

# TOWNHOUSE

HOT • FRESH • DETROIT • FLAVOR

# LUNCH

BIRMINGHAM MI • 2018

## BEGINNINGS

<b>SWEET CORN CHOWDER</b> Chorizo / Pumpkin Seeds / Cilantro / Lime	<b>6</b>	<b>CHICKEN WINGS</b> GF Honey Garlic Soy Glaze / Sesame / Scallion	<b>12</b>
<b>MATZOH BALL SOUP</b> Chicken Broth / Rye Cracker / Dill	<b>9</b>	<b>TOWNHOUSE TRUFFLE FRIES</b> GF, VT White Truffle Oil / Gremolata / Rosemary Garlic Aioli	<b>10</b>
<b>HUMMUS</b> VT Roasted Mushrooms / Lemon / Parsley / Pine Nuts / Olive Oil / Na'an	<b>10</b>	<b>BRUSSELS SPROUTS</b> GF, VT Balsamic Brown Butter / Parmesan / Pistachio	<b>11</b>
<b>BUFFALO CAULIFLOWER</b> GF, VT Crispy Cauliflower / House Hot Sauce / Blue Cheese / Celery	<b>12</b>	<b>MAC &amp; CHEESE</b> VT Boursin / Mascarpone / Cotswold Double Gloucester / Orecchiette Pasta / Crunchy Parmesan	<b>12</b>

## GREENS

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

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

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### AWARD WINNING

#### TOWNHOUSE BURGER

**17**

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

### GUEST FAVORITE

#### TOWNHOUSE VEGGIE BURGER

**15**

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

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## SANDWICHES & LARGE PLATES

<b>TURKEY PASTRAMI REUBEN</b> Pastrami Spiced Turkey Breast / Brinery Sauerkraut / Swiss / Russian Dressing / Grilled Rye / House Salad	<b>15</b>	<b>BUFFALO CHICKEN NA'AN</b> Thinly Sliced Chicken Breast / Arugula / House Hot Sauce / Celery / Blue Cheese Dressing / Grilled Na'an / House Salad	<b>14</b>
<b>OPEN-FACED TUNA MELT</b> Tuna Salad / Aged White Cheddar / Tomato / Toasted English Muffin / House Salad	<b>15</b>	<b>BAJA SHRIMP TACOS GF</b> Spiced Shrimp / Cabbage Slaw / Avocado Aioli / Salsa Verde / Pickled Red Onion / Corn Tortilla / House Salad	<b>14</b>
<b>ANCHO BRAISED BEEF SHORT RIB QUESADILLA</b> Monterey Jack Cheese / Salsa Verde / Crema / Charred Sweet Corn Pico / Flour Tortilla / House Salad	<b>16</b>	<b>SALMON VS. EVERYTHING GF</b> Everything Crusted Salmon / Red Pearl Onions / Seasonal Mushrooms / Sorrel / Crème Fraîche Potatoes	<b>25</b>
<b>BLT &amp; A</b> Maple Cured Bacon / Baby Romaine / Tomato / Avocado Aioli / Grilled Sourdough / House Salad / *Add Egg \$2	<b>14</b>	<b>BIBIMBAP GF</b> Power Grains / Kimchi / Scallion / Carrot / Cucumber / Pickled Shiitake Mushrooms / Fried Egg / Sesame / Mushroom Dashi	<b>16</b>
<b>THAI CHICKEN LETTUCE WRAP</b> Carrots / Cashews / Scallion / Mango / Pickled Jalapeño / Honey-Lime Cilantro Vinaigrette / Bibb Lettuce	<b>14</b>	<b>CHICKEN / SALMON / SHRIMP / TOFU</b> <b>6 / 13 / 9 / 5</b>	

## DESSERT

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

GF - GLUTEN FREE    V - VEGAN    VT - VEGETARIAN



FOLLOW US ON SOCIAL MEDIA AND VISIT US ONLINE AT [EATATTOWNHOUSE.COM](http://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.