

## Small Plates

### **BUFFALO CAULIFLOWER** <sup>v</sup>

cornmeal, house-made buffalo sauce, blue cheese dressing 9

### **VOODOO CURRY PEI MUSSELS**

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

### **FRIED JUMBO CALAMARI**

pickled peppers, baby spinach, arugula, siracha aioli 13

### **HUMMUS CRUDITÉ** <sup>v</sup>

garlic lemon hummus, balsamic glaze, vegetable medley, served with warm pita 11

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

served with red pepper ketchup 12

### **BRISKET FLATBREAD**

tomato compote, caramelized onion, beer-braised brisket, arugula, smoked mozzarella 15

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

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

### **BUFFALO CHICKEN FLATBREAD**

grilled chicken, blue cheese, arugula, pickled red onion, house-made buffalo sauce 14

### **CHICKEN WINGS**

tossed with your choice of house-made buffalo sauce or guinness stout barbeque, served with ranch or blue cheese dressing 10

### **CHEF'S CHARCUTERIE BOARD**

three artisan cheeses, three meats, served with toasted bread and seasonal accompaniments MKT

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

smoked cheese sauce, pico de gallo, black olives, pickled jalapeños, black bean spread, guacamole, crème fraiche 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, cilantro 15

### **CARNITAS**

pulled pork, roasted salsa, pico de gallo, watermelon radish, cabbage, cilantro 13

### **BAJA SHRIMP**

grilled shrimp, chipotle peach sauce, jalapeño purple slaw, mango salsa, 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, romaine, 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 CLUB**

shaved roasted turkey, swiss, avocado, bacon, tomato, romaine, mayo, on multi-grain bread 13

### **CRAB CAKE BLT**

5 oz. lump crab cake, chipotle aioli, romaine, 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**

pan seared scallops, sweet pea puree, braised pork belly, fennel, apple and arugula slaw, watermelon radish, maple reduction 27

### **FETTUCINE PRIMAVERA**

broccolini, zucchini, yellow squash, bell pepper, alfredo sauce 18  
add: chicken 4 • steak 5  
shrimp 6 • salmon 8

### **STEAK N' FRITES**

8 oz. new york strip, parmesan truffle fries, au jus 24

### **ROASTED AIRLINE CHICKEN**

marble potatoes, heirloom carrots, brussel sprouts, white wine oreganata 19

### **JAMBALAYA**

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

### **DAILY QUINOA BOWL**

ask your server about today's market ingredients MKT

## Sides

### **FRENCH FRIES** 5

### **SWEET POTATO FRIES** 5

### **ROASTED BRUSSEL SPROUTS**

pancetta, parmesan 7

### **SIDE SALAD** 5

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

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

walnuts, chili flakes, fresh ginger, lemon 7

 Gluten-free <sup>v</sup> Vegetarian Ask your server for more gluten-free & vegetarian options.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please advise your server to any food allergy you may have. © August 2018. www.TownhouseWineBar.com