

APPETIZERS

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

SPICED LAMB MEATBALLS *(gf)* 16
citrus herb tomatoes, aged goat cheese, crispy chick peas

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

MOZZARELLA DI CAMPANIA 16
marinated grape tomatoes, saba vinegar, toasted country bread

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

TUNA POKE 17
mango, avocado, red onion, garlic chili lime dressing

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

SALADS

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

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

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

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

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

PASTA

HOUSE MADE TAGLIATELLE 25
oven roasted roma tomatoes, fava beans, chili garlic oil, mozzarella di campania

CAVATELLI 26
porcini, pancetta, spring pea tendrils, summer truffle butter

SEA & LAND

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

HERB CRUSTED ICELANDIC CODFISH 37
thyme scented spring vegetables, jerusalem artichoke mousse, meyer lemon vin blanc

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

MISO GLAZED KING SALMON 34
vegetable fried brown rice, spring onion purée, pickled daikon

MOROCCAN SPICED GRILLED CHICKEN * *(gf)* 29
warm mediterranean potato salad, romesco sauce

GRILLED 16 oz PRIME NY STRIP *(gf)* 48
mushrooms, carrots, truffle potato purée

ROSEMARY RUBBED VEAL CHOP *(gf)* 59
warm summer bean, heirloom tomato & butter lettuce salad, grain mustard dressing

TRUMPET CRUSTED LAMB LOIN 44
spring vegetables, morels & spiced carrot purée, mint lamb jus

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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