

TOWNHOUSE

BIRMINGHAM

LUNCH

BEGINNINGS

BLACK BEAN FALAFEL VT	Brown Rice / Spicy Tzatziki / Watermelon Radish / Cucumber	16
STICKY RIBS	Root Beer Braised / Sesame / Peanut / Scallion	23
TINGLY WINGS	Applewood Smoked / Carolina BBQ / Szechuan Peppercorn / Sesame	17
GRILLED CHICKEN SAUSAGE	Beer Braised / Lakeshore Mustard / Herb Salad	19
BUFFALO CAULIFLOWER VT	Crispy Cauliflower / House Hot Sauce / Blue Cheese / Celery	17
ARTICHOKE KALE QUESO VT	Jarlsberg / Cheddar / Crispy Leeks / Pita Chips	20
SHRIMP TACOS	Shaved Cabbage / Mango Salsa / Avocado / Pickled Fresno	25
BURRATA VT	Roasted Carrot / Pea Tendrils / Chili Crunch / Multigrain Toast	22
SHRIMP COCKTAIL GF	Wild Jumbo Shrimp / Dijon / Cocktail Sauce / Lemon	28
TOMATO SOUP VT	Multi-Grain Crouton / Honey	14
RIBEYE CHILI	Scallion / Sour Cream / Crispy Tortilla / Cheddar	15
CHARCUTERIE	Bresola / Chorizo / Cambozola / Cheddar / Hummus / Tapenade / Whipped Honey	17/34

GREENS

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

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

HOUSE SPECIALTIES

KOREAN FRIED CHICKEN	Panko / Black Sesame Slaw / Almonds / Mustard	27
SMASH BURGER	Wagyu / Braised Onion / American Cheese / Lettuce / Pickle / Potato Bun	26
VEGGIE BURGER V	Black Bean / Brown Rice / Cashew Aioli / Avocado / Arugula / Tomato / Multi-Grain Bun	25
CHEESESTEAK	Shaved Ribeye / Bourbon Glazed Onion / Piquillo Pepper / Pan Cubana	29
CRISPY CHICKEN SANDWICH	Slaw / Tomato / Swiss / Rosemary Aioli / Croissant	25
STEAK FRITES*	Filet / Garlic / Peppercorn Fries / Herb Salad	59

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

BRUNCH OVER LUNCH

SLOPPY JOE SCRAMBLE GF	Soft Scrambled / Herbed Goat Cheese / Crispy Leek	24
HOUSE OMELET GF, VT	Gruyère Cheddar / Chives / Spinach / Cece Salad	20
THE G.O.A.T. VT	Goat Cheese / Smashed Avocado / Honey / Pumpkin Seeds / Chili Flakes / Multigrain Toast	15
OLD FASHIONED FRENCH TOAST VT	Croissant / Challah / Bourbon Orange / Whipped Cream / Candied Cherry	18
EGG SAMMY	Bacon / Tomato Aioli / Arugula / Piquillo / Cheddar / Focaccia	24
CHICKEN & WAFFLES	Buttermilk Brined Chicken / Maple Butter / Scallion Chimichurri / Hot Sauce	21
EGGS BENEDICT	Potato Waffle / Crispy Prosciutto / Hollandaise	20

MOTOR CITY CHICKEN SAUSAGE 10 | DETROIT BREAKFAST SAUSAGE 10 | APPLEWOOD SMOKED BACON GF 10
EGG* GF, VT 4 | CANNOLI PANCAKES VT 10

HOUSE SIDES

TOWNHOUSE FRIES VT	Ketchup or Rosemary Garlic Aioli	8
TRUFFLE FRIES VT	White Truffle Oil / Gremolata / Rosemary Garlic Aioli	10
CORNBREAD À LA MINUTE VT	Honey Butter / Cheddar / Jalapeño	12
KALE TABBOULEH VT	Kale / Israeli Couscous / Tomato / Cucumber / Mint / Jalapeño / Lemon	11
HEIRLOOM CARROTS VT	Gochujang / Cilantro / Sesame	15
BRUSSELS SPROUTS VT	Pickled Shiitake / Apricot / Shallot / Tamari / Parmesan Reggiano	15
MAC & CHEESE VT	Gruyère / Reserve Cheddar / Orecchiette Pasta	16

ENDINGS

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

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

FROSTBITE

Gin / Lemon / Rosemary /
Luxardo / Crème de Violette

ABUELA'S CANDY

Cinnamon Tequila / Cider /
Butterscotch / Lemon

EAST WEST EXPRESS

Vodka / Vanilla / Chai /
Cold Brew / Kahlua

SUITE LEVEL

Apple Cinnamon Rye / Maple /
Ginger / 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

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

BUBBLES

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

ROSÉ

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

WHITE

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

BOTTLED BEER

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