

APPETIZERS

ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce (gf) 33

TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic 18

LOCAL BURRATA tomato & eggplant caponata, grilled naan 16

BRAISED VEAL & FOIE GRAS TERRINE fig, cranberry & apple chutney, port wine glaze 22

MEZZE PLATTER * roasted pepper & feta spread, avocado hummus, artichoke muffaletta, grilled naan 18

SALADS

ADD - ONS: Lemon Thyme Chicken 10 - Gulf Shrimp 12 - Flat Iron Steak 15 - Salmon 13

GILBERTIE'S FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomato (gf) 10

HEIRLOOM TOMATO, FETA & GEM LETTUCE cucumber, grilled corn, olives, red onion, white balsamic vinaigrette (gf) 13

ROASTED BABY BEETS * honey crisp apples, whipped goat cheese, marcona almonds, sherry vinaigrette (gf) 14

BABY ROMAINE CAESAR parmesan, brioche crumble, creamy anchovy dressing 14

PASTA

TAGLIATELLE short rib bolognese, pancetta, parmesan reggiano, basil 29

GNOCCHI forest mushrooms, caramelized onions, kale, goat cheese 24

SEA

LUMP CRAB CAKES roasted corn salad, cajun remoulade 19 / 36

MISO GLAZED SEA BASS pickled bok choy, japanese eggplant 42

PAN ROASTED SALMON porcini mousse, braised lentils, apples, mustard shallot dressing (gf) 34

MAINE LOBSTER & BUTTER LETTUCE * summer citrus, hearts of palm, avocado, marcona almonds, citrus herb dressing (gf) 26

SEARED SEA SCALLOPS asparagus, shiitakes, pancetta, caramelized cauliflower, truffle vinaigrette (gf) 44

LAND

LEMON & THYME CHICKEN cucumber, grilled corn, red onion, white balsamic vinaigrette (gf) 24

BLACK ANGUS BURGER cheddar ale sauce, bacon onion jam, crispy fries 22

GRILLED FLAT IRON STEAK mushrooms, carrots, truffle potato purée (gf) 29

PRIX FIXE MENU

Two Course 28 / Three Course 35

FIRST COURSE

GILBERTIE'S FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomato (gf)

BABY ROMAINE CAESAR parmesan, brioche crumble, creamy anchovy dressing

SECOND COURSE

PAN ROASTED SALMON porcini mousse, braised lentils, apples, mustard shallot dressing (gf)

GRILLED FLAT IRON STEAK mushrooms, carrots, truffle potato purée (gf)

GNOCCHI forest mushrooms, caramelized onions, kale, goat cheese

THIRD COURSE

FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo cherry sauce (gf)

CHEESECAKE PRALINE CONE * raspberry sauce, marinated berries (gf)

Executive Chef & Partner: Stephen Lewandowski | Director of Operations & Partner: 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.

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5.11.22