



Lunch

FIRST

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

ROASTED BEET SALAD 12
Local Roasted Beet | Arugula | Red Onion | Goat Cheese | Candied Pecans | Blood Orange Vinaigrette |
Add: Chicken \$10 | Shrimp \$12 | Salmon \$14

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

LOCAL ARTISAN CHARCUTERIE BOARD FEATURING THOMASVILLE FARMS GA 38
Tomme | Brie | Pimento | Milano | Griffin cheese | Herb Goat cheese | Sweet Sopresseta | Genova | Salami | Capicola | Mortadella | Lavash | Smoke Salmon | Sundried & Fresh Fruit | Nuts | Crackers | Crostinis

SOUP OF THE DAY 12
Sweet Caramelized Tomato | Vidalia onion | Naan Bread | Gruyere Cheese

☞ **FRIED CALAMARI** 14
Rice Flour Battered Calamari | Lemon Wedges | Garlic Aioli | Roasted Red Pepper Aioli

FRIED BRUSSELS 14
Olive Oil | Reduced Balsamic | Black Pepper | Cashews

OYSTERS ON THE HALF SHELL \$3 Per Oyster
Navy Cove, AL | Moderate Salinity | Buttery Texture | Sweet Cucumber Finish | Mignonette Sauce | Medium Cup | Cocktail Sauce | Horse Radish

ROCKEFELLER OYSTERS 18 32
Grilled | Spinach | Roasted Garlic | Parmesan | Pancetta | Half Dozen | Dozen

SECOND

MIDPOINT BURGER * 23
Ground Angus Beef | Pimento Cheese | Chef's Bacon Marmalade | Lettuce | Heirloom Tomato | Pickle | Fries

PORK TACO'S 17
Cilantro | Onions | Corn Tortilla | Carnitas Style
Side: Mango/ Cucumber Salad

FISH AND CHIPS 17
Beer Battered Cod | French Fries | Remoulade | Malt Vinegar

MIDPOINT NACHOS 14
Pork | Jalapenos | Black Beans Sauce | Queso Dip | Cilantro | Lettuce | Sour Cream | Tomatos | Onions

SALMON BLT 26
Croissant | Lettuce | Tri-Citrus aioli | Tomato | Thick Apple Wood Smoked Bacon | Fries

GENERAL TSO'S CHICKEN 22
Housemade Sweet Spicy Sauce | Broccoli Carrots | Rice Vegetartian Sub: Tofu

CUBAN CHURRASCO STEAK 28
8 oz. Marinated Flank Steak | Chimichurri Frijoles Negros | Yellow Rice | Plantains

BBQ PORK SANDWICH 16
Slow Roasted Pork Butt | French Fries | Coleslaw

LAMB GYRO 16
Pita Bread | Lettuce | Tomato | Onions | Tzatziki Sauce | Side of Fries

🔥 **BUFFALO CHICKEN SANDWICH** 18
Fried Chicken | Blue Cheese | Lettuce | Tomato | Buffalo Hot Sauce | Side of Fries

🔥 **STUFFED FIRE ROASTED POBLANO** 18
Goat Cheese | Mozzarella | Lightly Breaded | Creamy Garlic Tomato Sauce | Mango Pico De Gallo

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.