

# MIDPOINT

## FIRST

### LOCAL ARTISAN CHARCUTERIE BOARD FEATURING

#### THOMASVILLE FARMS GA 36

Tomme | Brie | Herbed Goat Cheese | Sweet Sopresseta | Genova Salami | German Mortadella | Capicola | Smoked Salmon | House Mango Chutney | Seasonal Fruit & Crostini

#### GF OYSTERS ON THE HALF SHELL \$3 per Oyster

Navy Cove, AL | Moderate Salinity | Buttery Texture | Sweet Cucumber Finish | Medium Cup | Mignonette Sauce | Cocktail Sauce | Horse Radish

#### SOUP OF THE DAY 12

Butternut Squash | Brown Butter | Pepitos

#### GF WATERMELON CAPRESE SALAD 14

Watermelon | Mozzarella | Fresh Basil | Olive Oil | Balsamic Reduction

#### BANG BANG PORK BELLY 16

Braised Chinese Spice Pork Belly | Siracha Aioli | Sesame Seeds | Green Onion | Ginger Soy Sauce

#### WILD MUSHROOM RAVIOLI 16

Hand Harvested Shitake | Sherry Butter sauce | Parsley | Parmesan

#### V GF FRIED BRUSSELS 11

Olive oil | Reduced Balsamic | Black Pepper | Cashews

#### V CAESAR SALAD 12

Romaine | Parmigiano Reggiano | House Made Caesar Dressing  
Add: Anchovies \$2 | Chicken \$10 | Shrimp \$12 | Salmon \$14

#### GF V KALE SALAD 12

Kale | Raspberry Vinaigrette | Apple Slices | Goat Cheese | Raisins | Pickled Onions | Pistachios | Add: Chicken \$10 | Shrimp \$12 | Salmon \$14

#### MIDPOINT WEDGE 12

Iceberg Wedge | Red Onion | Bacon | Bleu Cheese Dressing | Add: Chicken \$10 | Shrimp \$12 | Salmon \$14

#### GF FRIED CALAMARI 14

Rice Flour Battered Calamari | Lemon Wedges | Garlic Aioli | Roasted Red Pepper Aioli

#### ROASTED OKINAWAN 12

Purple Sweet Potatoes | Scallion Relish | Miso Butter

***In Loving Memory of Sandy Vos – Our Thoughts and Prayers go out to  
Our chef her Family and Friends During This Difficult Time.***

## SECOND

#### 14 OZ. CREEKSTONE FARMS BLACKENED RIBEYE 50

Mashed Potato | Broccolini | Compound Herbed Butter

#### 12 OZ. ELK CHOP 48

Fresh Elk Chop | Mashed Potato | Whole Grain Mustard | Baby Carrots

#### GF 8 OZ. CUBAN CHURRASCO STEAK 28

Marinated Flank Steak | Chimichurri Frijoles Negros | Saffron Rice | Sweet Plantains | Vegetarian option: Tempe

#### LEMON GARLIC MUSSELS 28

Chilean Mussels | Okinawan Roasted Veggies |

#### WILD MUSHROOM RAVIOLI 32

Hand Harvested Shitake | Sherry Butter sauce | Parsley | Parmesan | Roasted Zucchini

#### MIDPOINT BURGER 19

House Grind | House Pimento Cheese | Bacon Marmalade | Lettuce | Heirloom Tomato | Pickle | French Fries or Risotto

#### KOREAN BBQ MARINATED SALMON OR SHRIMP 32

Stir-Fried Rice with Sweet Soy and Veggies | Sriracha Mayo | Cucumber | Fried Egg | House Made Korean BBQ Sauce

#### 🔥 MIDPOINT STIR-FRY 32

Chicken | Shrimp | Soy & Ginger based Midpoint Stir-fry Sauce | Mixed Vegetables | Basmati Rice or Lo Mein Noodles

#### CIOPPINO BLANCO 42

White Wine Oregano Garlic Sauce | Fish of the Day | Shrimp | Scallops | Lobster Tail | Angel Hair Pasta | Parmesan

#### MADRAS CURRY SEA BASS 44

Pan Seared Chilean Sea Bass | Spiced Coconut Curry | Rice | Mango Chutney | Raita | Naan Bread

#### 🔥 LOBSTER FRA DIABLO 36

Maine Lobster Tail | Fettuccini Pasta | Homemade Marinara | Fresh Basil | Parmesan

#### GF MOUNTAIN TROUT 29

Egg Washed and Pan Seared Trout | Lemon Garlic Sauce | Mashed Potatoes | Asparagus

#### FRIED CHICKEN PLATE 26

Buttermilk Fried Chicken Breast | Mashed Potatoes | Asparagus | Herb Gravy

**Add: Chicken \$10 | Shrimp \$12 | to any Salad or Entrée**

**\*Consumer Advisory: Consumption of under cooked meat, poultry, eggs, or seafood may increase the risk of food borne illness.**