Shallot Marmalade, Wilted Spinach
23.95

Ribeye

12oz Angus, Vidalia, Potato and Cheddar Pie, Kentucky Blue Lakes, Benton's Country Ham, Tomato Jam
29.95

Lamb

Herb Crusted Loin, Three Bean Salad, Sweet Corn Fritters, Jezebel Sauce
28.95