

TOWNHOUSE

HOT · FRESH · DETROIT · FLAVOR

DINNER

BIRMINGHAM MI · 2018

BEGINNINGS

SWEET CORN CHOWDER Chorizo / Pumpkin Seeds / Cilantro / Lime	6	CHICKEN WINGS GF Honey Garlic Soy Glaze / Sesame / Scallion	12
MATZOH BALL SOUP Chicken Broth / Rye Cracker / Dill	9	TOWNHOUSE TRUFFLE FRIES GF, VT White Truffle Oil / Gremolata / Rosemary Garlic Aioli	10
TUNA POKE TACOS Crispy Gyoza Shell / Guacamole / Cucumber / Romaine / Chive Crema	18	BUFFALO CAULIFLOWER GF, VT Crispy Cauliflower / House Hot Sauce / Blue Cheese / Celery	12
BRUSSELS SPROUTS GF, VT Balsamic Brown Butter / Parmesan / Pistachio	11	SPICY TUNA ROLL Tuna / Avocado / Cucumber / Tempura Flakes / Spicy Mayo	15
MAC & CHEESE VT Boursin / Mascarpone / Cotswold Double Gloucester / Orecchiette Pasta / Crunchy Parmesan	12	PIERCE STREET ROLL GF Salmon / Yuzu Ponzu / Asparagus / Mango / Avocado / Jalapeño / Black Sesame	16

GREENS

*Add Grilled Na'an To Any Salad \$2

POWER SALAD GF, VT Brown Rice / Red Quinoa / Wild Rice / Chickpeas / Pumpkin Seeds / Apples / Avocado / Organic Mixed Greens / Honey-Lime Cilantro Vinaigrette	13	BUILD YOUR OWN SALAD Organic Mixed Greens Included / Select 7 Items	13																																												
HOUSE GREEK GF, VT Baby Romaine / Pickled Golden Beets / Mixed Olives / Feta / Tomatoes / Cucumber / Pickled Red Onion / Greek Vinaigrette	13	<table border="0"> <tr> <td>VEGGIES</td> <td>PANTRY</td> <td>DAIRY</td> <td>VINAIGRETTES</td> </tr> <tr> <td>Tomatoes</td> <td>Cranberries</td> <td>White Cheddar</td> <td>Townhouse</td> </tr> <tr> <td>Carrots</td> <td>Cherries</td> <td>Parmesan</td> <td>Balsamic</td> </tr> <tr> <td>Mixed Olives</td> <td>Apricots</td> <td>Blue</td> <td>Honey-Lime Cilantro</td> </tr> <tr> <td>Cucumbers</td> <td>Pistachios</td> <td>Feta</td> <td>Greek</td> </tr> <tr> <td>Radish</td> <td>Pepitas</td> <td>Goat</td> <td></td> </tr> <tr> <td>Avocado</td> <td>Almonds</td> <td></td> <td>DRESSINGS</td> </tr> <tr> <td>Scallion</td> <td></td> <td>FRUIT</td> <td>Ranch</td> </tr> <tr> <td>Celery</td> <td>FARM</td> <td>Apples</td> <td>Blue Cheese</td> </tr> <tr> <td></td> <td>Bacon</td> <td>Strawberries</td> <td>Caesar</td> </tr> <tr> <td></td> <td>Egg</td> <td>Blueberries</td> <td></td> </tr> </table>	VEGGIES	PANTRY	DAIRY	VINAIGRETTES	Tomatoes	Cranberries	White Cheddar	Townhouse	Carrots	Cherries	Parmesan	Balsamic	Mixed Olives	Apricots	Blue	Honey-Lime Cilantro	Cucumbers	Pistachios	Feta	Greek	Radish	Pepitas	Goat		Avocado	Almonds		DRESSINGS	Scallion		FRUIT	Ranch	Celery	FARM	Apples	Blue Cheese		Bacon	Strawberries	Caesar		Egg	Blueberries		
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BURGERS

<p>AWARD WINNING TOWNHOUSE BURGER 20</p> <p>Proprietary Blend Of 28 Day Dry Aged Steak Cuts, Prepared Daily & Hand Pattied To Order On Our Authentic Plugra Butter Brioche Bun, Topped With Bourbon Glazed Onions & Aged White Cheddar, Served With Townhouse Fries</p>	<p>BUILD YOUR OWN BURGER 17</p> <table border="0"> <tr> <td>PICK A BURGER</td> <td>PICK A BUN</td> <td>DAIRY (\$1 EACH)</td> </tr> <tr> <td>Beef; 28 Day Dry Aged</td> <td>Brioche</td> <td>Aged White Cheddar</td> </tr> <tr> <td>Chicken Burger</td> <td>Multigrain</td> <td>American</td> </tr> <tr> <td>Veggie; Housemade</td> <td>Topless</td> <td>Swiss</td> </tr> <tr> <td>Black Bean & Brown Rice</td> <td>Naked</td> <td>Blue</td> </tr> <tr> <td></td> <td></td> <td>Feta</td> </tr> <tr> <td></td> <td></td> <td>Goat</td> </tr> </table>	PICK A BURGER	PICK A BUN	DAIRY (\$1 EACH)	Beef; 28 Day Dry Aged	Brioche	Aged White Cheddar	Chicken Burger	Multigrain	American	Veggie; Housemade	Topless	Swiss	Black Bean & Brown Rice	Naked	Blue			Feta			Goat												
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<p>GUEST FAVORITE TOWNHOUSE VEGGIE BURGER VT 15</p> <p>Our Original Recipe Of Perfectly Cooked & Hand Pattied Black Beans, Brown Rice, Mirepoix, Topped With Sriracha Aioli, Bibb Lettuce, Tomato, Avocado On A Fresh Baked Multigrain Bun, Served With Townhouse Fries</p>	<table border="0"> <tr> <td>GARDEN</td> <td>PANTRY</td> <td>FAVORITES (\$1 EACH)</td> </tr> <tr> <td>Boston Lettuce</td> <td>Dijon Mustard</td> <td>Bourbon Glazed Onions</td> </tr> <tr> <td>Arugula</td> <td>Rosemary Garlic Aioli</td> <td>Pickled Chillies</td> </tr> <tr> <td>Tomatoes</td> <td>Sriracha Aioli</td> <td>McClure's Pickles</td> </tr> <tr> <td>Avocado</td> <td></td> <td>Roasted Wild Mushrooms</td> </tr> <tr> <td>Jalapeño</td> <td>SIDES</td> <td></td> </tr> <tr> <td>Red Onion</td> <td>Townhouse Fries \$3</td> <td></td> </tr> <tr> <td></td> <td>Truffle Fries \$5</td> <td></td> </tr> <tr> <td>FARM</td> <td>House Salad \$3</td> <td></td> </tr> <tr> <td>Fried Egg \$2</td> <td></td> <td></td> </tr> <tr> <td>House Bacon \$4</td> <td></td> <td></td> </tr> </table>	GARDEN	PANTRY	FAVORITES (\$1 EACH)	Boston Lettuce	Dijon Mustard	Bourbon Glazed Onions	Arugula	Rosemary Garlic Aioli	Pickled Chillies	Tomatoes	Sriracha Aioli	McClure's Pickles	Avocado		Roasted Wild Mushrooms	Jalapeño	SIDES		Red Onion	Townhouse Fries \$3			Truffle Fries \$5		FARM	House Salad \$3		Fried Egg \$2			House Bacon \$4		
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LARGE PLATES

TROUT AMANDINE <i>GF</i>	27	SPICY TORCHIO PASTA <i>VT</i>	20
Fjord Trout / Fingerling Potatoes / Haricot Vert / Marcona Almonds / Brown Butter / Caper / Charred Lemon		Vodka Sauce / Jalapeño / Pecorino Romano / Crispy Black Kale	
HERITAGE BERKSHIRE PORK CHOP <i>GF</i>	37	VEAL PARMESAN	39
14 oz. Bone-In Pork Chop / Sweet Potato, Carrot, and Corn Succotash / Swiss Chard / Creole Jus		Tomato Sugo / Mozzarella / Arugula Salad	
SALMON VS. EVERYTHING <i>GF</i>	26	BRICK CHICKEN	29
Everything Crusted Salmon / Red Pearl Onions / Seasonal Mushrooms / Sorrel / Crème Fraîche Potatoes		Warm Cannellini Bean Salad / Asparagus / Petit Squash / Vadouvan Pickled Tomatoes / Semolina Toast	
FILET MIGNON "FRITES" <i>GF</i>	42	BIBIMBAP <i>GF</i>	23
8 oz. Filet / Roasted Garlic Herb Butter / Townhouse Truffle Fries / Arugula Salad		Power Grains / Kimchi / Scallion / Carrot / Cucumber / Pickled Shiitake Mushrooms / Fried Egg / Sesame / Mushroom Dashi	
		CHICKEN / SALMON / SHRIMP / TOFU	
		6 / 13 / 9 / 5	

DESSERT

APPLE PIE EGG ROLL <i>VT</i>	9	MINI FLOURLESS CHOCOLATE BROWNIE SKILLET <i>GF, VT</i>	10
Powdered Sugar / Crème Anglaise		Warm Brownie / Ray's Vanilla Bean Ice Cream / Fresh Strawberries	
CARROT CAKE <i>VT</i>	10	DAILY ICE CREAM	6
Pineapple Cream Cheese Frosting / Ginger Candied Walnuts		Ray's Ice Cream / Seasonal Flavor	
CAKE, CAKE, CAKE! <i>VT</i>		12	
Vanilla Cake / Vanilla Buttercream Frosting / Confetti Crumble			

GF - GLUTEN FREE *V* - VEGAN *VT* - VEGETARIAN



FOLLOW US ON SOCIAL MEDIA AND VISIT US ONLINE AT EATATTOWNHOUSE.COM

*Gluten-free, Vegan & Vegetarian options available, please ask your server!
*Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.