

APPETIZERS

ICED JUMBO SHRIMP & COLOSSAL CRAB *(gf)* 33

GRILLED CHICKEN ANTICUCHO SKEWER 16
aji panca, spiced pineapple pepper relish, lemon aioli

TUNA TATAKI CRUDO 20
shallot soy vinaigrette, petite greens, crispy garlic

LOCAL BURRATA & MARINATED MUSHROOMS *(gf)* 19
shaved brussels sprouts, caramelized butternut squash, truffle walnut vinaigrette

BRAISED VEAL & FOIE GRAS TERRINE 24
port poached plums, rosemary olive toast

MEZZE PLATTER * 18
agave sweet potato dip & spiced pecans, white bean hummus & aleppo, giardiniera vegetables, grilled naan

SALADS

GILBERTIE'S FARM ORGANIC GREENS *(gf)* 11
lemon, extra virgin olive oil, parmesan, cherry tomato

ARUGULA, FIG & GOAT CHEESE * *(gf)* 16
asian pear, maple almond granola, white balsamic vinaigrette

BRAISED OCTOPUS & SOMEN NOODLE 21
pickled asian vegetables, napa cabbage & radish, soy ginger dressing

FALL HARVEST * *(gf)* 15
blue cheese, spiced pecans, cranberries, apples, cider vinaigrette

MAINE LOBSTER 26
roasted shiitakes, watermelon radish, crispy shallots, spicy lemon miso dressing

BABY ROMAINE CAESAR 15
parmesan, brioche crumble, creamy anchovy dressing

PASTA

ORECCHIETTE 29
short rib ragu, pancetta, broccoli rabe, grana padana

BUTTERNUT SQUASH RAVIOLI 24
forest mushrooms, rainbow chard, gorgonzola & chestnuts, sage marsala sauce

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

Gratuity of 20% to parties of 8 or more.

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SEA

SEARED SEA SCALLOPS *(gf)* 46
caramelized sweet potato, forest mushrooms & kale risotto, truffle vinaigrette

HERB MARINATED CHATHAM CODFISH 41
bok choy, shiitakes & shishitos, miso ginger broth

PAN ROASTED BLACK BASS *(gf)* 40
tuscan white beans, tomato, broccolini & basil pesto

ROASTED KING SALMON *(gf)* 36
baby beet & apple chutney, caramelized onion & potato purée, cabernet reduction

LAND

GRILLED 16 oz PRIME NY STRIP *(gf)* 49
mushrooms, carrots, truffle potato purée

BBQ BERKSHIRE RACK OF PORK *(gf)* 41
spiced sweet potato purée, pork belly, carrot confit, spinach

ROASTED ORGANIC CHICKEN *(gf)* 33
spiced acorn squash, maple glazed brussels, cider chicken jus

ROSEMARY MARINATED GRILLED LAMB CHOPS 42
forest mushrooms, farro & pearl onions, celery root purée

SIDES

MAPLE BRUSSELS SPROUTS almonds & cranberries 12

MUSHROOMS garlic & oil 12

SAUTÉED BROCCOLI RABE garlic 12

TRUFFLE POTATO PURÉE 12

ROASTED ROOT VEGETABLES thyme 12

TRUFFLE FRIES parmesan 12

SAUTÉED SPINACH garlic & extra virgin olive oil 12

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.