

# LUNCH

DETROIT MI · 2016

## BEGINNINGS

### SWEET CORN CHOWDER

Sweet Corn / Chorizo / Pepitas / Cilantro / Lime

6

### THE G.O.A.T VT

Whipped Goat Cheese / Smashed Avocado / Honey / Toasted Pepitas / Chili Flakes / Toasted Sourdough

\*Add Egg \$2

8

### BRUSSELS SPROUTS GF, VT

Balsamic Brown Butter / Parmesan / Pistachio

10

### CAULIFLOWER GF, VT

Seared Cauliflower / Moroccan Olive / Golden Raisin Caper Compote / Feta / Arugula

11

### MAC & CHEESE VT

Boursin / Mascarpone / Cotswold Double Gloucester / Orecchiette Pasta / Crunchy Parmigiano Reggiano

12

### TOWNHOUSE TRUFFLE FRIES VT

White Truffle Oil / Gremolata / Rosemary Garlic Aioli Dipping Sauce

9

## GREENS

### POWER SALAD GF, VT

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

13

### HOUSE GREEK GF, VT

Little Gem Lettuce / Pickled Golden Beets / Cured Olives / Barrel Aged Feta / Recovery Park Tomatoes / Cucumber / Pickled Red Onions / Greek Vinaigrette

13

### KALE WALDORF GF, VT

Green Apple / Candied Walnuts / Celery / Golden Raisins / Lemon Yogurt Dressing

14

### CHOPPED GF, VT

Mixed Greens / Radicchio / Goat Cheese / Walnuts / Hard-Boiled Eggs / Green Olives / Cucumber / Pickled Red Onions / Townhouse Vinaigrette

11

### BUILD YOUR OWN

Mixed Greens Included --- Select 7 Items

11

#### VEGGIES

Tomatoes  
Carrots  
Olives  
Cucumbers  
Radish  
Avocado  
Scallion  
Celery

#### PANTRY

Cranberries  
Cherries  
Apricots  
Pistachios  
Pepitas  
Pine Nuts  
Almonds

#### FARM

Bacon  
Egg

#### DAIRY

White Cheddar  
Parmesan  
Bleu  
Feta  
Goat

#### FRUIT

Apples  
Strawberries  
Blueberries

#### VINAIGRETTES

Townhouse  
Balsamic  
Honey-Lime Cilantro  
Greek

#### DRESSINGS

Ranch  
Smoked Bleu Cheese  
Lemon Yogurt

CHICKEN  
6

SALMON  
13

SHRIMP  
9

TOFU  
5

## SUSHI

### MARKET NIGIRI OR SASHIMI

Daily Market Fish / Inspired Accoutrement

MP

### PERFECT TUNA GF

Tuna / Avocado / Serrano / Black Salt / Honey Garlic Soy / Micro Cilantro / Rice

5 / PIECE

### BURNING LOVE GF

Salmon / Mango / Jicama / Scallion / Ghost Chili / Ponzu / Rice

5 / PIECE

### SPICY SCALLOP GF

Scallop / Masago Mayo / Togarashi

6 / PIECE

### BATTERA DYNAMITE

Shrimp Tempura / Scallion / Shichimi Togarashi / Masago Mayo / Blue Nori / Soy Paper / Sesame / Eel Sauce / Rice

14

### GOING BACK TO CALI ROLL GF

Crab Salad / Cucumber / Avocado / Tobiko / Black Sesame

14

### OBLIGATORY SPICY TUNA ROLL GF

Tuna / Avocado / Mango / Yamagobo / Scallion / Masago / Sesame / Array Of Spicy Dipping Sauces

14

### YUZU HAMACHI SASHIMI GF

Hamachi / Yuzu Miso / Yuzu Tobiko / Yuzu Pearls / Coconut Scallion Oil / Chile Oil / Mircro Wasabi

15

### SHRIMP BÁNH MÌ ROLL GF

Shrimp / Cucumber / Carrot / Micro Cilantro / Bibb Lettuce / Golden Beet / Whipped Goat Cheese Scallion / Ponzu / Chili Oil / Sesame

15

### TORCHED ALASKA ROLL GF

Crab / Salmon / Avocado / Cucumber / Masago Mayo / Sesame / Yuzu Plum Sauce

15

## BURGERS

#### AWARD WINNING

### TOWNHOUSE BURGER

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

14

#### GUEST FAVORITE

### TOWNHOUSE VEGGIE BURGER VT

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

14

### BUILD YOUR OWN BURGER

7 oz.

10

#### 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

#### FAVORITES (\$1 EACH)

Bourbon Glazed Onions  
Pickled Chilies  
McClure's Pickles  
Preserved Mushrooms

#### SIDES

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

#### PANTRY

Dijon Mustard  
Rosemary Garlic Aioli  
Chipotle Aioli  
Avocado Purée

**TOWNHOUSE**

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**SANDWICHES**

Served With House Salad

<b>FALAFEL VT</b> Spiced Hummus / Tahini Yogurt / Tomato / Romaine / Pickled Golden Beets / Pickled Red Onion / Pita	<b>10</b>	<b>SHRIMP TACOS GF</b> Spiced Shrimp / Grilled Pineapple / Avocado / Chipotle Crema / Pickled Red Onion / Corn Tortilla	<b>12</b>
<b>CHORIZO QUESADILLA</b> House Chorizo / Monterey Jack Cheese / Sweet Corn Salsa / Queso Blanco / Salsa Verde / Crema / Tortilla	<b>12</b>	<b>THAI CHICKEN LETTUCE WRAP GF</b> Carrots / Cashews / Scallion / Mango / Pickled Chilies / Honey-Lime Cilantro Vinaigrette / Bibb Lettuce	<b>14</b>
<b>THE RUEBEN</b> Hand-Cut Corned Beef / Brinery Sauerkraut / Swiss / Russian Dressing / Grilled Rye	<b>12</b>	<b>BLT &amp; A</b> Maple Cured Bacon / Little Gem Lettuce / Tomato / Avocado Aioli / Grilled Sourdough *Add Egg \$2	<b>12</b>
<b>OPEN-FACED TUNA MELT</b> Olive Oil Tuna Conserva / Aged White Cheddar / Tomato / Toasted English Muffin	<b>14</b>	<b>TOWNHOUSE LOBSTER ROLL MP</b> Fresh Maine Lobster Salad / Boston Lettuce / Chive / Brioche Split Top Bun / Smoked Seasoned Fries	
<b>BLACKENED FRIED CHICKEN</b> Brussels Sprouts / Smoked Bleu Cheese Dressing / Spicy Pickles / Pullman Bread	<b>12</b>		

**COMMANDABLES**

<b>POWER BOWL GF, VT</b> Red Quinoa / Brown Rice / Wild Rice / Chick Peas / Basil Spinach Pistou / Roasted Local Farm Vegetables / Arugula / Townhouse Vinaigrette	<b>13</b>	<b>SWEET CORN BUCATINI VT</b> Charred Scallion / Corn Purée / Calabrian Chilies / Blistered Tomato / Pecorino Romano	<b>12</b>
<b>EGG / CHICKEN / SALMON / SHRIMP / TOFU</b> 2 / 6 / 13 / 9 / 5		<b>SKUNA BAY SALMON GF</b> Black Currant / Saffron Couscous / Cumin Tahini Yogurt / Pistachio Oil	<b>23</b>

**DESSERT**

<b>KEY LIME PIE (Serves 2) VT</b> Key Lime / Graham Cracker Crust / Raspberry Dust / Sweet Milk Whip	<b>16</b>	<b>BROWNIE SUNDAE VT</b> Fudge Brownie / Vanilla Ice Cream / Hot Fudge / Luxardo Cherries	<b>10</b>
<b>MILK &amp; COOKIES VT</b> Variety Of Fresh Housemade Cookies Served With Locally Farmed Milk	<b>8 / PER PERSON</b>	<b>ICE CREAM GF, VT</b> Pastry Chef's Choice	<b>6</b>
<b>STRAWBERRY SHORTCAKE PARFAIT VT</b> Chantilly Cream / Yellow Cake / Fresh Strawberries / Strawberry Crunch	<b>9</b>	<b>SEASONAL SORBET GF, V</b> Pastry Chef's Choice	<b>6</b>

**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**

20% Service Charge Added To Parties of 8+

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EXECUTIVE CHEF: Michael Barrera

GENERAL MANAGER: Brady Pankow

\*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