

## Small Plates

### CHICKEN WINGS

coca-cola-brined, tossed with house-made buffalo sauce or guinness stout barbeque, served with ranch 10

### VOODOO CURRY PEI MUSSELS

cilantro, red pepper, zucchini, mango, toasted coconut, served with grilled sourdough 15

### FLASH FRIED CALAMARI

peppadews, banana peppers, spinach, scallions, sweet thai chili sauce 13

### HUMMUS TRIO <sup>v</sup>

classic, pequillo, black bean poblano hummus, vegetable medley, served with warm pita 11

### FRIED CHEESE CURDS <sup>v</sup>

served with red pepper ketchup 11

### BRISKET FLATBREAD

tomato compote, caramelized onion, beer-braised brisket, arugula, smoked mozzarella 14

### MARGHERITA FLATBREAD <sup>v</sup>

pistachio pesto, heirloom tomatoes, ovalini mozzarella, basil chiffonade 13

### CURED SALMON FLATBREAD

lemon and tarragon ricotta, roasted tomato, watermelon radish, pickled onion, fried caper, arugula and garlic oil 15

### CHEF'S PICKLED BOARD <sup>v</sup>

red wine beets, bread and butter pickles, spicy asparagus and bean, sage and ginger butternut squash, served with grilled brioche 9

### CHEF'S CHARCUTERIE PLATE

three artisan cheeses, three meats, honeycomb, pickled wild mushrooms, warm marinated olives MKT

### NACHO SUPREME <sup>v</sup>

smoked cheese sauce, pico de gallo, black olives, pickled jalapeños, black bean spread, guacamole, crème fraîche 14  
add: chicken 5 • steak 6

## Salads

### URBAN GREEK <sup>v</sup>

blue kale and romaine, pickled beet, roasted tomato, cucumber, kalamata olive, quinoa, crumbled feta, sliced almonds, winter citrus vinaigrette 14

### ASIAN FRIED CHICKEN

napa cabbage, purple cabbage, bok choy, endive, carrot, mandarin orange, wonton, scallions, fried chicken, sesame ginger vinaigrette 16

### STEAK

spinach, shallots, strawberries, fennel, toasted walnuts, crumbled feta, tossed with roasted blueberry balsamic 18

### CHOPPED

iceberg, bacon, black bean and roasted corn salsa, pico de gallo, avocado, chopped hard-boiled egg, southwest ranch 15

### CAESAR

romaine, brioche crouton, grated parmesan, creamy anchovy dressing 13

### add to any salad:

chicken 4 steak 5  
shrimp 6 salmon 8

## Tacos

served with black beans and rice

### STEAK

roasted onion and peppers, queso fresco, avocado crème, micro cilantro 15

### CARNITAS

braised pork belly, roasted salsa, queso fresco, pico de gallo, avocado, micro cilantro 13

### BAJA SHRIMP

grilled shrimp, chipotle peach sauce, jalapeño purple slaw, mango salsa, micro cilantro 16

## Sandwiches *served with fries*

### BLACKENED SALMON

kale and fennel slaw, cilantro, pickled beet, 1000 island, on wheat and oat 17

### TURKEY BURGER

spinach and feta-stuffed turkey patty, arugula, jalapeño aioli, cucumber tzatziki, pretzel bun 16

### TOWNHOUSE BURGER

grass-fed ground beef patty, chipotle aioli, bibb lettuce, tomato, pepper jack, grilled pineapple, guacamole, brioche bun 16

### FARM STYLE BURGER

grass-fed ground beef patty, BBQ pulled pork, fried egg, cheddar cheese, red onion, arugula, jalapeño aioli, brioche bun 16

### BRISKET FRENCH DIP

beer-braised brisket, giardiniera, provolone, au jus, telera roll 16

### FRIED CHICKEN

bacon, fresh avocado, red onion, cheddar, guinness stout honey mustard, on wheat and oat 14

### TURKEY MELT

roasted turkey, jalapeño aioli, provolone, arugula, cranberry-pear chutney, on caraway light rye 13

### CRAB CAKE BLT

5 oz. lump crab cake, chipotle aioli, bibb lettuce, tomato, bacon, brioche bun 20

### CUBANO

braised pork shoulder, smoked ham, swiss cheese, lonzino, dijon mustard, shaved pickles, telera roll 16

### PORTABELLA <sup>v</sup>

marinated portabella mushroom, pico de gallo, shredded lettuce, black bean spread, avocado crème, telera roll 14

## Large Plates

### THAI SALMON

faroe islands salmon, roasted sesame rice cake, baby bok choy, heirloom carrots, peas, coconut-curry broth 24

### SCALLOPS

prosciutto-wrapped scallops, pistachio pea pesto, braised leeks, haricot vert, ruby red supreme, vanilla bean beurre blanc 27

### 6 OZ. WAGYU FILET

parsnip puree, roasted heirloom baby carrots and asparagus, hen of the woods, red wine bordelaise, black truffle shavings 30

### CHICKEN MARSALA

fregola, caramelized fennel, swiss chard, mushroom ragout, shallot, red quinoa 22

### SEAFOOD POTATO GNOCCHI

shrimp, calamari, mussels, kale, yellow squash, roasted tomato, truffle-celery root puree, lobster-saffron broth 24

### JAMBALAYA

andouille sausage, shrimp, chicken, white rice, creole sauce 21

### DAILY QUINOA BOWL

ask your server about today's market ingredients MKT

## Sides

### SIDE SALAD 5

### FRENCH FRIES 5

### SWEET POTATO FRIES 5

### GRILLED ASPARAGUS <sup>v</sup> 7

### SAUTEED GREEN BEANS <sup>v</sup>

walnuts, chili flakes, fresh ginger, lemon 7

# Wine

Featured Wine **ROTATING FEATURED BOTTLES** | MKT price

## Pinot Grigio

**PLACIDO PRIMAVERA**  
veneto, italy 10 | 40

**TERLATO**  
friuli, italy 14 | 56

## Sauvignon Blanc

**GERARD BERTRAND PERLES OF SAUVIGNON BLANC (ORGANIC)**  
languedoc-roussillon, france 11 | 44

**WHITEHAVEN**  
new zealand 13 | 52

**KIM CRAWFORD**  
new zealand 14 | 56

## Interesting Whites

**LEONARD KREUSCH RIESLING**  
mosel, germany 10 | 40

**LOVE, OREGON "WHITE SKY"**  
oregon 12 | 48

## Chardonnay

**LA TERRE**  
california 9 | 36

**SONOMA CUTRER**  
sonoma, california 14 | 56

**HESS COLLECTION**  
napa valley, california 16 | 64

## Bubbles

**MIONETTO MOSCATO**  
veneto, italy (187 ml split) 9

**LA MARCA PROSECCO**  
veneto, italy (187 ml split) 10

**ROTARI ROSÉ**  
trento doc, italy (187 ml split) 12

**MOËT IMPERIAL BRUT**  
champagne, france (187 ml split) 17

**VEUVE CLICQUOT YELLOW LABEL**  
champagne, france 120

*current vintage information  
available upon request*

## Rosé

**LOVE DRUNK**  
willamette valley, oregon 12 | 48

**FLEUR DE MER**  
côtes de provenance, france 13 | 52

## Pinot Noir

**DE LOACH**  
russian river, california 9 | 36

**MEIOMI**  
tri-appellation: sonoma, santa barbara, monterey; california 13 | 52

**SONOMA CUTRER**  
sonoma, california 14 | 56

## Merlot

**SOVERAIN**  
alexander valley, california 11 | 44

**RUTHERFORD HILL**  
napa valley, california 16 | 64

## Cabernet Sauvignon

**LA TERRE**  
california 9 | 36

**DAVID MICHAEL FREAKSHOW**  
lodi, california 12 | 48

**EDGE**  
napa valley, california 16 | 64

**FRANCISCAN**  
napa valley, california 18 | 72

## Interesting Reds

**DISEÑO MALBEC**  
mendoza, argentina 10 | 40

**DAVID MICHAEL "PETITE PETIT" PETITE SYRAH**  
lodi, california 13 | 52

**RUTHERFORD RANCH 2 RANGE RED BLEND**  
napa valley, california 14 | 56

**THE OWL AND THE DUST DEVIL MALBEC BLEND**  
mendoza, argentina 17 | 68

# Signature Local Cocktails

**CHICAGO GIN TONIC**  
ch distillery london dry gin, fentimans tonic, sage, grapefruit 11

**GOOSE ISLAND MULE**  
cucumber-infused vodka, fresh lime, goose island ginger beer 12

**TOWNHOUSE OLD FASHIONED**  
ch bourbon, cherry syrup, muddled cherry and orange, fee's bitters 11

## Chilled Up

**DIRTY MONROE MARTINI**  
tito's vodka, olive brine, seasonally stuffed olives 12

**CLOUD GATE**  
nolet's gin, lillet blanc, fresh lemon, chamomile tea syrup 13

**BULL & BEAR**  
jack daniels rye, fernet branca, bitters 13

**GENTLEMAN'S AGREEMENT**  
gentleman jack, amaretto, fresh lemon, grapefruit juice, orange bitters 13

## Over Rocks

**AGED OLD FASHIONED**  
barrel-aged old forester bourbon whiskey, luxardo maraschino cherry liqueur, barrel-aged bitters 12

**APRICOT OLD FASHIONED**  
maker's mark, the bitter truth apricot liqueur, grand marnier, orange bitters 12

**BLACK WIDOW**  
casa noble crystal tequila, basil, muddled blackberries, fresh lime, simple syrup 12

**COCOA OLD FASHIONED**  
coco-nib infused stranahans colorado whiskey, demerara, chocolate bitters 12

**HIBISCUS MARGARITA**  
cruz de fuego mezcal, silver tequila, hibiscus lush grenadine, fresh lime 12

**PEACH SANGRIA**  
absolut apeach vodka, pinot grigio, peach nectar, strawberries 12

**POMEGRANATE PROSECCO PUNCH**  
pama liqueur, pear nectar, prosecco, cointreau, 12

**STAYCATION**  
three sheets barrel-aged rum, giffard banana, falernum, fresh lemon, pineapple 12

# Craft & Domestic Brews

## Lagers

**BROOKLYN LAGER**  
amber lager, new york, abv 5.2% 6

**COORS LIGHT**  
light lager, colorado, abv 5.2% 5

**CORONA EXTRA**  
pale lager, mexico, abv 4.6% 6

**HEINEKEN**  
pale lager, netherlands, abv 5% 6

**MILLER LITE**  
light lager, wisconsin, abv 4.17% 5

**STELLA ARTOIS**  
pale lager, belgium, abv 5% 6

## IPAs/Pale & Strong Ales

**3 FLOYDS ALPHA KING**  
american pale ale, indiana, abv 6% 7

**BELL'S TWO HEARTED**  
ipa, michigan, abv 7% 6

**CHIMAY GRANDE RESERVE (BLUE)**  
dark ale, belgium, abv 9% 10

**DELIRIUM TREMENS**  
strong ale, belgium, abv 8.5% 11

## Wheats & Witbiers

**3 FLOYDS YUM YUM**  
pale wheat ale, indiana, abv 5.5% 8

**BLUE MOON BELGIAN WHITE**  
witbier, colorado, abv 5.4% 6

## Stouts

**GUINNESS NITRO**  
english ipa, ireland, abv 4.2% 7

**LEFT HAND MILK STOUT NITRO**  
sweet stout, colorado, abv 6% 7

## Ciders

**CRISPIN**  
hard cider, minnesota, abv 5% 6

**ORIGINAL SIN DRY ROSÉ CIDER**  
hard cider, new york, abv 6.5% 8

**PACIFIC COAST HARD CIDER WITH PINOT GRIGIO**  
cider, california, abv 5.5% 9

# Chicago/Local Craft Brews

**AROUND THE BEND VILLAINOUS**  
ipa, abv 6.3% 7

**BADERBRÄU CHICAGO PILS**  
czech pilsener, abv 4.8% 5

**BADERBRÄU SOUTHSIDE PRIDE**  
light lager, abv 4.8% 5

**HALF ACRE DAISY CUTTER**  
pale ale, abv 5.2% 8

**GOOSE ISLAND 312**  
pale wheat ale, abv 4.2% 6

**GOOSE ISLAND MATILDA**  
belgian pale ale, abv 7% 10

**LAGUNITAS LITTLE SUMPIN' SUMPIN'**  
pale wheat ale, abv 7.5% 7

**LAGUNITAS IPA**  
abv 6.2% 7

**MAPLEWOOD PULASKI PILS**  
german pilsner, abv 5.1% 8

**OFF COLOR BREWING APEX PREDATOR**  
farmhouse saison, abv 6.8% 7

**TWO BROTHERS EBEL WEISS**  
hefeweizen, abv 4.9% 7

**REVOLUTION ANTI-HERO**  
ipa, abv 6.5% 7

**REVOLUTION EUGENE**  
porter, abv 6.8% 7

**WHINER LE TUB**  
wild saison, abv 6.4% 8