

Townhouse

Bottomless Brunch Your choice of any classic brunch staple - Bloody Mary, Bellini or Mimosa **22**

SHARED

Mezze Platter [🌿] 25

Hummus, Baba Ghanoush, Red Pepper Romesco, Artichoke Muffuletta, Olives, Grilled Naan Bread

Cheese & Charcuterie Board [🌿] 27

Spiced Pecans, Mustard, Pickled Onions, Grilled Ale Bread

APPETIZERS

Smoked Salmon Rilette Toast 17

Marinated Vegetables

Steel-Cut Oatmeal Granola [🌿] 13

Vanilla Yogurt, Marinated Berries

Chicken Liver Mousse [🌿] 14

Beet Jelly, Cranberry Walnut Crisps

RAW BAR

Seafood Tower small 69 - large 99

Shrimp, Colossal Crab, Oysters, Clams, Lobster

Toro Tartare 19

Wasabi Soy Broth, Tobiko Caviar

Braised Octopus Carpaccio 18

Olives, Fingerling Potatoes, Tomatoes, Yuzu Jalapeño Vinaigrette

Ahi Tuna Tataki Crudo 18

Petite Greens, Crispy Garlic, Shallot Soy Vinaigrette

SALADS

Add-Ons: Moroccan Chicken 10, Gulf Shrimp 12, Flat Iron Steak 15

Baby Beet & Goat Cheese Salad [🌿] 14

Arugula, Almonds, Pears, Sherry Vinaigrette

Maytag Blue Cheese [🌿] 14

Endive, Pear, Spiced Pecans, Cider Vinaigrette

Organic Greens 13

Parmesan, Cherry Tomatoes, Lemon, Olive Oil

Buffalo Mozzarella 15

Arugula, Tomato Fondue, Basil Pesto, Balsamic

ENTRÉES

Open-Faced Sauders Farm Omelet Roasted Tomato, Spinach, Red Onion, Feta **18**

Scrambled Egg Skillet Chorizo, Yukon Gold Potatoes, Peppers, Jack Cheese, Salsa Rojo **18**

Challah French Toast Lemon Yogurt, Marinated Berries, Vermont Maple Syrup **13**

Avocado & Pea Toast Scrambled Eggs, Petite Green Salad **18**

Crispy Fried Chicken & Waffles Spicy Maple Syrup **19**

House Burger Black Angus Beef Blend, Bacon Onion Jam, Cheddar Ale Sauce **26**

Jumbo Lump Crab Cakes Spiced Pineapple & Pepper Relish, Avocado Crema **18**

Goat Cheese Ravioli Olives, Roasted Tomatoes, Spinach, Serrano Ham **22**

Steak & Eggs Grilled Flat Iron, Fried Eggs, Salsa Verde, Greens **25**

~ SIDES ~

Applewood Smoked Bacon **8**

Roasted Yukon Gold Potatoes **5**

Maple Glazed Breakfast Sausage **6**

French Fries **7** Add Truffle & Parmesan **11**



Executive Chef & Partner: Stephen Lewandowski / Director of Operations: Dana Cifone

Items marked [🌿] contain seeds or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know if you have any food allergies. Gratuity of 20% to parties of 8 or more.