

# TOWNHOUSE

## BIRMINGHAM

### DINNER

## BEGINNINGS

<b>BLACK BEAN FALAFEL</b> VT	Brown Rice / Spicy Tzatziki / Watermelon Radish / Cucumber	15
<b>STICKY RIBS</b>	Root Beer Braised / Sesame / Peanut / Scallion	23
<b>BUFFALO CAULIFLOWER</b> VT	Crispy Cauliflower / House Hot Sauce / Blue Cheese / Celery	16
<b>SHRIMP TACOS</b> VT	Shaved Cabbage / Mango Salsa / Avocado / Pickled Fresno	25
<b>BURRATA</b> VT	Roasted Carrot / Pea Tendrils / Chili Crunch / Multigrain Toast	22
<b>SHRIMP COCKTAIL</b> GF	Wild Jumbo Shrimp / Dijon / Cocktail Sauce / Lemon	28
<b>PURE MICHIGAN RICOTTA</b> VT	Heirloom Tomatoes / Focaccia / Basil / Balsamic	21
<b>GRILLED CHICKEN SAUSAGE</b>	Beer Braised / Lakeshore Mustard / Herb Salad	19

## GREENS

<b>CAESAR</b>	Romaine / Multigrain Croutons / Parmesan Reggiano / Black Pepper	15
<b>DATE NIGHT</b> GF, VT	Spinach / Greens / White Cheddar / Apple / Cucumber / Almonds / Medjool Date Vinaigrette	17
<b>THE CECE</b> GF, VT	Kale / Arugula / Herbs / Feta / Walnuts / Quinoa / Cider Vinaigrette	18
<b>POWER SALAD</b> GF, VT	Three Grains & Chickpea / Pumpkin Seed / Apple / Avocado / Greens / Honey-Lime Vinaigrette	18
<b>STEAK SALAD</b>	Marinated Ribeye / Kale / Farro / Beet / Parmesan Reggiano / Basil Vinaigrette	32

PROTEIN ADDITIONS AVAILABLE : CHICKEN, STEAK, SALMON OR BLACK BEAN FALAFEL

## HOUSE SPECIALTIES

<b>SEARED SALMON</b> GF	Potato / Beet / Artichoke / Olive / Feta / Jammy Egg	38
<b>ROASTED CHICKEN</b>	Kale Tabbouleh / Cucumber Yogurt / Za'atar / Chickpea	34
<b>KOREAN FRIED CHICKEN</b>	Panko / Black Sesame Slaw / Almonds / Mustard	27
<b>SEAFOOD CIOPPINO</b>	Clams / Halibut / Salmon / Shrimp / Leek Cream / Sourdough	28
<b>STEAK FRITES</b>	Filet / Garlic / Peppercorn Fries / Herb Salad	59
<b>SMASH BURGER</b>	Wagyu / Braised Onion / American Cheese / Lettuce / Pickle / Potato Bun	26
<b>TOWNHOUSE BURGER</b>	Dry-Aged / Hand-Pattied / Bourbon Glazed Onions / White Cheddar / Brioche Bun	27
<b>VEGGIE BURGER</b> V	Black Bean / Brown Rice / Cashew Aioli / Avocado / Arugula / Tomato / Multi-Grain Bun	24
<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 OR KALE TABBOULEH

TRUFFLE FRIES VT +2 | EGG GF, VT +4

## HOUSE SIDES

<b>TOWNHOUSE FRIES</b> VT	Ketchup or Rosemary Garlic Aioli	7
<b>TRUFFLE FRIES</b> VT	White Truffle Oil / Gremolata / Rosemary Garlic Aioli	10
<b>KALE TABBOULEH</b> VT	Kale / Israeli Couscous / Tomato / Cucumber / Mint / Jalapeño / Lemon	11
<b>BRUSSELS SPROUTS</b> GF, VT	Pickled Shiitake / Apricot / Shallot / Tamari / Parmesan Reggiano	14
<b>MAC &amp; CHEESE</b> VT	Gruyere / Reserve Cheddar / Orecchiette Pasta	16

## ENDINGS

<b>SUNDAE</b> VT	Vanilla Bean / Stout Fudge / Caramel Peanut / Graham Cracker / Italian Meringue	15
<b>VEGAN CHOCOLATE CHIP COOKIES</b> V	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

16

### 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

### GIN SPRITZ

Rosemary / Pomegranate /  
Lemon / Maple / Prosecco

### VACATION

Bourbon / Aperol /  
Pineapple / Lime

### SUNSET

Tequila / Blue Matcha /  
Elderflower / Lemon

### CAMPARI PUNCH

Amaretto / Triple Sec / Lemon

## 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> 14 Hands, Columbia Valley, Washington	13 / 50
<b>PINOT NOIR</b> J Vineyards, Sonoma, California	16 / 60
<b>MALBEC</b> Catena 'High Mountain Vines', Mendoza, Argentina	15 / 50
<b>CABERNET SAUVIGNON</b> Bonanza 'Lot 4', California	16 / 55
<b>BEAUJOLAIS</b> Maison Passot 'Les Rampaux', Beaujolais, France	17 / 65
<b>MERLOT</b> Duckhorn, Napa Valley, California	70
<b>PINOT NOIR</b> Elk Cove 'La Boheme', Yamhill-Carlton, Oregon	75
<b>PINOT NOIR</b> Belle Glos 'Clark & Telephone', Santa Maria Valley, California	80
<b>PINOT NOIR</b> Orin Swift 'Slander', California	100
<b>CABERNET SAUVIGNON</b> Caymus, Napa Valley, California (1L)	125
<b>CABERNET SAUVIGNON</b> Darioush 'Signature', Napa Valley, California	220
<b>CABERNET SAUVIGNON</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	70
<b>TEMPRANILLO</b> Locations 'ES', Spain	50

## BUBBLES

<b>BRUT ROSÉ</b> Da Luca, Sicily, Italy	13 / 60
<b>PROSECCO</b> Bisol 'Jeio' Veneto, Italy	15 / 60
<b>MOSCATO</b> Elio Perrone, Sourgal, Italy	15 / 65
<b>BRUT ROSÉ</b> Lucian Albrecht, Cremant d'Alsace, France	60
<b>BRUT ROSÉ</b> Veuve Clicquot, Champagne, France	100
<b>BRUT ROSÉ</b> Ruinart, Champagne, France	160
<b>BRUT</b> Veuve Clicquot 'Yellow Label', Champagne, France	110
<b>BRUT</b> Dom Pérignon, Champagne, France	300

## ROSÉ

<b>ROSÉ</b> Stolpman 'Love You Bunches', Ballard Canyon, California	13 / 50
<b>ROSÉ</b> Whispering Angel, Côtes de Provence, France	16 / 60
<b>ROSÉ</b> Domaine Tempier, Bandol, France	98

## WHITE

<b>CHARDONNAY</b> Routestock, Carneros, California	15 / 50
<b>CHARDONNAY</b> Fisher 'Unity', Sonoma, California	19 / 70
<b>ALBARINO</b> Torres Pazo das Bruxas, Rias Baixas, Spain	16 / 65
<b>RIESLING</b> Dr. Fischer, Mosel, Germany	13 / 45
<b>PINOT GRIGIO</b> Banfi 'Le Rime', Tuscany, Italy	14 / 50
<b>SAUVIGNON BLANC</b> Girard, Napa Valley, California	14 / 50
<b>SAUVIGNON BLANC</b> Cloudy Bay, Marlborough, New Zealand	70
<b>SAUVIGNON BLANC</b> La Doucette, Sancerre, France	80
<b>CHARDONNAY</b> Louis Jadot, Pouilly-Fuissé, Burgundy, France	60
<b>CHARDONNAY</b> Flowers, Sonoma Coast, California	65
<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	60
<b>RIESLING</b> Pierre Sparr 'Gran Cru', Schoenenbourg, Alsace, Germany	75

## BOTTLED BEER

<b>BELL'S, TWO HEARTED</b> India Pale Ale	8
<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