

TOWNHOUSE

HOT · FRESH · DETROIT · FLAVOR

DINNER

DETROIT MI · 2017

BEGINNINGS

CHICKEN MEATBALLS Tomato Sugo / Parmigiano Reggiano / Basil	11	CRISPY CHICKEN WINGS GF Apple Cider Glaze / Shishito Peppers / Smoked Bleu Cheese Dipping Sauce	12
BUTTERNUT SQUASH PIZZA VT Fresh Mozzarella / Basil Pistou / Pecorino Romano / Swiss Chard	14	TOWNHOUSE TRUFFLE FRIES GF, VT White Truffle Oil / Gremolata / Rosemary Garlic Aioli Dipping Sauce	9
BURRATA VT Aleppo Honey / Basil Oil / Fuji Apple / Seeded Grain Toast	12	BROCCOLINI WITH CHEESE GF, VT Tuscan Kale / Red Onion / Beemster Gouda	11
ROASTED MUSHROOMS GF, VT Fingerling Potatoes / Chevre / Poached Egg / Fresno Chile / Rosemary / Lemon Zest / Parsley / Toasted Garlic	12	CAULIFLOWER GF, VT Seared Cauliflower / Moroccan Olives / Golden Raisin Caper Compote / Feta / Arugula	11
BRUSSELS SPROUTS GF, VT Balsamic Brown Butter / Parmesan / Pistachio	10	SWEET CORN CHOWDER House Chorizo / Pumpkin Seeds / Cilantro / Lime	6
MAC & CHEESE VT Boursin / Mascarpone / Cotswold Double Gloucester / Orecchiette Pasta / Crunchy Parmesan	12	FRENCH ONION SOUP Raclette / Croutons	9

GREENS

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

POWER SALAD GF, VT Brown Rice / Red Quinoa / Wild Rice / Chickpeas / Jicama / Pumpkin Seeds / Avocado / Organic Mixed Greens / Honey-Lime Cilantro Vinaigrette	13	BUILD YOUR OWN Organic Mixed Greens Included --- Select 7 Items	11																																																
HOUSE GREEK GF, VT Baby Romaine / Pickled Golden Beets / Mixed Olives / Barrel Aged Feta / Tomatoes / Cucumber / Pickled Red Onion / Greek Vinaigrette	13	<table border="0"> <tr> <td>VEGGIES</td> <td>PANTRY</td> <td>DAIRY</td> <td>VINAIGRETTES</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>Bleu</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>Pine Nuts</td> <td></td> <td>DRESSINGS</td> </tr> <tr> <td>Scallion</td> <td>Almonds</td> <td>FRUIT</td> <td>Ranch</td> </tr> <tr> <td>Celery</td> <td></td> <td>Apples</td> <td>Smoked Bleu Cheese</td> </tr> <tr> <td></td> <td>FARM</td> <td>Strawberries</td> <td>Shiso Ranch</td> </tr> <tr> <td></td> <td>Bacon</td> <td>Blueberries</td> <td></td> </tr> <tr> <td></td> <td>Egg</td> <td></td> <td></td> </tr> </table>	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		DRESSINGS	Scallion	Almonds	FRUIT	Ranch	Celery		Apples	Smoked Bleu Cheese		FARM	Strawberries	Shiso Ranch		Bacon	Blueberries			Egg			
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CHOPPED GF, VT Organic Mixed Greens / Goat Cheese / Walnuts / Hard-Boiled Eggs / Green Olives / Cucumber / Townhouse Vinaigrette	11																																																		
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SUSHI

TUNA TACO NIGIRI Nori Shell / Sweet Chile Yuzu Glaze / Crema / Tempura Crunch / Cilantro / Tomato	6 /PIECE	SPICY TUNA ROLL Avocado / Cucumber / Panko Crumbs / Spicy Mayo	14
BLACK & BLUE NIGIRI GF Seared Raw Beef Tenderloin / Smoked Bleu Cheese / Umami Sauce / Crispy Shallot	8 /PIECE	SMOKED SALMON LAVA ROLL GF Crab Stick / Cream Cheese / Volcano Sauce	14
SHRIMP SCAMPI NIGIRI Scampi Butter Poached Head-On Shrimp / Garlic Panko Crunch / Lemon / Shaved Parmigiano Reggiano	9 /PIECE	SHRIMP TEMPURA VERDE ROLL Crab / Granny Smith Apple / Japanese Salsa Verde / Cilantro Crystals	14
BLACKENED SALMON NIGIRI GF Togarashi / Spicy Yuzu Tartar / Dill	5 /PIECE	HOUSE ROLL Spicy Tuna / Shrimp Tempura / Salmon / Asparagus / Citrus Ponzu	15
JALAPEÑO TUNA POPPER Cream Cheese / Sweet & Spicy Mayo / Eel Sauce	6 /PIECE	CALIFORNIA DREAMIN' ROLL GF Crab / Avocado / Cucumber / Flying Fish Roe	15

BURGERS

AWARD WINNING

TOWNHOUSE BURGER

19

10 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 10 oz.

14

PICK A BURGER

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

PICK A BUN

Brioche Multigrain Topless Naked

DAIRY (\$1 EACH)

Aged White Cheddar American Swiss Smoked Bleu Goat Feta

GARDEN (.50¢ EACH)

Boston Lettuce Arugula Tomatoes Avocado Jalapeño

FARM

Fried Egg \$2 House Bacon \$4

PANTRY

Dijon Mustard Rosemary Garlic Aioli Chipotle Aioli Avocado Purée

SIDES

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

FAVORITES (\$1 EACH)

Bourbon Glazed Onions Pickled Chilies McClure's Pickles Preserved Mushrooms

LARGE PLATES

DAILY PROVISIONS

PACCHERI WITH SCALLOPS

29

Tomato Sugo / Capers / Parsley / Pecorino Romano / Guanciale

ELK TENDERLOIN

38

Farro Risotto / Preserved Mushrooms / Blackberry Gastrique / Walnuts / Sorrel

SOUTHERN SOLE

27

Corn Flake Crusted Sole Filet / Buttermilk Grits / Franks Red Hot Butter Sauce / Arugula / Chow Chow

OTTO'S FARM CHICKEN

26

General Tso Glaze / Vegetable Fried Rice / Crispy Chicken Thigh / Fried Egg

SALMON VS. EVERYTHING GF

25

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

ANCHO BRAISED BEEF SHORT RIB

35

Roasted Butternut Squash / Sweet Corn / Spicy Aioli / Red Mole

MONDAY: TURKEY PARM BURGER

18

Fresh Mozzarella / Marinara / Crispy Parmesan / Arugula / Multigrain Bun / Townhouse Caesar Salad

TUESDAY: TOWN "CASA" TUESDAY

MP

Inspired Latin American Cuisine

WEDNESDAY: BLOW-YO-MIND BURGER DAY

MP

Elevating Your Standards On Burgers, Yet Again!

THURSDAY: THE HOUSE LASAGNA

23

House Italian Sausage / Mozzarella / Parmesan / Preserved Mushrooms / Spinach / Ricotta

FRIDAY: MARKET SEAFOOD

MP

A Seasonal Offering Of The Finest Seafood

SATURDAY: TOMAHAWK RIBEYE "FRITES" (Serves Two)

99

32 oz. Dry Aged Prime Beef Ribeye / Townhouse Truffle Fries / Maitre 'd Hotel Butter

SUNDAY: WHOLE BUTTERMILK FRIED CHICKEN

45

Otto's Farm Chicken / Mashed Potato / Herb Chicken Jus / Spicy Ranch Slaw

DESSERT

KEY LIME PIE (Serves 2) VT

16

Key Lime / Graham Cracker Crust / Raspberry Dust / Sweet Milk Whip

HOT CHOCOLATE CRÈME BRÛLÉE GF, VT

8

House Marshmallows / Toasted Almonds / Chocolate Straw

FRIED BREAD PUDDING VT

9

Bourbon Caramel / Vanilla Bean Ice Cream / Corn Flake Crust

CHEF'S CHOICE

10

Sweet, Delicious, & Inspired Weekly Selection

ICE CREAM GF, VT

6

Pastry Chef's Choice

SEASONAL SORBET GF, V

6

Pastry Chef's Choice

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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ONLINE AT 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.