



FIRST

SOUP OF THE DAY 10
Manhattan Clam Chowder

ROASTED BEET AND FENNEL SALAD 16
Roasted Beets | Bulgarian Feta | Fennel | Arugula | Walnuts |
Orange Vinaigrette
Add: Chicken \$10 | Shrimp \$12 | Salmon \$14

THAI CALAMARI SALAD 16
Beer Battered Calmari | Thai Chili Dressing | Arugula |
Peppers | Onions

CAESAR SALAD 12
Romaine | Parmigiano Reggiano | Homemade Caesar Dressing |
Croutons | Add: Chicken \$10 | Shrimp \$12 | Salmon \$14

WATERMELON CAPRESE 16
Watermelon | Mozzarella | Basil | Olive Oil | Balsamic Reduction

BREAD BASKET 6
House Chimichurri | Orange Honey Butter

LOCAL ARTISAN CHARCUTERIE BOARD 36
Georgia Gouda | Lil Moo | Griffin | Thomasville Tomme | Green Hill |
Sweet Sopressata | Genova Salami | Capicola | Smoked Salmon |
Sundried & Fresh Fruit | Nuts | Crackers | Crostinis

OYSTERS ON THE HALF SHELL 4 ea.
Bennies | Delaware Bay, NJ

OYSTER ROCKEFELLER half dozen 21 full dozen 39
Baked Oysters | Spinach | Pancetta | Shallots | Parmesan

BANG BANG SHRIMP 18
Crispy Marinated Shrimp | Sweet & Spicy Aioli | Lime

CRISPY BRUSSELS 12
Brussels | Cashews | White Balsamic Glaze

CRISPY PORKBELLY 16
Seasoned Pork Belly | Asian BBQ Sauce | Siracha Aioli | Sesame
Seeds | Green Onions

SALMON TARTARE 22
Salmon | cucumber | Avocado | Sesame oil | Siracha Aioli | Ginger
Garlic Sauce | Wasabi Aioli

GODZILLA ROLL 16
Ahi Tuna | Cucumber | Cream Cheese | Ginger Soy |
Siracha Aioli | Wasabi Microgreens

SECOND

***FILET MIGNON** 60
Creekstone Farms Prime 8oz Filet | Midpoint Signature Red Eye
Steak Sauce | Mashed Potatoes | Chef's choice Vegetable

PORCINI CRUSTED PORK CHOP 48
Porcini Mushroom Dust | Panko | Confit Purple Fingerling Potatoes
| White Wine Sauce | Chef's Choice Veggies |

ELK CHOPS 48
2 bone-in grilled chops | Blackberry Port demi glace | Mashed
Potatoes Chef's choice Vegetables |

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

SOUTHERN FRIED CHICKEN 28
Buttermilk Fried Chicken Breast | Classic Herb Gravy | mashed
potatoes | Chef's choice Vegetable

TRADITIONAL INDIAN BUTTER CHICKEN 30
Chicken | Creamy Mild Curry | Kachumber Pico | Saffron Rice |
Cilantro | Raita | Paratha

CHICKEN PAD THAI 28
Chicken | Tamarind Peanut sauce | Mixed Vegetables | Rice Noodles

ARTICHOKE CRUSTED HALIBUT 48
Lobster Tomato Broth | Fennel Cucumber Salad | Chef's Choice
Vegetable

*** MIDPOINT BURGER** 23
Pimento Cheese | Bacon Marmalade | Arugula | Tomatoes | Fries

BASIL PESTO SALMON 32
Charred Heirloom Tomatoes | Wild Mushroom Rissoto |
Chef's choice Vegetable

BUCATINI AL NERO 36
Grilled Lobster Tail | Squid Ink Pasta | Garlic White Wine sauce | Parmesan

THAI BAKED SEABASS 46
Lemon Grass Coconut Milk Marinated | Basmati Rice | Cilantro | Limes

NC FRESH MOUNTAIN TROUT 32
Egg Washed and Pan Seared Trout | White Wine | Butter | Lemon | Parsley |
Mashed Potatoes | Chef's choice Vegetable

MIDPOINT STIR-FRY 34
Chicken & Shrimp | Soy Ginger Midpoint Stir-fry Sauce | Mixed
Vegetables | Basmati Rice or Lo Mein

KOREAN BBQ MARINATED 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

THAI GREEN CURRY 32
Chicken | Shrimp | Green Curry | Snow Peas | Mushrooms
| Coconut Milk | Basmati Rice | Cilantro | Limes

CIOPPINO BLANCO 52
Lobster Tail | Shrimp | Scallops | Seabass | White Wine Garlic
Butter Sauce | Parmesan Reggiano

ENCOCADO DE CAMARON 32
Shrimp | Ecuadorian Creamy Coconut Sauce | Basmati Rice | Goat Cheese Stuffed
Plantains | Yuca Frita

\$6 Split Plate Charge

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

