

Townhouse

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.

BRUNCH

APPETIZERS

WHITE ASPARAGUS SOUP peekytoe crab 12

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

BRAISED VEAL & FOIE GRAS TERRINE black mission fig chutney, raisin pecan toast, port wine glaze 24

HOUSE SMOKED SALMON FLATBREAD lemon chive mascarpone, capers, shaved red onion, arugula & dill 18

ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce 33

OLIVE OIL BRAISED OCTOPUS mediterranean vegetables, peewee potatoes, spicy rouille (gf) 21

HOUSE MADE GRANOLA BOWL berry, vanilla yogurt 14

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

SALADS

ADD - ONS: Lemon Thyme Chicken 12 - Gulf Shrimp 12 - Flat Iron Steak 16 - King Salmon 13

ARUGULA, PEAR & GOAT CHEESE pomegranates, maple almond granola, sherry vinaigrette * (gf) 16

MARINATED FETA & VINE RIPENED TOMATO persian cucumbers, castelvetrano olives, marinated artichokes, lemon oregano vinaigrette 16

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

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

ENTRÉES

BLACK ANGUS BURGER cheddar ale sauce, bacon onion jam, crispy fries 24

TAGLIATELLE & GULF SHRIMP braised artichokes, spring favas, arugula, lemon caper gremolata 26

PARISIENNE GNOCCHI spring vegetables, tomatoes, spinach, fresh herbs 24

GRILLED BELL & EVANS CHICKEN BREAST SALAD spring greens, blue cheese, apple, pecan 26

MAINE LOBSTER & BABY BEET preserved lemon crème fraiche, charred cashew, roasted fennel* (gf) 31

BELGIUM WAFFLE marinated strawberries, vermont syrup 16

GRILLED FLAT IRON STEAK rosemary roasted peewee potatoes, farm carrots, spring asparagus 31 (add two eggs + \$6)

SHERWOOD FARMS EGG OMELET fresh herbs, tomatoes, grafton cheddar, roasted yukon gold potatoes 18

STEWART WATSON FARMS MUSHROOM, QUINOA, SWEET POTATO BOWL poached eggs, spinach, tomato hollandaise 18

JUMBO LUMP CRAB CAKES roasted corn, fava, snap pea succotash, remoulade 19 / 36

GRILLED ATLANTIC SWORDFISH vegetable caponata, kale, basil pesto 38

SEARED SEA SCALLOPS asparagus, mushrooms, caramelized cauliflower, pancetta, truffle vinaigrette 46

PAN ROASTED KING SALMON spring vegetable ratatouille, artichoke mousse, champagne chive vin blanc 36