

APPETIZERS

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

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

LOCAL BURRATA 16
tomato & eggplant caponata, grilled naan

BRAISED VEAL & FOIE GRAS TERRINE 22
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)* 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

TAGLIATELLE 29

short rib bolognese, pancetta, parmesan reggiano, basil

GNOCCHI 24

forest mushrooms, caramelized onions, kale, goat cheese

SEA & LAND

SEARED SEA SCALLOPS *(gf)* 44

asparagus, shiitakes, pancetta, caramelized cauliflower, truffle vinaigrette

MISO GLAZED SEA BASS 42

pickled bok choy, japanese eggplant

LUMP CRAB CAKES 19 / 36

roasted corn salad, cajun remoulade

PAN ROASTED SALMON *(gf)* 34

porcini mousse, braised lentils, apples, mustard shallot dressing

ROASTED ORGANIC CHICKEN 29

butternut squash apple purée, maple glazed brussels sprouts, cider chicken jus

GRILLED 16 oz PRIME NY STRIP *(gf)* 48

mushrooms, carrots, truffle potato purée

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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