

The
**MIDWAY
DINER**

MENU

Soups Starters Sharing

CHICKEN WINGS	BUFALLO RANCH, BLEU CHEESE OR DRY RUB	\$14
HUSH PUPPIES	SOUTHERN REMOULADE	\$12
HOMEMADE BISCUITS	HOPE CREAMERY BUTTER, HONEY	\$ 8
HOMEMADE CHICKEN NOODLE SOUP	SIDE OF CHILI CRISP	CUP \$7 BOWL \$10
TOMATO BASIL SOUP	CROUTONS, SOUR CREAM, BASIL OIL	CUP \$7 BOWL \$10
LABNEH DIP	ZA'ATAR SPICES, OLIVE OIL, GRILLED BREAD	\$14
ROASTED CAULIFLOWER	PICKLED RED ONION, ROMESCO SAUCE, PARMESAN CHEESE	\$13
TRUE HOMEMADE FRENCH FRIES	MIDWAY DINER SAUCE	\$ 8
NORTH CAROLINA CALABASH STYLE FRIED SHRIMP*	SOUTHERN REMOULADE	\$15

Salads

CAESAR	ROMAINE, CROUTONS, PARMESAN	\$12
CAFÉ 123 ASIAN SALAD	CHICKEN, ROMAINE, RADICCHIO, WONTONS ,CURRY OIL, SESAME SEEDS, PEANUT-CHILI DRESSING	\$16
STEAK*SALAD	6OZ GRILLED STEAK, BLEU CHEESE, ONION, ROASTED TOMATO, PINE NUTS DIJON VINAIGRETTE	\$26
CHEF SALAD	BOILED EGG* ROASTED BEETS, AVOCADO, CUCUMBER, CRISPY CAPERS, QUESO FRESCO, GREEN GODDESS	\$15
WEDGE SALAD	BACON, TOMATO, PICKLED ONION, BUTTERMILK BLUE CHEESE DRESSING	\$12
MIXED GREENS	RADISH, SHALLOTS, HERBS, DIJON VINAIGRETTE	SMALL \$7 LARGE \$12
ADD: GRILLED CHICKEN \$6, SHRIMP \$9, STEAK*, \$12 GRILLED TOFU \$6, SALMON*\$11		

Sandwiches, Burgers and Lunch Plates

PLEASE CHOOSE A SIDE: FRIES, MIDWAY POTATOES, SLAW, MIXED GREENS OR FRUIT. SOUP +\$2		
SMASHED MIDWAY BURGER*	CARAMELIZED ONIONS, TILLAMOOK CHEDDAR, LTO, MIDWAY DINER SAUCE	\$18
CLASSIC DINER BURGER*	HAND-PATTIED BURGER, LTO, PICKLES, AMERICAN CHEESE	\$18
REUBEN	CORNEED BEEF*SAUERKRAUT, SWISS, THOUSAND ISLAND, CARAWAY RYE BREAD	\$18
GRILLED CHICKEN CLUB	GRILLED CHICKEN, BACON, AVOCADO, TOMATO, SOURDOUGH, REMOULADE SAUCE	\$16
GRILLED CHEESE	TILLAMOOK CHEDDAR, SOURDOUGH	\$12
SPICEY AVOCADO MELT	CILANTRO, CUMIN, SMOKED MOZZARELLA, PRESERVED TOMATOES, HONEY WHEAT	\$14
VEGETABLE SKILLET HASH	POTATOES, POACHED EGG*, HORSERADISH CREAM	\$15
CHICKEN BREAST YOUR WAY	MILANESE OR MARSALA OR FRANCESE, CRISPY POTATOES, CHARRED BROCCOLINI	\$19
CREAMY MAC+CHEESE	CHEDDAR, PARMESAN, TOASTED BREADCRUMB WITH BACON	\$13
SOUTHERN SPICED SHRIMP*	CREAMY GRITS, WILTED SLAW	\$16
GRILLED STEAK*"FRITES"	6OZ TOP SIRLOIN*, FRENCH FRIES, MAITRE'D BUTTER	\$26

All Day Breakfasts

BUTTERMILK PANCAKES	MAPLE SYRUP, BUTTER	\$12
ADD BLUEBERRIES +\$3 CHOCOLATE CHIPS +\$2		
COUNTRY-FRIED STEAK	TWO EGGS*, GRAVY, HASH BROWNS	\$24
ALL AMERICAN BREAKFAST	TWO EGGS*, MIDWAY POTATOES, YOUR CHOICE OF BACON, PORK OR CHICKEN SAUSAGE TOAST, BUTTER, JAM	\$14

Sides & Dressings

FRENCH FRIES	\$8	MIDWAY POTATOES	\$6	CREAMY GRITS	\$4	GREEN BEANS	\$6
BUTTERMILK BISCUIT	\$3 EACH	HALF AVOCADO	\$5	SEASONAL FRUIT	\$6	SLAW	\$4
DRESSINGS: THOUSAND ISLAND, BUTTERMILK BLUE CHEESE, DIJON VINAIGRETTE, CAESAR, RANCH, MIDWAY \$2 EACH							

* AS WE COOK TO ORDER IT IS OUR DUTY TO REMIND YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THANKS