

4pm-9pm



Monday - Sunday



RAW BAR

AHI TUNA TARTAR 14

Pickled mustard, sesame, red jalapeno, blood orange

EAST COAST OYSTERS 6PC 18

Mignonette horseradish sauce, cocktail sauce, lemon

SEAFOOD TOWER 72

10 east coast oysters, tuna tartar, butter poached shrimp, butter poached lobster tail, cocktail sauce, mignonette

JUMBO SHRIMP COCKTAIL 19

Poached jumbo shrimp over shredded lettuce with cocktail sauce & lemon wedge

DAILY SOUP

SOUP DU JOUR 9

Please ask your server

FRENCH ONION 10

Herb croutons, melted provolone, gruyere cheese (vg)

SUMMER GAZPACHO 10

Chilled seasonal fruit gazpacho

STARTERS

TOWNEHOUSE PIEROGIS 18

Choice Topping: bacon & cheddar, Bang Bang sauce, caramelized onion & rosemary

GRILLED LOLLIPOP LAMB CHOPS 19

Grilled New Zealand lamb, mint yogurt sauce

CHICKEN WINGS-CLASSIC PUB STYLE 16

Choice: Buffalo, Jameson chipotle BBQ or honey garlic sauce

PANKO CRUSTED CHICKEN TENDERS 11

Jameson BBQ sauce & Irish remoulade

BAVARIAN PRETZEL 13

Wholegrain mustard dip, Townehouse IPA cheese sauce Add Crab Dip \$7

SHORTRIB CHEESESTEAK EGG ROLL 19

Cherry pepper relish, sriracha ketchup

IRISH BACON & POTATO CROQUETTES 11

Coleman's mustard dip

MOZZARELLA & CHEDDAR CHEESE CURDS 12

Fig jam & horseradish aioli

POACHED PEI MUSSELS 19

White wine & garlic sauce or roasted tomato fra diavolo

BACON WRAPPED SHRIMP LEJON 19

Horseradish aioli, fig jam

RHODE ISLAND STYLE CALAMARI 16

Tossed in RI butter, Served with spicy tomato sauce & yogurt mint dip

SALADS

TRADITIONAL CAESAR 13

Chopped romaine hearts, herb croutons, shaved parmigiano (vg)

TOWNEHOUSE WEDGE 14

Grilled artisanal romaine, egg, bacon, tomato, avocado, onions, blue cheese crumble, creamy buttermilk vinaigrette

BAKER'S STREET HOUSE 11

Mixed greens, pepperoncini, carrot, onion, tomato, cucumber, red wine vinaigrette (vg)

BERRY GOAST CHEESE SALAD 14

Candied walnuts, port soaked cranberries, sliced apple with baby arugula

SANTA FE CHOPPED SALAD BOWL 15

Crispy tortilla shell, lettuce, corn, black beans, avocado, onions, shredded cheese, chipotle ranch dressing

ADD: CHICKEN 6, GRILLED SHRIMP 12, STEAK 12

LOCAL CHARCUTERIE BOARD 19

Cured Meats & Local Cheeses with salted crackers, artisanal jam, mustard roasted nuts, fresh berries

SEAFOOD

GRILLED STRIPED BASS 27

Roasted salsa, fingerling potatoes, cast iron skillet

SEARED MARYLAND CRAB CAKES 34

Potato, leek & bacon hash, asparagus, mango salsa (vg)

TERIYAKI GLAZED SCOTTISH SALMON 28

Baby bok choy, udon noodles

STEAKS & CHOPS

GRILLED STEAK FRITES 32

Shoestring garlic & parmesan fries

OVERNIGHT GUINNESS SHORT-RIBS 32

Yukon mashed potatoes, glazed tri-color baby carrots

12oz NEW YORK STRIPLOIN STEAK 36

Grilled asparagus, fingerling potatoes

SAUCE SIDES 3

Peppercorn • Chimichurri,

Garlic Truffle Butter • Cowboy Butter

PRIME RIB WEEKENDS 24.95

14oz PRIME ROAST RIB OF BEEF

Mash & Roasted Potatoes, garden peas, carrot & turnip puree

Au jus, horseradish cream sauce

SIDES

CAST IRON MAC & CHEESE 10

GARLIC & TRUFFLE

SHOESTRING FRENCH FRIES 9

FRIED BRUSSEL SPROUTS

WITH BACON & PARMESAN CHEESE 9

GRILLED ASPARAGUS 9

CREAMY MASHED POTATO 6

TOWNEHOUSE DESSERTS

NEW YORK STYLE CHEESECAKE

CHOCOLATE LAVA CAKE

TRADITIONAL CARROT CAKE

DAILY DESSERT SPECIAL

(ask your server)

SIGNATURE BURGERS

ALL-AMERICAN CHEESE BURGER 19

Pat LaFrieda 8oz beef burger, lettuce, tomato, onion & house pickle, potato bun & fries Add bacon 2

SEASONAL GAME BURGER 19

Grilled game burger topped with romesco cheese curd & romaine lettuce Pretzel bun & sweet potato fries

BONE MARROW WAGYU BURGER 24

Wagyu burger topped with smoked marrow, caramelized onions gruyere & provolone cheese & fries

BLACKBEAN BURGER 18

Topped with mango & corn salsa, basil pesto aioli, whole grain burger bun & fries (vg)

SHEBEEN CLASSICS

SHEBEEN'S SHEPHERDS PIE 21

Ground beef & lamb mix with root vegetables in a veal demi glaze topped with yukon gold mashed potatoes

ORGANIC TOWNEHOUSE CHICKEN 25

Mushroom, bacon & whiskey sauce with colcannon mashed potatoes & crispy brussel sprouts

TRADITIONAL FISH & CHIPS 22

Beer battered fish, seasoned steak fries, mushy peas, tartar sauce, lemon wedge

IRISH STYLE CHICEKN CURRY 22

McDonnell Curry over white rice with french fries

PASTA

LOBSTER SPAGHETTI FRA DIAVOLO 36

Baked lobster tail, flambeed in sambuca & chili pepper roasted tomato sauce

CRAB & TRUFFLE POTATO GNOCCHI 26

Vermouth Fumet, asparagus, shaved parmesan (vg)

FIOCCHI A LA ROSA 28

Rose bud shaped pasta stuffed with caramelized pears & ricotta, shrimp, spinach, blush cream sauce

GLUTEN FREE

PENNE PASTA PAISANO 25

Spinach, sun dried tomato, pearl onions, with fresh basil & garlic infused olive oil (vg)

CHICKEN PARMIGIANA CAPELLINI 26

Roasted tomato & bail sauce with melted fresh mozzarella & shaved parmigiano reggiano

**DELAWARE COUNTY'S LARGEST WHISKEY BAR SELECTION
PLEASE ASK YOUR SERVER TO SEE OUR CUSTOMIZABLE MENU**

Consuming raw or uncooked meats, poultry & shellfish or eggs increases your risk to foodborne illness. 20% gratuity automatically added to parties of 6 or more.

