

# TOWNHOUSE

## BIRMINGHAM

### DINNER

## BEGINNINGS

<b>BLACK BEAN FALAFEL</b> <b>VT</b> Brown Rice / Spicy Tzatziki / Watermelon Radish / Cucumber	16
<b>STICKY RIBS</b> Root Beer Braised / Sesame / Peanut / Scallion	23
<b>TINGLY WINGS</b> Applewood Smoked / Carolina BBQ / Szechuan Peppercorn / Sesame	17
<b>WHIPPED FETA</b> <b>VT</b> Pomegranate / Delicata Squash / Pinenuts / Maple Syrup / Pita	23
<b>BUFFALO CAULIFLOWER</b> <b>VT</b> Crispy Cauliflower / House Hot Sauce / Blue Cheese / Celery	18
<b>ARTICHOKE KALE QUESO</b> <b>VT</b> Jarlsberg / Cheddar / Crispy Leeks / Pita Chips	20
<b>CHICKEN DIPPERS</b> Hand-Battered Chicken Breast / Old Woodward Honey Mustard / House Ranch	22
<b>CRISPY SHRIMP TACOS</b> Shaved Cabbage / Mango Salsa / Avocado / Pickled Fresno	25
<b>DEVILED EGGS</b> <b>VT GF</b> Sweet Pickle Relish / Herbs / Red Pepper Coulis	15
<b>RIBEYE CHILI</b> Cheddar / Sour Cream / Scallion / Crispy Tortilla	15
<b>TOMATO SOUP</b> <b>VT</b> Multi-Grain Crouton / Honey	14
<b>CORNBREAD A LA MINUTE</b> Honey Butter / Cheddar / Jalapeño	12
<b>CHARCUTERIE</b> Bresola / Chorizo / Cambozola / Cheddar / Hummus / Tapenade / Whipped Honey	17/34

## GREENS

<b>CAESAR</b> Romaine / Multigrain Croutons / Parmesan Reggiano / Black Pepper	17
<b>DATE NIGHT</b> <b>GF, VT</b> Spinach / Greens / White Cheddar / Apple / Cucumber / Almonds / Medjool Date Vinaigrette	18
<b>THE CECE</b> <b>GF, VT</b> Kale / Arugula / Herbs / Feta / Walnuts / Quinoa / Cider Vinaigrette	19
<b>POWER SALAD</b> <b>GF, VT</b> Three Grains & Chickpea / Pumpkin Seed / Apple / Avocado / Greens / Honey-Lime Vinaigrette	19
<b>STEAK SALAD*</b> Ribeye / Kale / Farro / Beet / Parmesan Reggiano / Basil Vinaigrette	32

PROTEIN ADDITIONS : CHICKEN, STEAK\*, SALMON\* OR BLACK BEAN FALAFEL

## HOUSE SPECIALTIES

<b>SEARED SALMON*</b> <b>GF</b> Forbidden Rice / Coconut / Broccolini	38
<b>ROASTED CHICKEN</b> Sweet Potato Puree / Brussels Salad / Orange Lacquer	35
<b>STEAK FRITES*</b> Filet / Peppercorn Sauce / Butter Fries	AQ
<b>SMASH BURGER</b> Wagyu / Braised Onion / American Cheese / Lettuce / Pickle / Potato Bun	27
<b>TOWNHOUSE BURGER*</b> Dry-Aged / Hand-Pattied / Bourbon Glazed Onions / White Cheddar / Brioche Bun	27
<b>VEGGIE BURGER</b> <b>V</b> Black Bean / Brown Rice / Cashew Aioli / Avocado / Arugula / Tomato / Multi-Grain Bun	25
<b>CRISPY CHICKEN SANDWICH</b> Slaw / Tomato / Swiss / Rosemary Aioli / Croissant	25
<b>CHEESESTEAK</b> Shaved Ribeye / Bourbon Glazed Onion / Piquillo Pepper / Pan Cubana	29

SANDWICHES & BURGERS PAIRED WITH CHOICE OF HOUSE FRIES, KALE TABBOULEH, OR TRUFFLE FRIES +2

## HOUSE SIDES

<b>TOWNHOUSE FRIES</b> <b>VT</b> Ketchup or Rosemary Garlic Aioli	8
<b>TRUFFLE FRIES</b> <b>VT</b> White Truffle Oil / Gremolata / Rosemary Garlic Aioli	10
<b>KALE TABBOULEH</b> <b>VT</b> Kale / Israeli Couscous / Tomato / Cucumber / Mint / Jalapeño / Lemon	11
<b>HEIRLOOM CARROTS</b> <b>VT</b> Gochujang / Cilantro / Sesame	15
<b>BRUSSELS SPROUTS</b> <b>GF, VT</b> Pickled Shitake / Apricot / Shallot / Tamari / Parmesan Reggiano	17
<b>MAC &amp; CHEESE</b> <b>VT</b> Gruyère / Reserve Cheddar / Orecchiette Pasta	16

## ENDINGS

<b>SUNDAE</b> <b>VT</b> Vanilla Bean / Stout Fudge / Caramel Peanuts / Italian Meringue	15
<b>VEGAN CHOCOLATE CHIP COOKIES</b> <b>V</b> House Made / Three Cookies	12

**GF - GLUTEN FREE**   **V - VEGAN**   **VT - VEGETARIAN**

  @TOWNHOUSEBIRMINGHAM

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

# COCKTAILS

## WHISKEY

17

### OLD FASHIONED

Bourbon / Orange Bitters /  
Aromatic Bitters

### MANHATTAN

Rye / Sweet Vermouth /  
Aromatic Bitters

### WHISKEY SOUR\*

Bourbon / Lemon /  
Egg White / Aromatic Bitters

### PRIVATE JET

Orange Bourbon /  
Aperol / Averna / Lemon

## CLASSIC

16

### ANGRY BEE

Jalapeño Tequila / Lime /  
Honey / Bee Pollen

### BASIL SMASH

Gin / Muddled Basil /  
Lemon

### PRETTY IN PINK\*

Vodka / Hibiscus /  
Strawberry

### 36-24-32

Pear-Ginger Vodka /  
Pama Liqueur / Pineapple

## FEATURED

16

### HIGH ROLLER

Mezcal /  
Domaine de Canton / Lemon

### THE ALTERNATIVE

Sazerac Rye / Averna Amaro /  
Chocolate Bitters

### AMOROSA

Roku Gin / Pama /  
Lemon Juice / Hibiscus

### SMOLDER

Espolon Repo / Vida Mezcal /  
St Germain / Lime Juice

## ZERO PROOF

14

### PROHIBITION PRETENDER

KY 74 / Rhubarb /  
Lemon

### STRAWBERRY COOLER

White Cane / Strawberry /  
Orange / Lemon

### COCONUT MOCKARITA

Agave / Orange /  
Coconut / Lime

### RED POP SPRITZ

Rhubarb / Lemon / Orange /  
Soda

# WINE & BEER

## RED

<b>MERLOT</b> Donati, Paso Robles, California	14 / 58
<b>PINOT NOIR</b> RouteStock, Sonoma Coast, California	16 / 65
<b>MALBEC</b> Catena 'High Mountain Vines', Mendoza, Argentina	15 / 62
<b>CABERNET SAUVIGNON</b> McPrice Myers 'M', Paso Robles, California	15 / 62
<b>BEAUJOLAIS</b> Maison Passot 'Les Rampaux', Beaujolais, France	17 / 70
<b>MERLOT</b> Duckhorn, Napa Valley, California	75
<b>PINOT NOIR</b> Elk Cove 'La Boheme', Yamhill-Carlton, Oregon	80
<b>PINOT NOIR</b> Domaine Faiveley, Bourgogne, Burgundy, France	85
<b>PINOT NOIR</b> Evening Land 'Seven Springs', Willamette Valley, Oregon	88
<b>CABERNET</b> Frank Family, Napa Valley, California	98
<b>CABERNET</b> Caymus, Napa Valley, California (1L)	125
<b>CABERNET</b> Darioush 'Signature', Napa Valley, California	240
<b>CABERNET</b> Plumpjack 'Oakville', Napa Valley, California	250
<b>RED BLEND</b> The Prisoner, Napa Valley, California	90
<b>RED BLEND</b> Shafer 'TD 9', Napa Valley, California	110
<b>SANGIOVESE</b> Castello di Volpaia, Chianti, Italy	75
<b>SUPER TUSCAN</b> Arcanum 'Il Fauno di Arcanum', Tuscany, Italy	80
<b>TEMPRANILLO</b> Locations 'ES', Spain	55

## BUBBLES

<b>BRUT ROSÉ</b> Simonnet-Febvre, Chablis, France	14 / 58
<b>BRUT</b> Mad Nice, California	15 / 62
<b>MOSCATO</b> Vietti, Piedmont, Italy	15 / 62
<b>BRUT ROSÉ</b> Lucian Albrecht, Cremant d'Alsace, France	60
<b>BRUT ROSÉ</b> Ruinart, Champagne, France	160
<b>BRUT</b> Veuve Clicquot 'Yellow Label', Champagne, France	120
<b>BRUT</b> Dom Pérignon, Champagne, France	350

## ROSÉ

<b>ROSÉ</b> Stolpman 'Love You Bunches', Ballard Canyon, California	13 / 54
<b>ROSÉ</b> Domaine Fontaine 'Gris de Gris', Corbières, France	16 / 65
<b>ROSÉ</b> Domaine Tempier, Bandol, France	98

## WHITE

<b>CHARDONNAY</b> Routestock, Carneros, California	15 / 62
<b>CHARDONNAY</b> Fisher 'Unity', Sonoma, California	19 / 80
<b>ALBARINO</b> Torres Pazo das Bruxas, Rias Baixas, Spain	16 / 65
<b>RIESLING</b> Dr. Fischer, Mosel, Germany	13 / 54
<b>PINOT GRIGIO</b> Terlan, Alto Adige, Italy	13 / 54
<b>SAUVIGNON BLANC</b> TePa, Marlborough, New Zealand	15 / 54
<b>SAUVIGNON BLANC</b> Girard, Napa Valley, California	54
<b>SAUVIGNON BLANC</b> La Doucette, Sancerre, France	80
<b>CHARDONNAY</b> Louis Jadot, Pouilly-Fuissé, Burgundy, France	75
<b>CHARDONNAY</b> Flowers, Sonoma Coast, California	70
<b>CHARDONNAY</b> Domaine Leflaive, Pouilly-Fuissé, Burgundy, France	150
<b>CHARDONNAY</b> Kongsgaard, Napa Valley, California	200
<b>PINOT GRIGIO</b> Santa Margherita, Alto Adige, Italy	68

## BOTTLED BEER

<b>BELL'S, TWO HEARTED</b> India Pale Ale	10
<b>SHORTS, BELLAIRE BROWN</b> Brown Ale	8
<b>KONA, BIG WAVE</b> Golden Ale	8
<b>MODELO, ESPECIAL</b> Mexican Pilsner	8
<b>STELLA ARTOIS</b> European Pilsner	8
<b>SAPPORO</b> Japanese Rice Lager	8
<b>SPIKED SELTZER</b> Fruity / Fizzy	10