

## APPETIZERS

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

SPICED LAMB MEATBALLS *(gf)* 16  
sweet pepper tomato, harissa yogurt

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

BUFFALO MOZZARELLA & MARINATED MUSHROOM \* *(gf)* 17  
shaved brussels sprouts, honey crisp apples, truffle walnut vinaigrette

BRAISED VEAL & FOIE GRAS TERRINE 24  
fig, cranberry & apple chutney, port wine glaze

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

## SALADS

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

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

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

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

MAINE LOBSTER & BABY BEET \* *(gf)* 26  
preserved lemon crème fraiche, charred cashew, roasted fennel

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

## PASTA

### RIGATONI 29

braised lamb sugo, mirepoix of vegetables, mint, whipped ricotta

### TAGLIATELLE 26

roasted sweet potato, maitake mushrooms

## SEA & LAND

### SEARED SEA SCALLOPS \* (gf) 46

honeynut squash purée, brussels sprouts, toasted hazelnuts, golden raisin caper emulsion

### MISO GLAZED BLACK COD 39

charred broccolini, shishitos, braised radish, sweet soy miso butter

### PAN ROASTED MEDITERRANEAN BRANZINO (gf) 41

tuscan white beans, baby broccoli, mirepoix, kale pesto

### ROASTED ORA KING SALMON 36

toasted quinoa, chick pea & squash, coconut carrot ginger nage

### GRILLED 16 oz PRIME NY STRIP (gf) 49

mushrooms, carrots, truffle potato purée

### ROSEMARY RUBBED VEAL CHOP (gf) 61

pomegranate glazed winter vegetables, shishitos, braised leeks

### ROASTED ORGANIC CHICKEN \* 33

spiced sweet potato purée, maple glazed brussels, almonds, cider chicken jus

### HERB CRUSTED LAMB LOIN 45

forest mushrooms, farro & caramelized parsnips, mint lamb sauce

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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