

Est. 1996

At **Town House Café**, we have always believed in using fresh wholesome ingredients to prepare your meal. Our soups and desserts are made daily from scratch and our breads are delivered fresh-baked every morning. Our turkey, chicken and pork are roasted in-house with homemade rubs and marinades. Since 1996, our daily commitment to you has been to provide a dining experience that is both satisfying and nourishing. **Please, Enjoy!**



## **CHAPTER ONE: "COLD SANDWICHES"**

*On your choice of bread with fruit salad or chips*

**Bread Choices:** Sourdough, Whole Wheat Multigrain, Pumpernickel or Crusty Italian

### **Apricot Chicken**

*Herb-roasted chicken salad made with dried apricots, celery, green onion and rosemary-Dijon dressing 8.50*

### **Tuna-Dill**

*Albacore tuna salad made with celery, onion and lemon-dill mayonnaise 8.25*

### **Town House Turkey**

*Herb-roasted turkey, tomato, roasted red onion, avocado, lettuce, smoked mozzarella and spicy mayo 9.50*

### **Town House Club**

*Herb-roasted turkey, ham, bacon, cucumber, tomato, red onion, roasted red pepper, lettuce, Swiss, cheddar and honey-mustard 9.95*

### **Vegetable Club**

*Avocado, cucumber, mushroom, tomato, sprouts, carrot slaw, red onion and goat cheese 8.25*

### **Egg Salad**

*Fresh egg salad made with red pepper, celery, mayo and Dijon 6.95*

## **LUNCH COMBOS**

For the prices above in Chapter One, you may opt for:

*1/2 Cold Sandwich & Cup of Soup, choice of chips or fruit salad  
~ or ~*

*1/2 Cold Sandwich & Small Mixed Greens Salad, choice of dressing*

*~ Upgrade to a Small Signature Salad or a Big Bowl of Soup, add 1.50 ~*

## **HOMEMADE SOUP OF THE DAY**

*Cup (8 oz.) 3.75    Big Bowl (16 oz.) 5.95*

*Cup of soup & Small Mixed Green Salad \$7.95*

\$2.00 charge for split orders, two sides included. 18% gratuity may be added for large parties.  
No separate checks, although split payments are accepted.



## **CHAPTER TWO: "HOT SANDWICHES"**

*Served with your choice of fruit salad or chips*

### **Avocado Tuna Melt**

*Albacore tuna salad with avocado, tomato, Havarti dill cheese, spicy Dijon and mayo, served open-faced on pumpernickel 10.25*

### **Ham & Cheese Melt**

*Smoked ham, Swiss, cheddar, tomato, red onion, roasted red pepper, mayo and spicy Dijon, served open-faced on sourdough 9.25*

### **Hummus Melt**

*Our homemade hummus with avocado, tomato, mushroom, red onion, roasted red pepper, carrot slaw, sliced Kalamata olives and Swiss cheese, served open-faced on whole wheat multigrain 9.25*

### **Florentine Melt**

*Sautéed spinach and onion, mushroom, tomato, goat cheese and spicy Dijon on pumpernickel 8.25*

### **Apple Roast Pork**

*Mustard-roasted pork loin with Granny Smith apple, Swiss cheese, roasted red onion and spicy Dijon on raisin bread 9.50*

### **Town House Reuben**

*First cut corned beef brisket, pickled red cabbage, Gouda cheese and herb buttermilk ranch on pumpernickel 10.25*

### **Spinach Turkey**

*Herb-roasted turkey, sautéed spinach and onion, tomato, mushroom, Havarti dill cheese, spicy Dijon and mayo on sourdough 9.75*

### **Beef & Bleu**

*Lean choice roast beef with bleu cheese, tomato, red onion and dill horseradish sauce on pumpernickel 10.25*

### **Tom's Turkey Reuben**

*Herb-roasted turkey, pickled red cabbage, Gouda cheese and herb buttermilk ranch on pumpernickel 9.75*

### **Lea's Grilled Cheese**

*Cheddar, Swiss and smoked mozzarella cheeses with roasted red onion, tomato, roasted red pepper and honey mustard on crusty Italian 8.25*

### **"Plain Jane" Grilled Cheese**

*Simple and delicious like Mom used to make, on grilled sourdough 5.95*

## **HOMEMADE QUICHE OF THE DAY**

*With a Cup of Soup or a small Mixed Greens Salad 8.95*

*~ With a Small Signature Salad or a Big Bowl of Soup, add 1.50 ~*



## CHAPTER THREE: "FRESH SALADS"

*Our homemade dressings: spicy buttermilk ranch, raspberry-poppy seed & herb vinaigrette*

### **Town House "Signature" Salad**

*Fresh mixed greens with dried cranberries, bacon, crumbled bleu cheese, toasted pecans and spicy buttermilk ranch dressing small 6.50 / large 9.50*

### **The "Book Club" Salad**

*Ham, turkey, bacon, avocado, roasted red pepper, tomato, red onion, cucumber and crumbled bleu cheese on fresh mixed greens with your choice of dressing 10.95*

### **Mixed Greens Salad**

*Fresh greens with tomato, cucumber, mushroom, red onion, carrot slaw, sprouts, homemade croutons and your choice of dressing small 4.50 / large 7.50*

### **Apricot Chicken Salad**

*Two scoops of our apricot chicken salad on mixed greens with your choice of dressing 8.50*

### **Tuna-Dill Salad**

*Two scoops of our Albacore tuna salad on mixed greens with your choice of dressing 8.25*

## HUMMUS PLATE

*Our homemade hummus with fresh vegetables, carrot slaw, sprouts, roasted red pepper and Kalamata olives, served with toasted whole wheat multigrain bread*

*Small 6.50 / Large 9.50*



## "WRITER'S WORKSHOP"

*Create Your Own Sandwich ~ Served with your choice of fruit salad or chips*

*Bread Choices: Sourdough, Whole Wheat Multigrain, Pumpernickel or Crusty Italian*

### **#1 Choose your main character:**

ROAST TURKEY	7.50
ROAST PORK	7.00
SMOKED HAM	6.50
CORNED BEEF BRISKET	7.95
ROAST BEEF	7.75
BACON (APPLE WOOD-SMOKED)	7.95
WITHOUT MEAT	5.95

### **#2 Develop the story:**

* MAYONNAISE * SPICY MAYO
* SPICY DIJON * HONEY MUSTARD
* LETTUCE * TOMATO
* RED ONION * CUCUMBER
* MUSHROOM * JALAPENOS
* ROASTED RED ONION
* ROASTED RED PEPPER

### **#3 Thicken the plot:**

ADD AVOCADO 1.00 ADD BACON 1.50 ADD CHEESE 1.00

CHEDDAR \* SWISS \* GOUDA \* BRIE \* HAVARTI DILL \* SMOKED MOZZARELLA \* GOAT CHEESE



# HOT BEVERAGES

*We proudly serve Allegro Coffee and Espresso  
(with organic soymilk, add .50)*

<b>Fresh Brewed Coffee</b>	<b>2.75</b>	<b>Cappuccino</b>	<b>2.95 / 3.95</b>
<b>Espresso</b>	<b>1.95</b>	<b>Café Latte</b>	<b>2.95 / 3.95</b>
<b>Double Espresso</b>	<b>2.95</b>	<b>Mocha Latte</b>	<b>3.25 / 4.25</b>
<b>Café Americano</b>	<b>1.95 / 2.95</b>	<b>Chai Tea Latte</b>	<b>2.95 / 3.95</b>
<b>Hot Chocolate</b>	<b>2.95 / 3.95</b>	<b>Monin Steamers</b>	<b>2.75 / 3.75</b>

### **ADD FLAVOR WITH MONIN GOURMET SYRUPS**

*Amaretto \* Caramel \* Cinnamon \* Hazelnut \* Irish Crème \* Vanilla \* Sugar-Free Vanilla  
Small .30 / Large .60*

## HOT PRESS POT OF LOOSE LEAF TEA

*(Republic of Tea) 3.75*

**BLACK TEAS:** \* Earl Grey \* Ginger Peach \* Assam Breakfast  
\* Darjeeling \* Cinnamon Plum \* Blackberry Sage

**GREEN TEAS:** \* Pomegranate \* Spring Cherry  
\* Dancing Leaves Traditional Green Tea

**HERBAL TEAS:** \* Safari Sunset Spiced Red Tea  
\* Chamomile Lemon \* Ginseng Peppermint



# COLD BEVERAGES

<b>Lemonade (free refills)</b>	<b>2.75</b>	<b>Iced Tea (free refills)</b>	<b>2.75</b>
<b>Orange Juice</b>	<b>1.95 / 2.95</b>	<b>Iced Coffee (free refills)</b>	<b>2.75</b>
<b>Cranberry Juice</b>	<b>1.95 / 2.95</b>	<b>Iced Latte</b>	<b>3.95</b>
<b>Tomato Juice</b>	<b>1.95 / 2.95</b>	<b>Iced Mocha</b>	<b>4.25</b>
<b>Martinelli's Apple Juice</b>	<b>2.25</b>	<b>Iced Chai Tea Latte</b>	<b>3.50</b>
<b>Milk (2% or skim)</b>	<b>1.95</b>	<b>Chocolate Milk</b>	<b>2.50</b>

Can of Soda: coke, diet coke, or sprite	1.95
All Natural G.U.S. (Grown Up Soda) Dry Cranberry-Lime	3.50
All Natural G.U.S. (Grown Up Soda) Extra-Dry Ginger Ale	3.50
San Pellegrino Sparkling Lemon Italian Soda	2.50
San Pellegrino Sparkling Blood Orange Italian Soda	2.50
Sprecher Fire-Brewed Old-Fashioned Root Beer (16 oz.)	3.95
Sprecher Fire-Brewed Raw Honey Cream Soda (16 oz.)	3.95
Acqua Panna Bottled Spring Water	2.50
San Pellegrino Sparkling Mineral Water	2.50



# HOMEMADE DESSERTS

*PLEASE SEE OUR SPECIALS BOARD FOR A LISTING OF TODAY'S DESSERTS*

## ANGELO'S ITALIAN GELATO AND SORBETTO

*Apricot \* Butter Pecan \* Green Mint Chip \* Raspberry \* Vanilla  
Sea Salt Caramel \* Lemon Sorbet \* Chocolate Sorbet*

**ONE SCOOP 1.95 TWO SCOOPS 3.50 ROOT BEER FLOAT 5.25**



## RED WINES

### *MERLOT*

**Raymond Estates R Collection 2016, Napa Valley, CA 8.50/34.00**  
*full and fruit forward, red cherry, raspberry, chocolate, spice and a toasty vanilla finish*

### *SHIRAZ*

**Oxford Landing 2016, South Australia 6.50/26.00**  
*rich and full, with red berry and licorice flavors, smooth tannins, succulent finish*

### *CABERNET SAUVIGNON*

**Peirano Estate 2015, Lodi, CA 7.50/30.00**  
*blackberry, rich, ripe black cherry, sweet oak and white pepper, supple tannins*

### RED WINE SANGRIA

*Served over ice with fresh orange*  
*Delicious! 5.95*



## WHITE WINES

### *CHARDONNAY*

**Hess Select 2015, Monterey, California 7.50/30.00**  
*refreshing tropical fruit, vanilla, green apple, light oak, good acidity*

### *FUME BLANC*

**Dry Creek 2016, Sonoma County, California 8.50/34.00**  
*crisp, dry, tropical fruit aromas and citrus flavors with a touch of grassiness*

### *PINOT GRIGIO*

**Cesari Due Torri 2016, Delle Venezie, Italy 7.50/30.00**  
*lush and fruity, citrus and nectarine with a hint of almond*

### *WHITE RIESLING*

**Kiona 2016, Washington State 6.50/26.00**  
*floral aromas, slightly sweet apricot, honey and peach, a touch of effervescence*



## CHAMPAGNE

**Jean Paul Trocadero Brut NV, France 6.00/30.00**  
*light bodied, predominant pear flavors and a hint of sweet melon*

### CHAMPAGNE MIMOSA

*Orange Juice & Champagne*  
*Refreshing! 6.25*



## BEERS

*Miller Lite 3.25 Sierra Nevada Pale Ale 4.25 Blue Moon Ale 4.25*  
*Sam Adams Boston Lager 4.25 Guinness Stout 4.75*  
*Kaliber (non-alcoholic) 3.50*