



# Lunch

## FIRST

**SOUP OF THE DAY** 8  
Creamy Poblano Mexican Soup

**HEIRLOOM TOMATO CAPRESE SALAD** 14  
Fresh Basil | Mozzarella | Balsamic Reduction

**THAI CALAMARI SALAD** 14  
Rice Flour Battered Calamari | Red Bell Peppers | Red Onions |  
Sweet Chile Cilantro Dressing

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

**STRAWBERRY SALAD** 12  
Strawberries | Arugula | Red Onion | Feta | Pine Nuts | Strawberry  
Vinaigrette |  
Add: Chicken \$10 | Shrimp \$12 | Salmon \$14

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

## SECOND

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

**KOREAN BBQ SHRIMP** 32  
Fried Rice with Sweet Soy and Vegetables | Sriracha Mayo |  
Fried Egg | House Made Korean BBQ Sauce | Cucumber and  
Mango Salad

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

**PORK TACO'S** 17  
Pork | Napa Cabbage | Cilantro | Onions | Gruyere Cheese | Corn  
and Flour Tortilla Side: Tomatoes | Jalapenos

**CHURRASCO STEAK** 28  
8 oz. Marinated Skirt Steak | Chimichurri Frijoles Negros | Yellow  
Rice | Plantains

**ITALIAN SAUSAGE MELT** 14  
Fresh Marinara | Mozzarella | Parmesan | Hoagie Style | Basil

**CHICKEN TIKKA MASALA** 32  
Gilled Marinated Chicken | Creamy Masala Curry sauce | White  
Rice |  
Naan Bread & Riata

**GENERAL TSO'S CHICKEN** 26  
House made Sweet and Spicy Sauce | Broccoli | Rice

**WINGS** 15  
8 wings | Choice of Sauce : Sweet and Spicy Plum, Korean BBQ or  
Buffalo | Served with Celery

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

**OYSTERS ON THE HALF SHELL** 3 Per Oyster  
Wild Gulf | Oysters | Served with Mignonette, Cocktail, Horseradish,  
and Tobasco

**CRISPY PORK BELLY** 18  
Seasoned Pork Belly | Siracha Aioli | Sesame Seeds | Green Onion |  
Asian BBQ Glaze

**LOCAL ARTISAN CHARCUTERIE BOARD FEATURING  
THOMASVILLE FARMS GA** 38  
Pimento Cheese | Tomme | Brie | Griffin | Sweet Sopressata | Milano |  
Genova Salami | Capicola | Smoked Salmon | Fresh Fruit | Nuts |  
Crackers | Crostinis

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

**WAGYU PHILLY CHEESE STEAK** 26  
saute' mushrooms | Vidalia onion | mix bell peppers | White American  
cheese

**SALMON BLT** 26  
Croissant | Lettuce | Tri-Citrus Aioli | Tomato | Thick Applewood Smoked  
Bacon | French Fries

**LAMB GYRO** 17  
Pita Bread | Lettuce | Tomato | Onions | Rita | Side of Fries

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

**KOREAN BBQ PORK SANDWICH** 16  
Slow Roasted Pork Butt | asian slaw | French Fries |

**RAMEN** 32  
Shrimp or Pork Belly | Miso Pork Broth | Lo Mein Noodles | Soft Boiled  
Egg | Saute Vegetables | Cilantro | Kimchi

**BLUE SHROOM BURGER** 23  
Blue Jack Cheese | Mushrooms | Lettuce | Tomatoes

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.



*Midpoint*  
HIGHLANDS . NC