

# TOWNHOUSE

HOT · FRESH · DETROIT · FLAVOR

# DINNER

DETROIT MI · 2018

## BEGINNINGS

<b>SWEET CORN CHOWDER</b> Chorizo / Pumpkin Seeds / Cilantro / Lime	<b>6</b>	<b>TOWNHOUSE TRUFFLE FRIES GF, VT</b> White Truffle Oil / Gremolata / Rosemary Garlic Aioli	<b>10</b>
<b>MATZOH BALL SOUP</b> Chicken Broth / Rye Cracker / Dill	<b>9</b>	<b>BUFFALO CAULIFLOWER GF, VT</b> Crispy Cauliflower / House Hot Sauce / Blue Cheese / Celery	<b>12</b>
<b>CHICKEN WINGS GF</b> Honey Garlic Soy Glaze / Sesame / Scallion	<b>12</b>	<b>BRUSSELS SPROUTS GF, VT</b> Balsamic Brown Butter / Parmesan / Pistachio	<b>11</b>
<b>HUMMUS VT</b> Roasted Mushrooms / Lemon / Parsley / Pine Nuts / Olive Oil / Na'an	<b>10</b>	<b>DETROIT PIZZA</b> Pepperoni / Red Sauce / Mozzarella Cheese / Basil	<b>14</b>
<b>STEAK TARTARE</b> Tenderloin / Caper Vinaigrette / Deviled Egg / Chives / Semolina Toast	<b>16</b>	<b>MAC &amp; CHEESE VT</b> Boursin / Mascarpone / Cotswold Double Gloucester / Orecchiette Pasta / Crunchy Parmesan	<b>12</b>

## GREENS

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

<b>POWER SALAD GF, VT</b> 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 SALAD</b> Organic Mixed Greens Included / Select 7 Items	<b>13</b>																																												
<b>HOUSE GREEK GF, VT</b> 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>Thai Chili</td> </tr> <tr> <td>Radish</td> <td>Pepitas</td> <td>Goat</td> <td>Greek</td> </tr> <tr> <td>Avocado</td> <td>Almonds</td> <td></td> <td></td> </tr> <tr> <td>Scallion</td> <td></td> <td><b>FRUIT</b></td> <td><b>DRESSINGS</b></td> </tr> <tr> <td>Celery</td> <td><b>FARM</b></td> <td>Apples</td> <td>Ranch</td> </tr> <tr> <td></td> <td>Bacon</td> <td>Strawberries</td> <td>Blue Cheese</td> </tr> <tr> <td></td> <td>Egg</td> <td>Blueberries</td> <td>Caesar</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	Thai Chili	Radish	Pepitas	Goat	Greek	Avocado	Almonds			Scallion		<b>FRUIT</b>	<b>DRESSINGS</b>	Celery	<b>FARM</b>	Apples	Ranch		Bacon	Strawberries	Blue Cheese		Egg	Blueberries	Caesar	
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<b>CAESAR</b> Chopped Romaine / Semolina Crouton / Pecorino Romano / Cured Egg Yolk / Black Pepper	<b>12</b>																																														
<b>CHOPPED KALE V</b> Dried Apricots / Red Onion / Almonds / Tahini Dressing	<b>13</b>																																														
<b>THAI SALAD VT</b> Purple & Green Cabbage / Carrots / Cucumber / Scallion / Cilantro / Bean Sprout / Fuji Apple / Gyoza Crisps / Thai Chili Vinaigrette	<b>13</b>																																														
		<b>TENDERLOIN / CHICKEN / SALMON / SHRIMP / TOFU</b>																																													
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## BURGERS

<b>BUILD YOUR OWN BURGER</b>	<b>17</b>																																																						
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**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

# TOWNHOUSE

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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**

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**

Carrot  
Cucumber  
Jalapeño  
Mango  
Asparagus  
Avocado

**EXTRAS**

Masago  
Black Tobiko  
Wasabi Tobiko  
Cream Cheese

**TOPPINGS**

Sesame  
Shichimi Togarashi  
Negi (Green Onion)  
Tempura Flakes

**SAUCE**

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

## 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 Fraiche 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**

**f** **ig** FOLLOW US ON SOCIAL MEDIA AND VISIT US ONLINE AT [EATATOWNHOUSE.COM](http://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.