



The Midway

GRILL AND BREWS

APPETIZERS

Hummus Platter	\$11
Fire roasted tomato, local sunflower shoots, pea shoots, grilled shallot, grilled eggplant, grilled pepper, pomegranate, castelvetrano olive tapenade, house naan	
Burrata	\$8
Sliced apple, apple cider reduction, basil, parsley, house naan	
Fried Goat Cheese	\$13
Panko covered French style chevre, pan fried, served with fresh herbs and butter honey.	
Sugar Hoisin Short Ribs -or- Pork Belly	\$14
Braised short ribs, lemongrass garlic sauce, cilantro	
Cheese Platter	\$13
Local and house-made cheese, house relish and pickled veggies	
Wings <i>Served with ranch and bleu cheese</i>	\$9
<ul style="list-style-type: none">▪ Sesame Honey Mustard with charred shishito▪ Jamaican Rude Jerk extremely hot scotch bonnet, habanero, thyme, allspice, ginger, green onion, brown sugar▪ Hoisin Balsamic served with cilantro, sesame seeds	
Onion French Onion	\$9
Montana bone broth, caramelized onion, crostini, toasted gruyere, served inside... an onion	
Shiitake Steak Nachos	\$14
House-made tortilla chip, grilled corn, miso-paprika crema, caramelized onions, sliced flank, shishito, shiitake, cherry tomato, green onion	

SALADS

Spinach	\$7
Kalamata, blueberry, sprouts, goat cheese, sunflower seeds	
Butter Lettuce Burrata	\$7
Grapefruit, Burrata, apple cider vinegar, avocado, pistachio, shaved manchego	
Red Leaf + Arugula Grain Bowl	\$7
Cucumber, roasted chickpeas, cauliflower, feta, parsley, basil, lemon tahini, cherry tomato, bulgur wheat	
Caesar	\$7
House Caesar dressing, shaved parmesan, crouton	

PIZZA

Burrata	\$11
Marinara, burrata, shaved parmesan, balsamic, arugula	
Hempseed Pesto	\$11
Feta, sausage, black olive	
Trippy Tree	\$10
Onion sage sauce, goat cheese, pear, grilled mushroom, fresh basil, prosciutto	
Hawaii Poblano	\$11
Sweet BBQ, chicken, grilled pineapple, red onion, monterey jack, cilantro	
Pepperoni	\$11
Marinara, pepperoni, Monterey jack (<i>Add green olives for \$1</i>)	

BURGERS

All 6 ounces and served with rosemary fries

Goat	\$13
Goat cheese, pepper jelly, house-made brioche bun, butter lettuce, red onion, tomato	
Jezebel	\$13
Jezebel sauce, green chili sauce, house-made brioche bun, butter lettuce, red onion, tomato	
Reuben	\$13
Pastrami, house slaw, provolone, cumin aioli	
Basic	\$13
A burger with white cheddar, make a double for \$5 more	

SANDWICHES

Maggie's Kick'n Chicken	\$15
Fries, house slaw, capicola, tomato, cumin aioli, provolone served on sourdough	
Lobster Sandwich	\$16
House-made ciabatta, pickled carrot, pickled radish, sunflower sprouts, lemon caper aioli, coconut milk butter braised lobster	
Roasted	\$11
Horseradish aioli, roasted poblano, braised beef, provolone	
Waffle BLT	\$13
Thick house-cut bacon, tossed shredded tomato, red leaf, minced red onion, avocado, maple aioli	
Dill Fish and Chips	\$13
Rice flour tempura, seasonal fish, apple cider reduction, fresh dill, lemon caper aioli	

ENTRÉE Dinner Menu available starting at 5pm

Pot Roast	\$21
Parsnip potato puree, charred orange carrot, tahini dressing, pomegranate	
Hanger Steak	\$18
Hoisin sugar marinade, braised kale, black beans, crema	
Pork Chop	\$21
Pepper and sage poached pear, butter honey sauce, potato, pistachio panko	
Lobster	\$27
Lobster knuckle and claw meat, red coconut curry, white jasmine rice, cilantro, shishito pepper, local greens	
Fish	\$MP
Seasonal	
Chicken Breast	\$15
Tea-braised pan finished, goji berry relish, fennel bread salad	
Bangers and Mash	\$15
Braised lacendo and mustard green, parsnip potato puree, beer braised brats, sauerkraut	

PASTA

Fettuccine	\$13
Burrata, marinara, basil, garlic oil, shaved parmesan	
Orecchiette	\$14
Braised kale, braised beef Bolognese	
Angel hair	\$10
Garlic confit, browned butter, mizithra, roasted almonds	
Ravioli	\$16
Mizuna, shiitake stock, seaweed oil, shaved parmesan, heirloom carrot	

DESSERT

Earl Grey Chocolate Cake	\$15
with candied kumquats	
Chocolate Croquettes (2)	\$11
Yeasted and fried hazelnut chocolate center	
Hot Milk Cake	\$14
Served with cultured butter and salt, raspberry jam	
Miso Sesame	\$16
Syrup, tempura banana, passionfruit curd, graham cracker base	
Seasonal Ice Cream	\$5
Two scoops house-made	

DRINKS



Guatemala Hue Hue	\$3/cup
Warming spice, dried fruit, brown sugar	
French Press (Serves 4)	\$8
Brewed Iced Tea	\$2
Soda Pop	\$2
Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer	



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