

# TOWNES

RESTAURANT & BAR

BRUNCH

9 AM - 3 PM

## SWEETS TO SHARE

**SCONE PLATE** 14  
seasonal scone • salted butter • house jam • whipped cream • fresh fruit

**BELGIAN WAFFLE** 16  
warm maple syrup • whipped cream • wild blueberry sauce • almonds

**FRENCH TOAST** 16  
Gouquette pain brioche • warm maple syrup • whipped cream • fruit compote

## EGGS

**TWO EGGS ANY STYLE** 16  
two eggs any style • bacon • potatoes • toast

**EGGS OVER POLENTA** 19  
stone ground polenta • braised greens • 2 poached eggs • bread crumbs

**TUMMY WARMER** 17  
two baked eggs • white beans • greens • chile flakes • breadcrumbs • parmesan • toast  
add house pork sausage 5

**EGGS BAKED IN PURGATORY** 17  
two baked eggs • tomato and sweet pepper ragù • greek feta • beldi olives • toast  
add house pork sausage 5

**TOWNES BENEDICT** 21  
English muffin • capicola ham • 2 poached eggs • sauce hollandaise • crushed gold potatoes

**EGGS FLORENTINE** 19  
English muffin • spinach • 2 poached eggs • sauce hollandaise • crushed gold potatoes

**BISCUITS & GRAVY** 21  
buttermilk biscuits • pork sausage gravy • 2 sunny up eggs • fresh greens

**STEAK & EGGS** 32  
seared flat iron steak • 2 eggs any way • crushed gold potatoes • fresh greens

## SIDES

**CRUSHED POTATOES** 7  
fried and crispy, salt and spice

**CREAMY POLENTA** 7  
parmesan cheese

**APPLEWOOD SMOKED BACON** 8  
4 pieces

**HOUSEMADE SAUSAGE PATTY** 6  
with fresh herbs and spices

**TOWNES FRITES (V option)** 9  
beef tallow • aioli • piri piri sauce

## DAILY OYSTERS

with cider mignonette

1/2 dozen 18  
dozen 36

## FISH STEW

**PORTUGUESE STYLE**  
*to share, with grilled bread*  
daily catch • shellfish • garlic • tomato • peppers • cilantro

\$52

## SALADS / SANDOS

**GARDEN LETTUCES** 13  
red wine vinaigrette • shaved root vegetables • toasted seed crumble

**CAESAR SALAD** 15  
mixed chicories • anchovy dressing • garlic croutons • parmesan cheese

**SMOKED TROUT SALAD** 20  
pickled egg • potato coins • lettuces • horseradish crème • crispy shallots

**CHICKEN PAILLARD** 22  
chicken breast • roasted tomatoes • crisp potatoes • arugula • grilled lemon

**CURED SALMON TARTINE** 20  
herbed farmers cheese • toasted levain • pickled egg • frisee salad

**ALBACORE TUNA SANDWICH** 19  
aioli • castelveltrano olive • pickled egg • lettuces • toasted sourdough

**CROQUE MADAM SANDWICH** 21  
sourdough • capicola • gruyere • sunny up egg • pickled pepper relish • frisée salad

**TOWNES BURGER** 24  
Highway 1 cheese • special sauce • housemade brioche bun • frites

## NEWS ETC.

**CALEB LEISURE WINERY & BOHEMIAN CREAMERY Thursday 2/22**  
4:30-6:30 happy hour social \$40  
6:30-9 4 course dinner with wine \$120  
[buy your ticket at meetattownes.com](http://meetattownes.com)

**FELIPE PATO WINERY**  
**All the way from Portugal 3/7**  
4:30-6:30 happy hour social \$40  
6:30-9 4 course dinner with wine \$120

**WEEKEND BRUNCH**  
SAT & SUN 9a-3p  
Jazz on Sundays 11-2pm

**FRIDAY/SATURDAY NIGHTS 8-11PM**  
Dj's/Jazz Music, Late Night Food  
good music, good food and good drinks

4% WILL BE ADDED TO EACH BILL (1% FOR HEALTH CARE AND 3% FOR THE KITCHEN)

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, CHEESE OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS.