

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 18

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

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

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

PASTA

RIGATONI braised lamb sugo, mirepoix of vegetables, mint, whipped ricotta 29

SPAGHETTI CHITARRA roasted sweet potato, maitake mushrooms 26

SEA

PAN ROASTED MEDITERRANEAN BRANZINO tuscan white beans, baby broccoli, mirepoix, kale pesto (gf) 41

MISO GLAZED BLACK COD charred broccolini, shishitos, braised radish, sweet soy miso butter 39

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 * honeynut squash purée, brussels sprouts, toasted hazelnuts, golden raisin caper emulsion (gf) 46

LAND

ROASTED ORGANIC CHICKEN * spiced sweet potato purée, maple glazed brussels, almonds, cider 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)

TAGLIATELLE roasted sweet potato, maitake mushrooms

THIRD COURSE

FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo cherry sauce (gf)

CHEESECAKE PRALINE CONE * raspberry sauce, marinated berries (gf)

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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1.12.23