

# TOWNES

## LUNCH MENU

### 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*

*BURRATA, pistachio-mint pesto, grilled levain 18*

### GARDEN LETTUCES

*green goddess and shaved radish 14*  
*add smoked trout - 7*

### LITTLE GEM CAESAR

*anchovy, pecorino and croutons 16*

### ROASTED BEETS

*strawberry, rhubarb, feta, mint*  
*and walnut crumble 18*

### STEAK TARTARE

*American Wagyu, spicy aioli,*  
*giardiniera and crostini 18*

*OYSTERS on the half shell*  
*chilled OR grilled MP*

### DAILY CRUDO

*sweet citrus, chiles and mint 18*

### STEAMED MUSSELS

*fennel soffrito, white wine*  
*and spring herbs 18*

### GRILLED OCTOPUS

*sauce romesco, toasted almonds*  
*aioli and olive tapenade 19*

*BROCCO'WICH broccoli rabe pesto, garlic confit, ricotta, tomato 18*

*ALBACORE TUNA sourdough, olive, aioli, pickled egg, frisee 19*

*CRISPY FISH'WICH caper remoulade, fennel salad, gem lettuce 19*

*1/2 lb. BURGER smoked cheddar, secret sauce, gem lettuce, frites 24*

*PETRALE SOLE almonds, capers, grilled lemon, braised escarole 26*

*RISOTTO mixed mushrooms, asparagus, peas, grana padano 26*

*BUCATINI VONGOLE manila clams, green garlic, peas, spinach 26*

*CHICKEN PAILLARD crushed potatoes, frisee, lemon-herb butter 22*

*HERITAGE PORK milanese, arugula, roasted tomato, grilled lemon 24*

*FLAT IRON STEAK gorgonzola-hazelnut butter, watercress, frites 36*

## PORTUGUESE FISH STEW

*local catch, clams and mussels*  
*simmered in tomato-saffron broth*  
*with grilled foccacia*

58

## THE CHULETON

*20oz. Flannery Beef*  
*bone-in rib eye*  
*with beef jus, watercress*  
*and choice of side*

88

## SIDES 9 ea

*roasted asparagus-parmesan*

*sugar snap peas-fennel pollen*

*roasted carrots-curry*

*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.