

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 8.75*

### **Tuna-Dill**

*Albacore tuna salad made with celery, onion and lemon-dill mayonnaise 8.50*

### **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 7.25*

## **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.) 3.95    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 10.50*

### **Ham & Cheese Melt**

*Smoked ham, Swiss, cheddar, tomato, red onion, roasted red pepper, mayo and spicy Dijon, served open-faced on sourdough 9.50*

### **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 9.50*

### **Florentine Melt**

*Sautéed spinach and onion, mushroom, tomato, goat cheese and spicy Dijon on pumpernickel 8.50*

### **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 10.50*

### **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 10.50*

### **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 8.50*

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

*Simple and delicious like Mom used to make, on grilled sourdough 6.50*

## **HOMEMADE QUICHE OF THE DAY**

*With a Cup of Soup or a small Mixed Greens Salad 9.25*

*~ 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 8.75*

### **Tuna-Dill Salad**

*Two scoops of our Albacore tuna salad on mixed greens with your choice of dressing 8.50*

## 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	7.50
SMOKED HAM	7.00
CORNED BEEF BRISKET	7.95
ROAST BEEF	7.95
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)*

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

## 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

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

Can of Soda: coke, diet coke, or sprite	1.95
All Natural G.U.S. (Grown Up Soda) Dry Cranberry-Lime	3.75
All Natural G.U.S. (Grown Up Soda) Extra-Dry Ginger Ale	3.75
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	2.95
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*

**Montes Classic Series 2017, Colchagua Valley, Chile** 7.50/30.00  
*soft on the palette, medium bodied, blended with 15% Carménère,  
ripe black fruits, toast, chocolate, spicy black pepper*

## *PINOT NOIR*

**Storypoint 2016, Sonoma Valley, California** 9.50/38.00  
*plush, fruit forward, dark plum, wild blackberry, toasty oak & vanilla*

## *CABERNET SAUVIGNON*

**Louis M. Martini 2016, Napa/Sonoma, California** 8.50/34.00  
*intense black cherry, dried cranberry, toasted oak, caramel, lingering finish*

## RED WINE SANGRIA

*Served over ice with fresh orange* 6.25

# WHITE WINES

## *CHARDONNAY*

**Hess Select 2015, Monterey, California** 8.00/32.00  
*refreshing tropical fruit, vanilla, green apple, light oak, good acidity*

## *SAUVIGNON BLANC*

**Storyteller "About Last Night" 2016, Sonoma County, California** 8.50/34.00  
*crisp, dry, nice acidity, tropical fruit and pineapple flavors with a touch of grassiness*

## *PINOT GRIS*

**J Vineyards 2017, California** 9.00/36.00  
*layers of green pear, lemongrass, yellow apple, citrus and jasmine, nice minerality*

## *WHITE RIESLING*

**Kiona 2016, Columbia Valley, Washington** 7.50/30.00  
*floral aromas, slightly sweet apricot, honey and peach, a touch of effervescence*

## *DRY ROSE*

**C'est La Vie! 2017, Languedoc-Roussillon, France** 7.50/30.00  
*blend of Syrah & Grenache, dry, clean, refreshing strawberry, rose petals, touch of grapefruit*

## CHAMPAGNE

**Jean Paul Trocadero Brut NV, France** 6.25/32.00  
*light bodied, predominant pear flavors and a hint of sweet melon*

## MIMOSA

*Champagne & Orange Juice* 6.50

# BEERS

*Miller Lite* 3.95   *Sierra Nevada Pale Ale* 4.95  
*Blue Moon Ale* 4.95   *Sam Adams Boston Lager* 4.95  
*Guinness Stout* 4.95   *Kaliber (non-alcoholic)* 3.95