

Appetizers

Edamame	\$3.75
Salted and great with beer!!! Served hot or cold.	
Pretzels	\$5
Two large soft pretzels served hot and salted with creole honey mustard and spicy beer mustard.	
Carolina Pulled Pork Sliders	\$7
Three house smoked, vinegar based BBQ sliders with sliced pickle on a bun. Served with cole slaw and vinegar BBQ sauce.	
Artichoke Fritters	\$6
Artichoke and lemon zest batter fried to a golden brown. Served with lemon sour cream.	
Steak Skewers	\$6
Hoisin marinated steak skewers over sautéed peppers and onions.	
Veggie Corn Dogs	\$7
Veggie dogs dipped in creamed corn house batter and served with creole honey mustard dip.	
Chicken Wings	\$8
Hot	BBQ
Mild	Honey Chipotle
Served with Blue Cheese or Ranch	

Soups & Chili

Homemade Green Chili with Chicken	\$4.5
Southwestern style chicken chili, made with Springer Farms Free Range Chicken. Our chef's family recipe! Served with cheese crisps.	
Homemade Veggie Chili	\$4
A three bean chili filled with veggies and topped with cheddar cheese.	
Homemade Chicken Noodle	\$4
With egg noodles and Springer Farms Chicken free range chicken.	
Homemade Soup of the Day	\$4

Salads

House Salad	\$6	\$3 Side Salad
Tomatoes, cucumbers, onions, bell peppers, carrots, and pecorino cheese over romaine and spinach.		
Arugula Salad	\$6	
Arugula salad with granny smith apples, walnuts, onions and bleu cheese crumbles. Served with a Balsamic Vinaigrette dressing.		
Greek Salad	\$6	
Romaine lettuce, olives, pepperoncini's, onions, tomatoes, cucumbers, green peppers, and feta cheese. Served with our homemade Greek dressing.		
Dressings:		
Greek	Red Pepper Vinaigrette	
Blue Cheese	Balsamic Vinaigrette	
Ranch	Peanut Dressing	
Add to Your Salad:	\$3 each	
Chicken	Soysage	
Mahi-Mahi	Steak	

Main Course

Served between 5pm and Midnight

Pot Roast	\$8
Slow cooked pot roast with carrots and onions over mashed potatoes and collard greens.	
Southern Fried Chicken	\$9.5
Golden fried Springer Farms free range breast & drumstick. Served with mashed potatoes, tasso gravy and collard greens.	
Turkey Meatloaf	\$8
Turkey meatloaf covered with tomato chutney and served with mashed potatoes and green beans.	
Blackened Catfish	\$9.5
Blackened Catfish fillet served over grit fries with green beans and bourbon brown butter sauce.	
Ginger Peanut Noodles	\$8
Soba noodles with broccoli, onions, bell peppers and mushrooms in a ginger peanut sauce. Add tofu or chicken for only \$2 more.	

Dessert

Apple Pie	\$3
Hot apple pie topped with cinnamon whipped cream.	
Chocolate Mousse	\$2
Chocolate mousse topped with whipped cream	

Burgers

The Sandtown Trail Burger \$9

White Oak Pastures grass-fed Angus double burger prepared with Sweetwater IPA & house smoked BBQ pulled pork (mixed in with the beef). Topped with cheddar cheese. Served with lettuce, tomato and pickle on a bun.

Midway Cheeseburger \$8

White Oak Pastures grass fed Angus beef grilled to your temperature, with lettuce, tomato, onion, pickle and your choice cheese.

Homemade Veggie Burger \$8

Homemade with an assortment of seasonal vegetables. Served with lettuce, tomato, onion, and goat cheese spread.

Turkey Burger \$8

Seasoned grilled ground turkey. Served with lettuce, tomato, onion, and your choice of cheese.

Add to Burgers: \$0.75

Bacon Grilled Mushrooms
Caramelized Onions 1000 Island
Roasted Poblano & Anaheim peppers

Cheese

Cheddar American
Swiss Pepperjack
Muenster
Bleu Cheese Crumbles add \$.75

Burgers / Sandwich Sides

Fries \$3

Tater Tots \$3

Side House Salad \$3

Collard Greens \$2.5

Non-vegetarian

Spaghetti Squash \$2.5

Green Beans \$2.5

Mash Potatoes \$2.5

Pub Grub

Fish & Chips \$10

Guinness beer battered Cod, fried and served with homemade tartar sauce & side of fries (chips).

Reuben \$8.5

Our sliced corned beef is oven roasted in-house, and served with Swiss, sauerkraut and thousand island dressing on Jewish rye. With your choice of side.

Also available with Turkey or Soysage.

Oven Roasted Turkey Sandwich \$8.5

In-house oven roasted turkey topped with homemade stuffing and cranberry sauce served warm, covered in Muenster cheese on a Croissant.

Grilled Cheese \$6

Grilled Swiss and Cheddar cheese with tomatoes, basil and balsamic reduction. With your choice of side.

Jerk Chicken Philly \$8

Grilled chicken breast, pineapple, onion, green peppers and Swiss cheese. Served on a toasted hoagie roll. With your choice of side.

Guinness Chicken Tenders \$9

Crispy chicken tenders coated in Guinness beer batter. Served with a creole honey mustard sauce and your choice of one side item.

Fried Chicken Sandwich \$8

Golden fried Springer Farms free range breast topped with coleslaw and tomato on a gourmet bun. With your choice of side.

Mahi-Mahi Sandwich \$9

Grilled Mahi-Mahi topped with goat cheese spread, grilled onions and a pineapple slice. With your choice of side.

All Burgers and Sandwiches are served with your choice of one side item.
Sub Side Salad or Soup for \$1.



East Atlanta Village
552 Flat Shoals Ave SE
Atlanta GA 30316

404-584-0335
www.themidwaypub@yahoo.com

**Join our Facebook &
follow us on Twitter!**

**Serving Georgia Raised
White Oak Pastures**

Grass Fed Beef

-no antibiotics,

no hormone implants,

purely vegetarian diet

and

Springer Farms Antibiotic Free,

Chemical Medicine Free,

American Humane

Certified Chicken.