The MIDWAY DINER

MENU

Soups Starters Sharing

CHICKEN WINGS BUFFALO, 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 CORNED 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, CRIPSY POTATOES, CHARRED BROCCOLINI $19
CREAMY MAC+CHEESE CHEDDAR, PARMESAN, TOASTED BREADCRUMB $10
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