

TOWNHOUSE

HOT • FRESH • DETROIT • FLAVOR

BRUNCH

DETROIT MI • 2018

ADULT LIBATIONS

TRIO OF BUBBLES

Mango / Kiwi / Pomegranate

30

BLOODYMARY FLIGHT

Cucumber Cilantro / Spicy Mango / Smokey Bacon

30

EARLY RISERS

TOWNHOUSE GRANOLA & YOGURT VT 10

Vanilla Bean Greek Yogurt / Dark Chocolate, Flax & Pumpkin Seed Granola / Fresh Berries / Honey

THE G.O.A.T VT 13

Whipped Goat Cheese / Smashed Avocado / Honey / Pumpkin Seeds / Chili Flakes / Semolina Toast

*Add Egg \$2

OLD RELIABLE 12

Two Eggs Any Way / Detroit Breakfast Sausage / Crispy Fingerling Potatoes / Semolina Toast

BREAKFAST POWER BOWL GF, VT 15

Scrambled Eggs / Red Quinoa / Brown Rice / Wild Rice / Chickpeas Basil Spinach Pistou / Roasted Seasonal Vegetables / Arugula / Hot Sauce

BUILD YOUR OWN SCRAMBLE 12

Three Eggs / Crispy Fingerling Potatoes / Select 4 Items

*Omelette \$2

GARDEN

Spinach
Mushrooms
Avocado
Tomatoes
Jalapeño
Bourbon Glazed Onions

DAIRY

Aged White Cheddar
Pecorino Romano
Cotswold
Goat
Feta
Blue

LAND & SEA

Smoked Bacon
Chorizo
Canadian Bacon
Smoked Salmon

PANTRY

Salsa Verde
Pickled Chillies
Charred Sweet Corn Pico de Gallo
Sriracha Sour Cream

HANGOVERS

SHORT RIB BREAKFAST QUESADILLA 17

Ancho Braised Beef / Scrambled Eggs / Monterey Jack Cheese / Salsa Verde / Crema / Charred Sweet Corn Pico / Flour Tortilla / House Salad

BLT & A 14

Maple Cured Bacon / Baby Romaine / Tomato / Avocado Aioli / Grilled Sourdough / House Salad

*Add Egg \$2

BRIOCHE FRENCH TOAST VT 14

Chocolate Hazelnut Spread / Strawberries / Bananas / Maple Syrup / Powdered Sugar

CORNED BEEF HASH & EGGS 15

Corned Beef / Potatoes / Bourbon Glazed Onions / Piquillo Pepper / Poached Eggs / Zip Gravy / Semolina Toast

CHICKEN & WAFFLES 15

Buttermilk Brined Chicken / Buttermilk Waffle / Whipped Butter / Michigan Maple Syrup / Hot Sauce

*Waffle Available Plain Jane With Maple Syrup

HUEVOS TOSTADA GF, VT 13

Two Eggs Scrambled / Crispy Corn Tortillas / Black Beans & Corn / Avocado / Salsa Verde / Sriracha Sour Cream

STEAK & EGGS 25

Filet Tips / Two Eggs Any Way / Béarnaise / Crispy Fingerling Potatoes / Semolina Toast

EGGS BENEDICT 16

Nueske's Applewood Smoked Canadian Bacon / Poached Eggs / Hollandaise / Chives / Crispy Fingerling Potatoes

BURGERS

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 VT 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

BUILD YOUR OWN BURGER 14

PICK A BURGER

Beef; 28 Day Dry Aged
Chicken Burger
Veggie; Housemade
Black Bean &
Brown Rice

PICK A BUN

Brioche
Multigrain
Topless
Naked

DAIRY (\$1 EACH)

Aged White Cheddar
American
Swiss
Blue
Goat
Feta

GARDEN

Boston Lettuce
Arugula
Tomatoes
Avocado
Jalapeño
Red Onion

PANTRY

Dijon Mustard
Rosemary Garlic Aioli
Sriracha Aioli

FAVORITES (\$1 EACH)

Bourbon Glazed Onions
Pickled Chillies
McClure's Pickles
Roasted Wild Mushrooms

SIDES

Townhouse Fries \$3
Truffle Fries \$5
House Salad \$3

FARM

Fried Egg \$2
House Bacon \$4

GREENS

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

POWER SALAD GF, VT 13
Brown Rice / Red Quinoa / Wild Rice / Chickpeas / Pumpkin Seeds / Apples / Avocado / Organic Mixed Greens / Honey-Lime Cilantro Vinaigrette

HOUSE GREEK GF, VT 13
Baby Romaine / Pickled Golden Beets / Mixed Olives / Feta / Tomatoes / Cucumber / Pickled Red Onion / Greek Vinaigrette

CAESAR 12
Chopped Romaine / Semolina Crouton / Pecorino Romano / Cured Egg Yolk / Black Pepper

CHOPPED KALE V 13
Dried Apricots / Red Onion / Almonds / Tahini Dressing

THAI SALAD VT 13
Purple & Green Cabbage / Carrots / Cucumber / Scallion / Cilantro / Bean Sprout / Fuji Apple / Gyoza Crisps / Thai Chili Vinaigrette

BUILD YOUR OWN SALAD 13
Organic Mixed Greens Included / Select 7 Items

VEGGIES	PANTRY	DAIRY	VINAIGRETTES
Tomatoes	Cranberries	White Cheddar	Townhouse
Carrots	Cherries	Parmesan	Balsamic
Mixed Olives	Apricots	Blue	Honey-Lime Cilantro
Cucumbers	Pistachios	Feta	Thai Chili
Radish	Pepitas	Goat	Greek
Avocado	Almonds		
Scallion		FRUIT	DRESSINGS
Celery	FARM	Apples	Ranch
	Bacon	Strawberries	Blue Cheese
	Egg	Blueberries	Caesar

TENDERLOIN / CHICKEN / SALMON / SHRIMP / TOFU
13 6 13 9 5

SUSHI

*Sushi Service Begins At 12pm

*Brown Rice \$1

PERFECT TUNA NIGIRI (2) GF 13
Avocado / Serrano / Black Salt / Honey Garlic Soy / Cilantro / Rice

YELLOWTAIL NIGIRI (2) GF 12
Jalapeño / Plum Sauce / Ponzu / Wasabi Tobiko

TORCHED SALMON NIGIRI (2) GF 12
Mirin Soy / Citrus Sea Salt / Lemon / Charred Scallion Aioli / Black Tobiko

SPICY TUNA ROLL 15
Avocado / Cucumber / Tempura Flakes / Spicy Mayo

RAINBOW POKE TACOS 18
Tuna / Yellowtail / Salmon / Crispy Gyoza Shell / Guacamole / Cucumber / Romaine / Chive Crema

TOWN ROLL 16
Shrimp Tempura / Spicy Tuna / Avocado / Cream Cheese / Spicy Mayo / Togarashi

BATTERA DYNAMITE 16
Shrimp Tempura / Scallion / Shichimi Togarashi / Masago Mayo / Soy Paper / Sesame / Eel Sauce / Rice

BUILD YOUR OWN SUSHI 14
8 Piece Roll / Nori or Soy Wrap

PROTEIN	VEGGIES	EXTRAS
Kani (Crabstick) \$1	Carrot	Masago
Shrimp \$1	Cucumber	Black Tobiko
Shrimp Tempura \$2	Jalapeño	Wasabi Tobiko
Spicy Tuna \$2	Mango	Cream Cheese
Unagi (Eel) \$2	Asparagus	
Smoked Salmon \$3	Avocado	TOPPINGS
Salmon \$3		Sesame
Yellowtail (Hamachi) \$4	SAUCE	Shichimi Togarashi
Bigeye Tuna \$5	Spicy Mayo	Negi (Green Onion)
	Honey Garlic Soy	Tempura Flakes
	Ponzu	
	Mirin Soy	
	Poke Sauce	
	Eel Sauce	

HOUSE SIDES

SIDE SALAD GF, V 5

SEASONAL FRUIT GF, V 7

FRIED EGG GF, VT 2

SEMOLINA TOAST & JAM VT 5

TOWNHOUSE FRIES GF, VT 6

TOWNHOUSE TRUFFLE FRIES GF, VT 10
Rosemary Garlic Aioli

APPLEWOOD SMOKED BACON GF 6

DETROIT BREAKFAST SAUSAGE GF 6

CRISPY FINGERLING POTATOES GF, V 6

GF - GLUTEN FREE V - VEGAN VT - VEGETARIAN

f FOLLOW US ON SOCIAL MEDIA AND VISIT US ONLINE AT EATATOWNHOUSE.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.