

# TOWNES

BRUNCH MENU 10-3P

## GOGUETTE BUN

*with Preston Farms EVOO and balsamic 8*

*“EVIL OLIVE” tapenade, garlic confit, grilled levain 14*

*CHICKEN LIVER MOUSSE, raspberry gelee, grilled levain 16*

## SWEETS TO SHARE

### SCONE PLATE 14

seasonal scone, salted butter, house jam,  
whipped cream, fresh fruit

### HONEY NUT WAFFLE 15

blueberry compote, toasted almonds, ricotta

### FRENCH TOAST 16

Goguette pain brioche, warm maple syrup,  
whipped cream, summer fruit compote

## EGGS & SUCH

### BASIC BREAKFAST 15

2 eggs any way, 2 bacon, potatoes, toasted levain

### EGGS OVER POLENTA 19

stone ground polenta, braised greens,  
2 poached eggs, parmesan, breadcrumbs

### TUMMY WARMER 17

two baked eggs, borlotti beans, braised 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, garden lettuces

### NORWEGIAN BENEDICT, 24

English muffin, cured wild salmon, 2 poached eggs,  
sauce hollandaise, garden lettuces

### STEAK & EGGS 36

gorgonzola-hazelnut butter, watercress, potatoes, two eggs

## FRESH

### OYSTERS ON THE HALF SHELL

chilled, half / full dozen 18/36  
broiled with piri piri butter (4) 16

### DAILY CRUDO 18

sweet citrus, chiles and mint

### GARDEN LETTUCES 14

with green goddess dressing, shaved radishes  
add smoked trout 7

### LITTLE GEM CAESAR SALAD 16

anchovy, pecorino, croutons

### ROASTED BEET SALAD 18

strawberry, rhubarb, feta, walnut crumble

## PLATES

### BURRATA TARTINE 18

pistachio-mint pesto, toasted levain,  
pickled shallots, pepper relish  
add prosciutto 8

### ALBACORE TUNA SANDWICH 19

sourdough, castelvetrano olives, shallots,  
aioli, pickled egg, frisee

### CROQUE MADAME 21

sourdough, capicola ham, sauce mornay  
fried egg, frisée salad

### TOWNES BURGER W/ FRIES 24

house ground beef, smoked cheddar, special sauce,  
house dill pickle, soft bun

### CHICKEN PAILLARD 22

pan seared chicken breast, crushed gold potatoes,  
roasted tomatoes, frisee salad, lemon beurre blanc

### TORTILLA ESPAGNOLA 18

Spanish casserole; gold potato, onion, dry jack  
creamed spinach, fresh greens  
add prosciutto 8

## SIDES 9 ea

*creamy polenta*

*applewood smoked bacon (4)*

*pork sausage patty*

*roasted asparagus-parmesan*

*beef tallow fries*

*crushed potatoes-chile*

5% WILL BE ADDED TO EACH BILL TO ASSIST IN OFFERING HEALTH CARE FOR OUR EMPLOYEES

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,