

Townhouse

DRAFT & BOTTLED BEER

DRAFT

GUINNESS 7	OMMEGANG WITTE 7
TWO ROADS HONEYSPOOT IPA 7	VICTORY SUMMER LOVE 7
RADEBERGER PILSNER 7	HOP COMMANDER IPA 7

BOTTLED

FOUNDERS ALL DAY IPA 8	STRONGBOW HARD CIDER 7
OMISSION LAGER GF 8	ST. PAULI N/A 7
MODELO ESPECIAL 7	HEINEKEN LIGHT 7
COORS LIGHT 7	TWO ROADS OL'FACTORY PILS 7
TWO ROADS TWO JUICY 10	HITACHINO NEST WHITE ALE 13
AYINGER DUNKEL 12	

SPECIALTY COCKTAILS

LEMON SPARKLER 12
prosecco, limoncello, chambord

UPTOWN 16
bulleit rye, antica rosso vermouth, brandied luxardo cherries

MARTINI THIRTY - FIVE 15
ketel one, cucumber, mint, lime

TOWNHOUSE 14
blanco tequila, canton, grapefruit, club soda, lime

AUTUMN FLING 15
aged rum, mint, ginger, orange bitters, prosecco, soda

WHITE SANGRIA 12
riesling, asian rum, peachtree, pineapple juice, lime

BERRY MULE 14
açai berry vodka, ginger beer

WINE BY THE GLASS

RED

MENCIA, PETALOS 2017 Bierzo, Spain 12 / 46
CABERNET SAUVIGNON, JEANNE MARIE 2018 Napa 13 / 50
SUPER TUSCAN, INVETRO 2017 Tuscany, Italy 14 / 54
PINOT NOIR, BACCHUS 2018 Napa 14 / 54
PETITE SYRAH, ORIN SWIFT, ABSTRACT 2018 Napa 18 / 70
CABERNET SAUVIGNON, FRANK FAMILY 2016 Napa 24 / 90

WHITE

PINOT GRIGIO, ZENATO 2018 delle Venezie, Italy 10 / 38
RIESLING, CLEAN SLATE 2018 Mosel, Germany 10 / 38
SAUVIGNON BLANC, WHITE HAVEN 2019 New Zealand 12 / 46
SAUVIGNON BLANC, HONIG 2019 Napa 12 / 46
SANCERRE, DURAND RESERVE 2018 Loire, France 16 / 62
CHARDONNAY, SANTA JULIA 2018 Mendoza, Argentina 10 / 38
CHARDONNAY, JACQUES GIRARDIN 2016 Burgundy, France 11 / 42

ROSÉ

PROPHECY 2018 France 12 / 46
WHISPERING ANGEL 2019 Provence, France 16 / 62

SPARKLING

PROSECCO, ISOTTA Italy NV 10 / 38
SPARKLING ROSÉ, ISOTTA Italy NV 11 / 42

HOMEMADE SODAS

AFRICAN SUNSET 7 / *add blueberry vodka* 12
flavored tea, ginger beer, agave syrup, club soda, candied ginger

POMEGRANATE LEMONADE 7 / *add raspberry vodka* 12
lemon juice, pomegranate juice, club soda, mint

AÇAÍ BERRY TEA 7 / *add rum* 12
flavored tea, sugar cane syrup, cranberry juice, club soda

BOTTOMLESS LUNCH

YOUR CHOICE OF ANY CLASSIC 22
bloody mary - bellini - mimosa
draft beer

LUNCH

APPETIZER & SALADS

ADD - ONS: Moroccan Chicken 10 - Gulf Shrimp 12 - Flat Iron Steak 15 - King Salmon 13

- ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce 29
- LOCAL BURRATA artichoke muffuletta, basil, grilled naan 16
- GILBERTIE'S FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomatoes 10
- TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic 18
- GULF SHRIMP CEVICHE spicy mango, avocado, radish, aji amarillo, plantain chips 15
- TORO TARTAR creamy avocado, wasabi soy broth, american caviar 17
- PERUVIAN CHICKEN SKEWERS aji panca, pineapple pepper relish, avocado crema 12
- ROASTED BABY BEETS goat cheese, cucumber, olives, tomatoes, chick peas, oregano vinaigrette 14
- BUFFALO MOZZARELLA & ARUGULA SALAD tomato fondue, basil pesto, balsamic vinaigrette 16
- RED PEPPER HUMMUS * grilled naan 11

ENTRÉES

- PAPPARDELLE short rib bolognese blanco, pancetta, basil, pecorino 29
- TAGLIATELLE basil pesto, oven dried tomatoes, lemon 24
- LUMP CRAB CAKES sweet corn, fava, pancetta succotash, spicy aioli 18 / 34
- MISO GLAZED SEA BASS pickled bok choy, japanese eggplant 39
- ROASTED WILD SALMON lemon braised artichokes, new potatoes, peas, basil 32
- GRILLED ATLANTIC SWORDFISH red wine caponata, basil, extra virgin olive oil 36
- MAINE LOBSTER SALAD golden beets, blood orange, organic greens 24
- LEMON & THYME GRILLED CHICKEN BREAST blue cheese, apples, sundried cranberries, spiced pecans, cider dressing 24
- BLACK ANGUS BURGER cheddar ale sauce, bacon onion jam, crispy fries 22
- GRILLED FLAT IRON STEAK braised mushrooms, carrots, truffle potatoes 29

PRIX FIXE MENU

Two Course 28 / Three Course 35

FIRST COURSE

- PERUVIAN CHICKEN SKEWERS aji panca, pineapple pepper relish, avocado crema
- LOCAL BURRATA artichoke muffuletta, basil, grilled naan
- HARVEST SALAD blue cheese, apples, sun dried cranberries, spiced pecans, cider dressing

SECOND COURSE

- ROASTED WILD SALMON lemon braised artichokes, new potatoes, peas, basil
- GRILLED FLAT IRON STEAK braised mushrooms, carrots, truffle potatoes
- TAGLIATELLE basil pesto, oven dried tomatoes, lemon

THIRD COURSE

- FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo cherry sauce
- CHEESECAKE PRALINE CONE * raspberry sauce, marinated berries



Executive Chef & Partner: Stephen Lewandowski / Director of Operations: Dana Cifone

Items marked * contain seeds or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please let your server know if you have any food allergies.

Gratuity of 20% to parties of 8 or more.