

Townhouse

EASTER BRUNCH

APPETIZERS

- ROASTED TOMATO BISQUE crumbled goat cheese 10
- 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 braised artichokes, 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 baby beet & apple chutney, sunchoke pureé, apple balsamico 36

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.