

APPETIZERS

- ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce (gf) 33
SPICED LAMB MEATBALLS sweet pepper tomato, harissa yogurt (gf) 16
TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic 20
BUFFALO MOZZARELLA heirloom tomato gazpacho, micro basil, grilled baguette 17
BRAISED VEAL & FOIE GRAS TERRINE fig, cranberry & apple chutney, port wine glaze 24
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
GILBERTIE'S FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomato (gf) 11
ARUGULA, PEAR & GOAT CHEESE * pomegranates, maple almond granola, sherry vinaigrette (gf) 16
OLIVE OIL BRAISED OCTOPUS mediterranean vegetables, peewee potatoes, spicy rouille (gf) 21
MAYTAG BLUE CHEESE * spiced pecans, cranberries, apples, cider vinaigrette (gf) 15
BABY ROMAINE CAESAR parmesan, brioche crumble, creamy anchovy dressing 15

PASTA

- TAGLIATELLE & GULF SHRIMP braised artichokes, spring favas, arugula, lemon caper gremolata 29
PARISIENNE GNOCCHI summer vegetable, tomatoes, spinach, salsa verde 26

SEA

- CRISPY JUMBO LUMB CRAB CAKES summer corn succotash, smoked paprika aioli 19 / 36
PAN ROASTED ATLANTIC HALIBUT peruvian potato puree, white asparagus, sauce vierge (gf) 41
ROASTED ORA KING SALMON toasted quinoa, chick pea & squash, coconut carrot ginger nage 36
MAINE LOBSTER & BABY BEET SALAD * preserved lemon crème fraiche, charred cashew, roasted fennel (gf) 26
SEARED SEA SCALLOPS caramelized cauliflower, spring asparagus, mushrooms, pancetta, truffle vinaigrette (gf) 46

LAND

- ORGANIC ROASTED SPRING CHICKEN mustard spaetzli, garden vegetables, lemon thyme chicken jus 33
BLACK ANGUS BURGER cheddar ale sauce, bacon onion jam, crispy fries 24
GRILLED FLAT IRON STEAK mushrooms, carrots, truffle potato purée (gf) 31

PRIX FIXE MENU

Two Course 35 / Three Course 42

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

- ROASTED ORA KING SALMON toasted quinoa, chick pea & squash, coconut carrot ginger nage
GRILLED FLAT IRON STEAK mushrooms, carrots, truffle potato purée (gf)
PARISIENNE GNOCCHI summer vegetable, tomatoes, spinach, salsa verde

THIRD COURSE

- FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo cherry sauce (gf)
CHEESECAKE PRALINE CONE * raspberry sauce, marinated berries (gf)
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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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5.18.23