

# TOWNHOUSE

HOT · FRESH · DETROIT · FLAVOR

# LUNCH

BIRMINGHAM MI · 2017

## EGGS

### CHILAQUILES **GF** 14

White Corn Tortilla Chips / House Chorizo & Beef Chili / Cotija Cheese / Sour Cream / Red Onion / Radish / Cilantro / Sunny Egg

### BREAKFAST SANDWICH 13

Fried Egg / Latke / Midnight Moon Cheese / Tomato Jam / Poppy Seed Challah Bun / House Salad

### OLD RELIABLE 12

Two Eggs Any Way / Detroit Breakfast Sausage / House Hash Browns / Multigrain Toast

### "EVERYTHING" LOX BENEDICT 15

Herb Hollandaise / Red Onion / Tomato / Poached Eggs / English Muffin / House Salad

### TOWNHOUSE QUICHE 14

Chef's Seasonal Creation / House Salad

## BEGINNINGS

### CRISPY CHICKEN WINGS **GF** 12

Apple Cider Glaze / Shishito Peppers / Smoked Bleu Cheese Dipping Sauce

### MAC & CHEESE **VT** 12

Boursin / Mascarpone / Cotswold Double Gloucester / Orecchiette Pasta / Crunchy Parmesan

### TOWNHOUSE TRUFFLE FRIES **GF, VT** 9

White Truffle Oil / Gremolata / Rosemary Garlic Aioli Dipping Sauce

### BRUSSELS SPROUTS **GF, VT** 10

Balsamic Brown Butter / Parmesan / Pistachio

### FRENCH ONION SOUP 9

Raclette / Croutons

### HOUSE CHORIZO & BEEF CHILI **GF** 6

Radish / Cilantro

## GREENS

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

### POWER SALAD **GF, VT** 13

Brown Rice / Red Quinoa / Wild Rice / Chickpeas / Jicama / Pumpkin Seeds / Avocado / Organic Mixed Greens / Honey-Lime Cilantro Vinaigrette

### HOUSE GREEK **GF, VT** 13

Baby Romaine / Pickled Golden Beets / Mixed Olives / Barrel Aged Feta / Tomatoes / Cucumbers / Pickled Red Onion / Greek Vinaigrette

### CHOPPED **GF, VT** 11

Organic Mixed Greens / Goat Cheese / Walnuts / Hard-Boiled Eggs / Green Olives / Cucumber / Townhouse Vinaigrette

### CHICKEN COBB **GF** 15

Baby Romaine / Avocado / Grilled Chicken / Red Onion / Pineapple / Radish / Bacon / Shiso Ranch

### BUILD YOUR OWN 11

Organic Mixed Greens Included --- Select 7 Items

| VEGGIES      | PANTRY      | DAIRY         | VINAIGRETTES        |
|--------------|-------------|---------------|---------------------|
| Tomatoes     | Cranberries | White Cheddar | Townhouse           |
| Carrots      | Cherries    | Parmesan      | Balsamic            |
| Mixed Olives | Apricots    | Bleu          | Honey-Lime Cilantro |
| Cucumbers    | Pistachios  | Feta          | Greek               |
| Radish       | Pepitas     | Goat          |                     |
| Avocado      | Pine Nuts   |               | <b>DRESSINGS</b>    |
| Scallion     | Almonds     | <b>FRUIT</b>  | Ranch               |
| Celery       |             | Apples        | Smoked Bleu Cheese  |
|              | <b>FARM</b> | Strawberries  | Shiso Ranch         |
|              | Bacon       | Blueberries   |                     |
|              | Egg         |               |                     |

| CHICKEN | / | SALMON | / | SHRIMP | / | TOFU |
|---------|---|--------|---|--------|---|------|
| 6       |   | 13     |   | 9      |   | 5    |

## BURGERS

### AWARD WINNING TOWNHOUSE BURGER 14

7 oz. 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 **VT** 14

Our Original Recipe Of Perfectly Cooked & Hand Pattied Black Beans, Brown Rice, Mirepoix, Topped With Sriracha Aioli, Bibb Lettuce, Tomato, Avocado Purée On A Fresh Baked Multigrain Bun, Served With Townhouse Fries

### BUILD YOUR OWN BURGER 7 oz. 10

| PICK A BURGER  | PICK A BUN  | DAIRY (\$1 EACH)   |
|--|---|--|
| Beef; 28 Day Dry Aged Veggie; Housemade                      | Brioche<br>Multigrain<br>Topless<br>Naked               | Aged White Cheddar<br>American<br>Swiss<br>Smoked Bleu<br>Goat<br>Feta               |
| Black Bean & Brown Rice                                      |   |  |
| GARDEN (.50¢ EACH)   | FARM  | FAVORITES (\$1 EACH)   |
| Boston Lettuce<br>Arugula<br>Tomatoes<br>Avocado<br>Jalapeño | Fried Egg \$2<br>House Bacon \$4                        | Bourbon Glazed Onions<br>Pickled Chilies<br>McClure's Pickles<br>Preserved Mushrooms |
| SIDES  | PANTRY  |  |
| Townhouse Fries \$3<br>Truffle Fries \$5<br>House Salad \$3  | Dijon Mustard<br>Rosemary Garlic Aioli<br>Avocado Purée |  |

# TOWNHOUSE

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## LARGE PLATES & SANDWICHES

Sandwiches Served With Side Salads

### TURKEY BLT

House Smoked Turkey / Maple Cured Bacon / Boston Lettuce / Tomato / Avocado Mayo / Grilled Sour Dough

13

### CHICKEN SHAWARMA

Hummus / Pickled Vegetables / Tomato / Pita

13

### THE REUBEN

Hand-Cut Corned Beef / Brinery Sauerkraut / Swiss / Russian Dressing / Grilled Rye

13

### SALMON VS. EVERYTHING **GF**

Everything Crusted Salmon / Red Pearl Onions / Seasonal Mushrooms / Sorrel / Crème Fraiche Potatoes

25

### GRILLED CHEESE **VT**

Tomato / Swiss / Havarti / Cotswold / Grilled Sourdough

10

### CAVATELLI

Beef Short Rib Sugo / Tomato / Parmigiano Reggiano / Black Kale / Crispy Garlic Toast

18

### BUFFALO CHICKEN NA'AN

Thinly Sliced Chicken Breast / Arugula / Housemade Buffalo Sauce / Celery / Smoked Bleu Cheese Dressing / Grilled Na'an

13

### POWER BOWL **GF, VT**

Red Quinoa / Brown Rice / Wild Rice / Chickpeas / Basil Spinach Pistou / Roasted Seasonal Vegetables / Arugula / Townhouse Vinaigrette

13

| EGG | CHICKEN | SALMON | SHRIMP | TOFU |
|-----|---------|--------|--------|------|
| 2   | 6       | 13     | 9      | 5    |

## DESSERT

### WARM APPLE COBBLER **VT**

Ray's Vanilla Bean Ice Cream / Luxardo Cherry

10

### MINI FLOURLESS CHOCOLATE BROWNIE SKILLET **GF, VT**

Warm Brownie / Ray's Vanilla Bean Ice Cream / Fresh Strawberries

9

### CHEESECAKE

Chef's Weekly Twist On The American Classic

8

### DAILY ICE CREAM

Ray's Ice Cream / Seasonal Flavor

6

### CAKE, CAKE, CAKE! **VT**

12

Vanilla Cake / Vanilla Buttercream Frosting / Confetti Crumble

\*COMPLIMENTARY FOR "REWARDS MEMBERS" DURING THEIR BIRTHDAY WEEK

\*INQUIRE ABOUT 1/2 OFF CHAMPAGNE ON YOUR BIRTHDAY\*

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



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\*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.