Midpoint
HIGHLANDS . NC

FIRST

***OYSTERS ON THE HALF SHELL** 4 ea.
Duxburry Select select | Served with Mignonette Sauce, Cocktail Sauce, and Tabasco

OYSTERS ROCKEFELLER Half Dozen 19 | Dozen 38
Grilled | Spinach | Roasted Garlic | Parmesan | Pancetta

SOUP OF THE DAY 12
Roasted Red Pepper + Tomato Bisque | Crispy Leeks

ROASTED BEET SALAD 16
Roasted Candy Cane Beets | Goat Cheese | Arugula Mix | Pine Nuts | Pickled Onions | Berry Vinaigrette
Add: Chicken $10 | Shrimp $12 | Salmon $14

LOCAL HIERLOOM CAPRESE 16
Local Heirloom Tomatoes | Mozzarella | Fresh Basil | Balsamic Reduction

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

GF **CALAMARI SALAD** 14
Rice Flour Dusted Calamari | Thai Chili Dressing | Arugula | Peppers | Red Onions

LOCAL ARTISAN CHARCUTERIE BOARD FEATURING THOMASVILLE FARMS GA 36
Gruyere | Danish Blue | Milano | Whipped Brie | Fontina | Sweet Sopressata | Genova Salami | Capicola | Smoked Salmon | Sundried & Fresh Fruit | Nuts | Crackers | Crostinis

EMPANADAS 16
Stuffed with Chicken | Mrs Ninfa's Homemade Salsa | Served with Chimichurri | Avocado Jalapeno Drizzle

BANG BANG PORK BELLY 16
Braised Chinese Style Pork Belly | Siracha Aioli | Sesame Seeds | Green Onion | Chinese Sticky BBQ

FRIED OKRA 12
Cornmeal Coated | Pineapple Pico de Gallo | Smoked Chipotle Mango Aioli

RABBIT WONTONS 22
Rabbit + Roasted Red Pepper + Goat Cheese Stuffed Wontons | Cauliflower lemongrass puree | butternut Squash | local apples

GODZILLA ROLL
Spicy Salmon | Cucumber | Carrots | Tempura Batter | Tobiko | Sriracha Aioli | Ginger Soy Sauce | Seaweed Salad | Wasabi Microgreens

TUNA TARTARE 20
Ahi Tuna | Ginger Garlic | Soy Sauce, Scallions | Sesame oil | Crostini | Wasabi Aioli

GF **CRISPY BRUSSELS** 12
Brussels | Cashews | White Balsamic Glaze

SECOND

GF ***FILET MIGNON** 50
8oz Prime Filet | Midpoint Signature Red Eye Steak Sauce | mashed potatoes | Chef's choice Vegetable

GF ***RIBEYE** 54
14oz Ribeye | Truffle Fries | Chef's choice Vegetable | Bourbon Blue Cheese Fondue

GF ***ELK CHOPS** 50
2 bone-in marinated chops | Truffle Tri-colored Potatoes | Chef's choice Vegetables | Blackberry Port demi glace |

***CUBAN CHURRASCO STEAK** 32
8 oz. Marinated Skirt Steak | Chimichurri | Frijoles Negros | Yellow Rice | Plantains

***FALL HARVEST KUROBUTA PORK CHOP** 55
Grilled Kurobuta Grade Pork Chop | Butternut Squash & Local Apple , Cranberries, and White Raisin Chutney | Mashed Potatoes | Chef's Choice Vegetable

GF **MOROCCAN LAMB TAGINE** 38
Braised Lamb Shank | Onions | Carrots | Apricots | Cous Cous

FRIED CHICKEN PLATE 29
Buttermilk Fried Chicken Breast | classic Herb Gravy | mashed potatoes | Chef's choice Vegetable

GENERAL TSO'S 32
Crispy Chicken | House Sweet & Spicy Sauce | Broccoli | Basmati Rice

***MIDPOINT BURGER** 23
Pimento cheese | Bacon Marmalade | Lettuce | Tomato | Fries

MURGH MAKHANI BUTTER CHICKEN 32
Grilled & Marinated Chicken | Creamy Mild Curry | Saffron Rice | Naan Bread | Raita Sauce

GF **THAI BAKED SEABASS** 46
Coconut Milk Curry | Lemongrass | Cilantro | Basmati Rice | Lime [Limited Quantity]

CIOPPINO BLANCO 48
White Wine Garlic Butter Sauce | Oregano | Lobster Tail | Sea Bass | Scallop | Shrimp | Angel Hair Pasta | Parmesan

MIDPOINT RAMEN 32
Shrimp | Diced Pork Belly | Mixed Vegetables | Lo Mein | Soy sesame marinated soft boiled egg

GF **MOUNTAIN TROUT** 32
Egg Washed and Pan Seared Trout | Lemon Garlic Sauce | Parsley | Mashed Potatoes | Chef's choice Vegetable

LOBSTER FRA DIABLO 36
Maine Lobster Tail | Linguine | Pasta Sauce | Homemade Marinara I Fresh Basil I Parmesan

MIDPOINT STIRFRY 34
Chicken & Shrimp | Soy Ginger Midpoint Stir-fry Sauce | Mixed Vegetables | Basmati Rice

GF **THAI GREEN CURRY** 34
Chicken | Shrimp | Basil | Coconut Milk | Lemon Grass | Zucchini | Mushrooms | Cilantro | Basmati Rice

GF **SEABASS PICCATA** 44
lemon | Butter | White wine | Capers | Pureed Cauliflower | Broccolini

KOREAN BBQ MARINATED SHRIMP OR SALMON 32
House Korean BBQ Sauce |Fried Rice with Sweet Soy and Vegetables | Sriracha Mayo | Cucumber | Mango | Fried Egg

WILD MUSHROOM RAVIOLI 32
Shiitake Mushrooms | Sherry Wine and Garlic Butter Sauce | Parmesan Cheese | Chef's choice Vegetable

Add: Chicken $10 | Shrimp $12 | Salmon $14 to any Salad or Entrée – $6 Split Plate Charge
*Consumer Advisory: Consumption of under cooked meat, poultry, eggs, or seafood may increase the risk of food borne illness.