



TOWNE HOUSE LUNCH

11am-3pm

Monday - Friday

FROM THE SEA

OYSTERS EAST + 4 WEST + 5

SEAFOOD TOWER + 80

FROM THE FARM

FULL BOARD + 57

CHEESES + 36

MEATS + 39

STARTERS

FRENCH ONION SOUP	9
LOADED POTATO SOUP	8
FRIED CHEESE CURDS (V)	11
SESAME & RED PEPPER HUMMUS (V)	12
BLISTERED SHISHITO PEPPERS(GF)(V)	10
FRIED GREEN TOMATOES (V)	12
SHORT RIB SLIDERS CRISPY ONIONS, HORSERADISH AND BLUE CHEESE AIOLI	18
SWEET POTATO FLATBREAD (GF) CHORIZO, SHRIMP, TOMATO, MOZZARELLA	18
HAM & POTATO CROQUETTES	10
PANKO CHICKEN TENDERS	12
FRESH GUACAMOLE & CORN CHIPS	14
BLACKENED MAHI MAHI TACOS	16

SALADS

TRADITIONAL CAESAR	10
BAKER'S STREET HOUSE (V) (GF) MIXED GREENS, CHERRY PEPPERS, CARROT, ONION, TOMATO, CUCUMBER, RED WINE VINAIGRETTE	10
KALE & QUINOA (V) (GF) TUSCAN KALE, SPICED PUMPKIN SEEDS, ROASTED BEETS, GOAT CHEESE, SUGARCANE VINAIGRETTE	12
WATERMELON CAPRESE (V) (GF) BEEFSTEAK TOMATO, BUFFALO MOZZARELLA, BALSAMIC GLAZE, OLIVE OIL	12

ADD: CHICKEN 6, SHRIMP 12, STEAK 12

SANDWICHES

SEASONAL GAME BURGER	19
SHEBEEN BURGER IRISH BACON, CRISPY ONIONS, MELTED CHEDDAR	19
GRILLED SALMON & AVOCADO BLT TEQUILA, LIME & CILANTRO AIOLI, FOCACCIA	19
IMPOSSIBLE BURGER (V) KIMCHEE, SHREDDED CARROT, SRIRACHA AIOLI	19
GRILLED CHICKEN CAPRESE ROASTED RED PEPPER, MOZZARELLA, HERB AIOLI	17
CORNED BEEF REUBEN SAUERKRAUT, 1000 ISLAND, GRUYERE ON RYE	17
NASHVILLE HOT CHICKEN FRIED CHICKEN THIGH, POTATO BUN, PICKLE, BRANSTON REMOULADE	17
LOBSTER ROLL MIX OF POACHED LOBSTER, CELERY, ONION, CILANTRO, CELERY SEED	MP
NAKED: TOSSED WITH MELTED BUTTER AND LEMON	
DRESSED: TOSSED WITH SECRET HOUSE SAUCE	

ENTRÉES

CAST IRON SHEPHERD'S PIE (GF) BEEF, LAMB, ROOT VEG, WHITE CHEDDAR MASH	19
IRISH CHICKEN CURRY MCDONNELL'S CURRY SAUCE, RICE, FRIES	22
OVERNIGHT GUINNESS SHORT RIBS CHAMP MASH, HARICOT VERT	26
GRILLED FLAT IRON STEAK FRITES RED WINE JUS, TRUFFLE SALTED FRIES	24
WALNUT-LENTIL BOLOGNESE (V) PAPPARDELLE, FRA DIABLO, LEMON GREMOLATA	24
TRADITIONAL FISH & CHIPS BEER BATTERED WHITEFISH, MUSHY PEAS OLD BAY STEAKHOUSE CHIPS	22
ASIAN GLAZED SESAME SALMON (GF) ROASTED ASPARAGUS, BROWN RICE	28
SHRIMP SPAGHETTI KALE, ROASTED TOMATO, SAFFRON, WHITE WINE BEURRE BLANC	27

BEVERAGE MENU

COCKTAILS

NEGRONI GIN, ITALIAN BITTER, SWEET VERMOUTH	12
PAPER PLANE RYE WHISKEY, AMARO, BITTER, LEMON	13
HOTEL NACIONAL RUM, PINEAPPLE, LIME, APRICOT	11
ESPRESSO MARTINI VODKA, TH COFFEE LIQUEUR, ESPRESSO, SUGAR	13
BROWN BUTTER OLD FASHIONED WHISKEY WASHED WITH BROWN BUTTER, BROWN SUGAR, SAGE BITTERS	12
PALOMA TEQUILA, LIME, GRAPEFRUIT SODA	11

WINE

ROSÈ CANTINE POVERO PIEDMONT, IT	10
SPARKLING TRE MONTI 'DOPPIO' EMILIA-ROMAGNA, IT	10

WHITE

CHARDONNAY HOUSE	8
SAUVIGNON BLANC CROWDED HOUSE MARLBOROUGH, NZ	8
PINOT GRIGIO ALTAMONTE TRENTINO/ALTO ADIGE, IT	11
CHARDONNAY PEIRANO LODI, CA	12
RIESLING FRITZ ZIMMER MOSEL, GER	9

RED

CABERNET SAUVIGNON HOUSE	8
CABERNET SAUVIGNON THE STAG CALIFORNIA, USA	10
MALBEC BODEGAS BENEGAS MENDOZA, ARG	9
BORDEAUX CHATEAU PLATON BORDEAUX, FR	12
PINOT NOIR PRIMATERRA VENEGIA, IT	11

FROZEN

FROSÈ ROSÈ, POMEGRANATE, STRAWBERRY	12
MOSCOW MULE VODKA, LIME, HOUSE GINGER SYRUP	11
BLOOD ORANGE MARGARITA TEQUILA, TRIPLE SEC, BLOOD ORANGE, LIME	12
FARMSTAND DAQUIRI FRESH PICKED FRUIT FROM LINVILLA ORCHARDS, RUM, LIME, SUGAR	11

BEER

DRAFT

TOWNE HOUSE IPA	7
GUINNESS	7
SMITHWICKS	7
DOWNEAST CIDER	6
STELLA ARTOIS	7
MILLER LITE	5
YARDS PALE ALE	7
BLUE MOON	6
EIGHT & SAND SAISON	8
OMMEGANG SOLERA	7
SCHLAFLY KOLSCH	7
WORKHORSE STRAWBERRY GOSE	8
WORKHORSE WEST COAST IPA	7
WORKHORSE PINA COLADA	8
STERLING PIG HAZY IPA	7
VICTORY SUMMER LOVE	7
DOUBLE NICKEL LAGER	6

BOTTLES & CANS

MILLER LITE	6
BUD LIGHT	6
BUDWEISER	6
THIN MAN IPA	6
ALLAGASH	7
HARP	6
CORONA EXTRA	7
MAGNERS CIDER	7



TOWNE HOUSE BRUNCH

11am-2:30pm

Saturday & Sunday

BELLINI + 25
BOTTLE OF PROSECCO AND
SEASONAL FRUIT PUREES

COFFEE OR TEA + 3
ESPRESSO + 3
LATTE + 5
CAPPUCINO + 5

LIGHTER FARE

AVOCADO TOAST + 16

AVOCADO PURÉE, POACHED EGGS, ROASTED TOMATOES,
PINE NUTS, GRILLED BREAD (V)

WATERMELON CAPRESE + 12

BEEFSTEAK TOMATO, BUFFALO MOZZARELLA,
MINT, BALSAMIC GLAZE, OLIVE OIL (V)(GF)

TRADITIONAL CAESAR + 10

BAKER'S STREET HOUSE + 10

MIXED GREENS, CHERRY PEPPERS, CARROT, ONION, TOMATO,
CUCUMBER, RED WINE VINAIGRETTE (V) (GF)

KALE & QUINOA + 12

TUSCAN KALE, SPICED PUMPKIN SEEDS, ROASTED BEETS, GOAT
CHEESE, SUGARCANE VINAIGRETTE (V) (GF)

ADD: CHICKEN 6, SHRIMP 12, STEAK 12

EGGS

GARDEN OMELETTE + 15

LEEKs, MUSHROOMS, CHIVES, ROSEMARY,
IRISH CHEDDAR, HOME FRIES, SOURDOUGH

EGG WHITE OMELETTE + 16

ROASTED VEGETABLES, HOME FRIES, SOURDOUGH

SHEBEEN BENNY + 15

GRILLED IRISH BACON, POACHED EGGS,
ENGLISH MUFFIN, HOLLANDAISE SAUCE, HOME FRIES

CELTIC BENNY + 16

SCOTTISH SMOKED SALMON, POACHED EGGS,
ENGLISH MUFFIN, HOLLANDAISE SAUCE, HOME FRIES

CAJUN BENNY + 16

FRIED OYSTER, FRIED GREEN TOMATO,
POACHED EGGS, ENGLISH MUFFIN, CREOLE HOLLANDAISE
SAUCE, HOME FRIES

IRISH SIDES

**BACHELOR'S BAKED
BEANS + 5**
IRISH BANGERS + 6
IRISH BACON + 6

CLASSIC SIDES

**APPLEWOOD SMOKED
BACON + 5**
SAUSAGE LINKS + 5
HOME FRIES + 5

BRUNCH CLASSICS

RED VELVET PANCAKES + 14

MASCARPONE, FRESH STRAWBERRIES (V)

APPLE CINNAMON FRENCH TOAST + 15

CHALLAH, CARAMELIZED APPLES WITH CINNAMON (V)

STEAK & EGGS + 24

GRILLED STEAK, THREE EGGS ANY STYLE,
HOME FRIES & SOURDOUGH (GF)

CHICKEN & WAFFLES + 18

BUTTERMILK CHICKEN, SCALLION BUTTER, HOT HONEY

BISCUITS & GRAVY + 12

BUTTERMILK BISCUITS, SAUSAGE GRAVY, POTATO HASH

BREAKFAST SKILLET + 16

EGGS ANY STYLE, BACON, SAUSAGE, PEPPERS,
ONIONS, POTATO

POTATO BOXTY + 15

TWO EGGS ANY STYLE, POTATO BOXTY,
CHOICE OF GRILLED BACON OR SAUSAGE

IRISH BREAKFAST + 19

THREE EGGS ANY STYLE, IRISH BACON, SAUSAGE, BLACK
& WHITE PUDDING, GRILLED TOMATO, IRISH BAKED BEANS,
GRILLED BUTTON MUSHROOMS, POTATO BREAD,
HOME FRIES, TOAST

SANDWICHES

SHEBEEN BURGER + 19

IRISH BACON, CRISPY ONIONS, MELTED CHEDDAR

SALMON & AVOCADO BLT + 19

GRILLED SALMON, AVOCADO, CRISPY BACON,
TEQUILA, LIME & CILANTRO AIOLI,
ROASTED TOMATO FOCACCIA

GRILLED CHICKEN CAPRESE + 17

ROASTED RED PEPPER, MOZZARELLA, HERB AIOLI