

# TOWNHOUSE

HOT · FRESH · DETROIT · FLAVOR

# LUNCH

DETROIT MI · 2017

## BEGINNINGS

<b>SWEET CORN CHOWDER</b> House Chorizo / Pumpkin Seeds / Cilantro / Lime	<b>6</b>	<b>FRENCH ONION SOUP</b> Raclette / Croutons	<b>9</b>
<b>CAULIFLOWER GF, VT</b> Seared Cauliflower / Moroccan Olive / Golden Raisin Caper Compote / Feta / Arugula	<b>11</b>	<b>MAC &amp; CHEESE VT</b> Boursin / Mascarpone / Cotswold Double Gloucester / Orecchiette Pasta / Crunchy Parmesan	<b>12</b>
<b>THE G.O.A.T VT</b> Whipped Goat Cheese / Smashed Avocado / Honey / Pumpkin Seeds / Chili Flakes / Toasted Sourdough / *Add Egg \$2	<b>8</b>	<b>TOWNHOUSE TRUFFLE FRIES GF, VT</b> White Truffle Oil / Gremolata / Rosemary Garlic Aioli Dipping Sauce	<b>9</b>

## GREENS

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

<b>POWER SALAD GF, VT</b> Brown Rice / Red Quinoa / Wild Rice / Chickpeas / Jicama / Pumpkin Seeds / Avocado / Organic Mixed Greens / Honey-Lime Cilantro Vinaigrette	<b>13</b>	<b>BUILD YOUR OWN</b> Organic Mixed Greens Included --- Select 7 Items	<b>11</b>								
<b>HOUSE GREEK GF, VT</b> Baby Romaine / Pickled Golden Beets / Mixed Olives / Barrel Aged Feta / Tomatoes / Cucumber / Pickled Red Onion / Greek Vinaigrette	<b>13</b>	<table border="0"> <tr> <td><b>VEGGIES</b> Tomatoes Carrots Mixed Olives Cucumbers Radish Avocado Scallion Celery</td> <td><b>PANTRY</b> Cranberries Cherries Apricots Pistachios Pepitas Pine Nuts Almonds</td> <td><b>DAIRY</b> White Cheddar Parmesan Bleu Feta Goat</td> <td><b>VINAIGRETTES</b> Townhouse Balsamic Honey-Lime Cilantro Greek</td> </tr> <tr> <td></td> <td><b>FARM</b> Bacon Egg</td> <td><b>FRUIT</b> Apples Strawberries Blueberries</td> <td><b>DRESSINGS</b> Ranch Smoked Bleu Cheese Shiso Ranch</td> </tr> </table>	<b>VEGGIES</b> Tomatoes Carrots Mixed Olives Cucumbers Radish Avocado Scallion Celery	<b>PANTRY</b> Cranberries Cherries Apricots Pistachios Pepitas Pine Nuts Almonds	<b>DAIRY</b> White Cheddar Parmesan Bleu Feta Goat	<b>VINAIGRETTES</b> Townhouse Balsamic Honey-Lime Cilantro Greek		<b>FARM</b> Bacon Egg	<b>FRUIT</b> Apples Strawberries Blueberries	<b>DRESSINGS</b> Ranch Smoked Bleu Cheese Shiso Ranch	
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<b>CHOPPED GF, VT</b> Organic Mixed Greens / Goat Cheese / Walnuts / Hard-Boiled Eggs / Green Olives / Cucumber / Townhouse Vinaigrette	<b>11</b>	<b>CHICKEN</b> 6	<b>SALMON</b> 13								
<b>CHICKEN COBB GF</b> Baby Romaine / Avocado / Grilled Chicken / Red Onion / Pineapple / Radish / Bacon / Shiso Ranch	<b>15</b>	<b>SHRIMP</b> 9	<b>TOFU</b> 5								

## SANDWICHES & LARGE PLATES

\*Sandwiches Served With House Salad

<b>BUFFALO CHICKEN NA'AN</b> Thinly Sliced Chicken Breast / Arugula / Housemade Buffalo Sauce / Celery / Smoked Bleu Cheese Dressing / Grilled Na'an	<b>13</b>	<b>CRISPY PULLED PORK BAO BUNS</b> General Tso Glaze / Cucumber / Peanut / Radish / Cilantro	<b>12</b>
<b>ANCHO BRAISED BEEF SHORT RIB QUESADILLA</b> Monterey Jack Cheese / Salsa Verde / Crema / Charred Sweet Corn Pico / Flour Tortilla	<b>13</b>	<b>THAI CHICKEN LETTUCE WRAP GF</b> Carrots / Cashews / Scallion / Mango / Pickled Chilies / Honey-Lime Cilantro Vinaigrette / Bibb Lettuce	<b>14</b>
<b>BLT N' A</b> Maple Cured Bacon / Baby Romaine / Tomato / Avocado Aioli / Grilled Sourdough *Add Egg \$2	<b>12</b>	<b>CHILAQUILES GF</b> White Corn Tortilla Chips / House Chorizo & Beef Chili / Cotija Cheese / Sour Cream / Red Onion / Radish / Cilantro / Sunny Egg	<b>14</b>
<b>OPEN-FACED TUNA MELT</b> Olive Oil Preserved Tuna Salad / Aged White Cheddar / Tomato / Toasted English Muffin	<b>14</b>	<b>PACCHERI PASTA</b> Tomato Sugo / Capers / Chili Flakes / Parsley / Pecorino Romano / Guanciale	<b>13</b>
<b>THE REUBEN</b> Hand-Cut Corned Beef / Brinery Sauerkraut / Swiss / Russian Dressing / Grilled Rye	<b>13</b>	<b>SALMON VS. EVERYTHING GF</b> Everything Crusted Salmon / Red Pearl Onion / Seasonal Mushrooms / Sorrel / Crème Fraiche Potatoes	<b>25</b>
<b>BAJA SHRIMP TACOS GF</b> Spiced Shrimp / Cabbage Slaw / Chipotle Avocado Aioli / Pineapple / Pickled Red Onion / Corn Tortilla	<b>12</b>	<b>POWER BOWL GF, VT</b> Red Quinoa / Brown Rice / Wild Rice / Chickpeas / Basil Spinach Pistou / Roasted Seasonal Vegetables / Arugula / Townhouse Vinaigrette	<b>13</b>
		<b>EGG</b> 2	<b>CHICKEN</b> 6
		<b>SALMON</b> 13	<b>SHRIMP</b> 9
		<b>TOFU</b> 5	

## B U R G E R S

## AWARD WINNING

## TOWNHOUSE BURGER

14

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

## 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 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

## PANTRY

Dijon Mustard Rosemary Garlic Aioli Chipotle Aioli Avocado Purée

## FAVORITES (\$1 EACH)

Bourbon Glazed Onions Pickled Chilies McClure's Pickles Preserved Mushrooms

## SIDES

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

## S U S H I

## TUNA TACO NIGIRI

6 /PIECE

Nori Shell / Sweet Chile Yuzu Glaze / Crema / Tempura Crunch / Cilantro / Tomato

## BLACK &amp; BLUE NIGIRI GF

8 /PIECE

Seared Raw Beef Tenderloin / Smoked Bleu Cheese / Umami Sauce / Crispy Shallot

## SHRIMP SCAMPI NIGIRI

9 /PIECE

Scampi Butter Poached Head-On Shrimp / Garlic Panko Crunch / Lemon / Shaved Parmigiano Reggiano

## BLACKENED SALMON NIGIRI GF

5 /PIECE

Togarashi / Spicy Yuzu Tartar / Dill

## JALAPEÑO TUNA POPPER

6 /PIECE

Cream Cheese / Sweet & Spicy Mayo / Eel Sauce

## SPICY TUNA ROLL

14

Avocado / Cucumber / Panko Crumbs / Spicy Mayo

## SMOKED SALMON LAVA ROLL GF

14

Crab Stick / Cream Cheese / Volcano Sauce

## SHRIMP TEMPURA VERDE ROLL

14

Crab / Granny Smith Apple / Japanese Salsa Verde / Cilantro Crystals

## HOUSE ROLL

15

Spicy Tuna / Shrimp Tempura / Salmon / Asparagus / Citrus Ponzu

## CALIFORNIA DREAMIN' ROLL GF

15

Crab / Avocado / Cucumber / Flying Fish Roe

## D E S S E R T

## 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

## CRISPY 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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\*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.