

Small Plates

BUFFALO CAULIFLOWER ^v

cornmeal, 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, sriracha aioli 13

HUMMUS CRUDITÉ ^v

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

FRIED CHEESE CURDS ^v

served with red pepper ketchup 12

BRISKET FLATBREAD

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

MARGHERITA FLATBREAD ^v

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

BUFFALO CHICKEN FLATBREAD

grilled chicken, blue cheese crumbles, arugula, pickled red onion, buffalo sauce 14

CHICKEN WINGS

tossed with your choice of 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 ^v

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 ^v

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

THAI ^v

mixed greens, edamame, carrots, red pepper, green onions, mandarin oranges, crispy wontons, cilantro, ginger soy peanut dressing 14

SPINACH ^v

spinach, strawberries, mango, avocado, jicama, shallots, feta cheese, toasted almonds, honey-lime chipotle dressing 14

CHOPPED

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

NIÇOISE*

ahi tuna, mixed greens, marble potatoes, heirloom grape tomatoes, egg, olives, haricot verts, red wine vinaigrette 18

CAESAR*

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

add to any salad:

chicken 4 • steak 5 • shrimp 6
salmon 8 • seared tuna* 9

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

ASIAN TUNA*

ahi tuna, jicama, sesame wakame seaweed, tobiko, sriracha aioli 16

BAJA SHRIMP

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

Sandwiches *served with fries*

BLACKENED MAHI MAHI SANDWICH

lettuce, tomato, crispy onions, tartar sauce, ciabattini 15

STEAK SANDWICH

sautéed red pepper, sautéed onions, baby spinach, swiss, garlic mayo, ciabattini 16

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

BLACK & BLUE BURGER

grass-fed ground beef patty, crispy onion ring, blue cheese crumbles, lettuce, tomato, chipotle mayo, pretzel bun 15

GRILLED CHICKEN SANDWICH

avocado, tomato, provolone, romaine, chipotle mayo, wheat and oat bun 14

TURKEY CLUB

shaved roasted turkey, swiss, avocado, bacon, tomato, romaine, mayo, 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, lonzino, dijon mustard, shaved pickles, telera roll 16

PORTABELLA ^v

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

Large Plates

THAI SALMON

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

SCALLOPS

pan seared scallops, sweet pea purée, braised pork belly, fennel, apple and arugula slaw, watermelon radish, maple-balsamic 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 HEIRLINE 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 ^v 5

SWEET POTATO FRIES ^v 6

ROASTED BRUSSEL SPROUTS

pancetta, parmesan 7

SIDE SALAD ^v 5

GRILLED ASPARAGUS ^v 7

SAUTEED GREEN BEANS ^v

walnuts, chili flakes, fresh ginger, lemon 7

 Gluten-free ^v 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. © October 2019. www.TownhouseWineBar.com