TOWNHOUSE

HOT · FRESH · DETROIT · FLAVOR

DINNER

DETROIT MI · 2018

BEGINNINGS

SWEET CORN CHOWDER 6
Chorizo / Pumpkin Seeds / Cilantro / Lime

MATZOH BALL SOUP 9
Chicken Broth / Rye Cracker / Dill

CHICKEN WINGS GF 12
Honey Garlic Soy Glaze / Sesame / Scallion

HUMMUS VT 10
Roasted Mushrooms / Lemon / Parsley / Pine Nuts / Olive Oil / Na'an

STEAK TARTARE 16
Tenderloin / Caper Vinaigrette / Deviled Egg / Chives / Semolina Toast

TOWNHOUSE TRUFFLE FRIES GF, VT 10
White Truffle Oil / Gremolata / Rosemary Garlic Aioli

BUFFALO CAULIFLOWER GF, VT 12
Crispy Cauliflower / House Hot Sauce / Blue Cheese / Celery

BRUSSELS SPROUTS GF, VT 11
Balsamic Brown Butter / Parmesan / Pistachio

DETROIT PIZZA 14
Pepperoni / Red Sauce / Mozzarella Cheese / Basil

MAC & CHEESE VT 12
Boursin / Mascarpone / Cotswold Double Gloucester / Orecchiette Pasta / Crunchy Parmesan

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
Tomatoes
Carrots
Mixed Olives
Cucumbers
Radish
Avocado
Scallion
Celery

PANTRY
Cranberries
Cherries
Apricots
Pistachios
Pepitas
Almonds

FARM
Bacon
Egg

DAIRY
White Cheddar
Parmesan
Blue
Feta
Goat

FRUIT
Apples
Strawberries
Blueberries

VINAIGRETTES
Townhouse
Balsamic
Honey-Lime Cilantro
Thai Chili
Greek

DRESSINGS
Ranch
Blue Cheese
Caesar

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

BURGERS

AWARD WINNING
TOWNHOUSE BURGER 20
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 17

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

GARDEN
Boston Lettuce
Arugula
Tomatoes
Avocado
Jalapeño
Red Onion

FARM
Fried Egg $2
House Bacon $4

PICK A BUN
Brioche
Multigrain
Topless
Naked

PANTRY
Dijon Mustard
Rosemary Garlic Aioli
Sriracha Aioli

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

DAIRY ($1 EACH)
Aged White Cheddar
American
Swiss
Blue
Goat
Feta

FAVORITES ($1 EACH)
Bourbon Glazed Onions
Pickled Chillies
McClure's Pickles
Roasted Wild Mushrooms

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SUSHI

*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 (1)
Kani (Crabstick) $1
Shrimp $1
Shrimp Tempura $2
Spicy Tuna $2
Unagi (Eel) $2
Smoked Salmon $3
Salmon $3
Yellowtail (Hamachi) $4
Bigeye Tuna $5

VEGGIES (3)
Carrot
Cucumber
Jalapeño
Mango
Asparagus
Avocado

SAUCE
Spicy Mayo
Honey Garlic Soy
Ponzu
Mirin Soy
Poke Sauce
Eel Sauce

EXTRAS
Masago
Black Tobiko
Wasabi Tobiko
Cream Cheese

TOPPINGS
Sesame
Shichimi Togarashi
Negi (Green Onion)
Tempura Flakes

LARGE PLATES

TROUT AMANDINE GF — 27
Fjord Trout / Fingerling Potatoes / Haricot Vert / Marcona Almonds / Brown Butter / Caper / Charred Lemon

HERITAGE BERKSHIRE PORK CHOP GF — 37
14 oz. Bone-In Pork Chop / Sweet Potato, Carrot, and Corn Succotash / Swiss Chard / Creole Jus

SALMON VS. EVERYTHING GF — 26
Everything Crusted Salmon / Red Pearl Onions / Seasonal Mushrooms / Sorrel / Crème Fraîche Potatoes

FILET MIGNON "FRITES" GF — 42
8 oz. Filet / Roasted Garlic Herb Butter / Townhouse Truffle Fries / Arugula Salad

SPICY TORCHIO PASTA VT — 20
Vodka Sauce / Jalapeño / Pecorino Romano / Crispy Black Kale

VEAL PARMESAN — 39
Tomato Sugo / Mozzarella / Arugula Salad

BRICK CHICKEN — 29
Warm Cannellini Bean Salad / Asparagus / Petit Squash / Vadouvan Pickled Tomatoes / Semolina Toast

BIBIMBAP GF — 23
Power Grains / Kimchi / Scallion / Carrot / Cucumber / Pickled Shiitake Mushrooms / Fried Egg / Sesame / Mushroom Dashi

TENDERLOIN	CHICKEN	SALMON	SHRIMP	TOFU
13	6	13	9	5

DESSERT

KEY LIME PIE (Serves 3) VT — 16
Key Lime / Graham Cracker Crust / Raspberry Dust / Sweet Milk Whip

MINI FLOURLESS CHOCOLATE BROWNIE SKILLET GF, VT — 10
Warm Brownie / Ray's Vanilla Bean Ice Cream / Fresh Strawberries

CAKE, CAKE, CAKE VT — 12
Vanilla Cake / Vanilla Buttercream Frosting / Confetti Crumble

CARROT CAKE VT — 10
Pineapple Cream Cheese Frosting / Ginger Candied Walnuts

APPLE PIE EGG ROLL VT — 9
Powdered Sugar / Crème Anglaise

ICE CREAM OR SEASONAL SORBET GF, VT — 6
Pastry Chef's Choice

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.