

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 9.95

Tuna-Dill

Albacore tuna salad made with celery, onion and lemon-dill mayonnaise 8.95

Town House Turkey

Herb-roasted turkey, tomato, roasted red onion, avocado, lettuce, smoked mozzarella and spicy mayo 9.95

Town House Club

Herb-roasted turkey, ham, bacon, cucumber, tomato, red onion, roasted red pepper, lettuce, Swiss, cheddar and honey-mustard 10.95

Vegetable Club

Avocado, cucumber, mushroom, tomato, sprouts, carrot slaw, red onion and goat cheese 8.95

Egg Salad

Fresh egg salad made with red pepper, celery, mayo and Dijon 7.95

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.) 4.55 Big Bowl (16 oz.) 6.55

Cup of soup & Small Mixed Green Salad \$8.95



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 10.95

Ham & Cheese Melt

Smoked ham, Swiss, cheddar, tomato, red onion, roasted red pepper, mayo and spicy Dijon, served open-faced on sourdough 9.95

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 9.95

Florentine Melt

Sautéed spinach and onion, mushroom, tomato, goat cheese and spicy Dijon on pumpernickel 8.95

Apple Roast Pork

Mustard-roasted pork loin with Granny Smith apple, Swiss cheese, roasted red onion and spicy Dijon on raisin bread 9.95

Town House Reuben

First cut corned beef brisket, pickled red cabbage, Gouda cheese and herb buttermilk ranch on pumpernickel 10.95

Spinach Turkey

Herb-roasted turkey, sautéed spinach and onion, tomato, mushroom, Havarti dill cheese, spicy Dijon and mayo on sourdough 10.95

Beef & Brie

All natural roast beef with brie cheese, roasted red pepper, tomato, red onion and horseradish sauce on crusty Italian 10.95

Tom's Turkey Reuben

Herb-roasted turkey, pickled red cabbage, Gouda cheese and herb buttermilk ranch on pumpernickel 9.95

Lea's Grilled Cheese

Cheddar, Swiss and smoked mozzarella cheeses with roasted red onion, tomato, roasted red pepper and honey mustard on crusty Italian 8.95

"Plain Jane" Grilled Cheese

Simple and delicious like Mom used to make, on grilled sourdough 6.95

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 6.95 / large 9.95

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 11.50

Mixed Greens Salad

Fresh greens with tomato, cucumber, mushroom, red onion, carrot slaw, sprouts, homemade croutons and your choice of dressing small 4.95 / large 7.95

Apricot Chicken Salad

Two scoops of our apricot chicken salad on mixed greens with your choice of dressing 9.95

Tuna-Dill Salad

Two scoops of our Albacore tuna salad on mixed greens with your choice of dressing 8.95

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 6.95 / Large 10.95



"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	8.25
ROAST PORK	7.50
SMOKED HAM	7.50
CORNED BEEF BRISKET	8.95
ROAST BEEF	8.95
BACON (APPLE WOOD-SMOKED)	8.95
WITHOUT MEAT	6.50

#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 CHEESE 1.00 ADD AVOCADO 1.00 ADD BACON 1.95

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

HOT BEVERAGES

*We proudly serve Allegro Coffee and Espresso
(with organic soymilk, add .60)*

Fresh Brewed Coffee	2.95	Cappuccino	3.50 / 4.75
Espresso	2.25	Café Latte	3.50 / 4.75
Double Espresso	3.50	Mocha Latte	3.75 / 4.95
Café Americano	2.25 / 3.50	Chai Tea Latte	3.25 / 4.25
Hot Chocolate	2.95 / 3.95	Monin Steamers	2.95 / 3.95

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	2.95	Iced Coffee (<i>free refills</i>)	2.95
Cranberry Juice	2.95	Iced Latte	4.25
Tomato Juice	2.95	Iced Mocha	4.50
Martinelli's Apple Juice	2.95	Iced Chai Tea Latte	3.95
Milk (<i>2% or skim</i>)	2.25	Chocolate Milk	2.95

Can of Soda: coke, diet coke, or sprite	1.95
All Natural G.U.S. (Grown Up Soda) Dry Cranberry-Lime	3.95
All Natural G.U.S. (Grown Up Soda) Extra-Dry Ginger Ale	3.95
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 * Green Mint Chip * Raspberry * Vanilla
Sea Salt Caramel * Double Chocolate Chunk * Lemon Sorbet*

ONE SCOOP 1.95 TWO SCOOPS 3.50 ROOT BEER FLOAT 5.95

RED WINES (Curbside Bottle Prices)

MERLOT

Montes Classic Series 2018, Colchagua Valley, Chile 11
*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 13
plush, fruit forward, dark plum, wild blackberry, toasty oak & vanilla

CABERNET SAUVIGNON

Louis M. Martini 2017, Napa/Sonoma, California 13
intense black cherry, dried cranberry, toasted oak, caramel, lingering finish

RED WINE SANGRIA

\$10 / Bottle (1 Liter)

WHITE WINES (Curbside Bottle Prices)

CHARDONNAY

Hess Select 2018, Monterey, California 11
refreshing tropical fruit, vanilla, green apple, light oak, good acidity

SAUVIGNON BLANC

Storyteller "About Last Night" 2018, Sonoma County, California 13
crisp, dry, nice acidity, tropical fruit and pineapple flavors with a touch of grassiness

PINOT GRIS

J Vineyards 2018, California 13
layers of green pear, lemongrass, yellow apple, citrus and jasmine, subtle mineral notes

WHITE RIESLING

Kiona 2017, Columbia Valley, Washington 11
floral aromas, slightly sweet apricot, honey and peach, a touch of effervescence

DRY ROSE

"The Seeker" 2019, Vin de France, France 10
*blend of Grenache, Syrah & Cinsault, dry, clean, refreshing,
red berries, citrus notes with a touch of grapefruit*

CHAMPAGNE

Jean Paul Trocadero Brut NV, France 11
light bodied, predominant pear flavors and a hint of sweet melon

TROPICANA PREMIUM ORANGE JUICE

*\$6 / Bottle (1/2 Gal.) Pair with a Bottle of Champagne,
and make your own Mimosas!*

BEERS (Curbside Prices)

\$2 / Bottle \$8 / 6-pack (mix & match OK)

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