

APPETIZER

MARYLAND JUMBO LUMP & LOBSTER CRAB CAKES

Red Pepper Aioli and Frisee Salad 12

JUMBO SHRIMP COCKTAIL 19

SPINACH & ARTICHOKE STUFFED VINE RIPE TOMATO

and Crispy Lawashi 6

FRENCH ONION SOUP AU GRATIN 7

CHILLED GAZPACHO

Garnished with Crème Fraîche 5

SOUP DU JOUR 6

SALADS

CLASSIC CAESAR SALAD 8

TOWNSEND ORGANIC FIELD GREENS SALAD 8

ENTRÉE PORTION CAESAR OR TOWNSEND SALAD 16

Entrée Portion with Chicken 20 Entrée Portion with Shrimp 22

Entrée Portion with Grilled Salmon 24

HYDRO-BIBB SALAD

Dried Cherries, Fresh Berries, Toasted Pine Nuts,

Black Diamond Cheddar Cheese and Peach Berry Vinaigrette 12

Entrée Salad Portion 18

Entrée Portion with Chicken 22 Entrée Portion with Shrimp 24

Entrée Portion with Grilled Salmon 26

CHINESE ROASTED CHICKEN SALAD

Napa Cabbage, Shiitake Mushrooms, Pea Pods, Citrus, Julienne Carrots,

Cilantro, Spiced Cashews and Soy-Ginger Vinaigrette 16

* GRILLED SALMON SALAD

Watercress and Baby Arugula with

Slivered Almonds, Fruit Segments and Citrus Vinaigrette 20

* AHI TUNA NICOISE

Seared Ahi Tuna cooked Rare with Haricots Verts, Boiled Eggs,

Tomatoes, Olives and Red Potatoes with Roasted Shallot Vinaigrette 21

TOWNSEND SMOKED CHICKEN COBB SALAD

Bacon, Bleu Cheese, Avocado, Egg, Tomato and Cucumber,

Tossed with Bleu Cheese Dressing 18

** Items contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness*

FEATURED ENTREES

BOURSIN STUFFED CHICKEN

*Tomato Quartet, Couscous Salad & Broccollini
With Preserved Lemon 17*

ASIAN INFLUENCED SHORT RIBS

*Quinoa Cake, Wok Flashed Vegetables, Pho Broth
& Tempura Scallion 16*

RUGBY PIZZA

*Flat Bread Crust, Heirloom Tomatoes, Prosciutto
Arugula & Cheese 14*

CHIPOTLE CHICKEN SALAD SANDWICH

*Whole Wheat Croissant served with
Tomato Cucumber Salad with Sherry Vinaigrette 12*

PRINCIPAL PLATES

* ASIAN CHILI GLAZED GRILLED NORWEGIAN SALMON

Sweet Pea Mashed Potato and Pea Shoot Citrus Salad 16

SPINACH & ARTICHOKE STUFFED CHICKEN BREAST

*Roasted Fingerling Potatoes, Preserved Lemon,
Arugula and Pickled Shallot 16*

PAN SEARED SEA BASS

*Ricotta Gnocchi, With Morel, Porcini & Spring Vegetable Ragout
In Dashi Broth 18*

LOBSTER TAGLIETELLE

*Homemade Pasta, Maine Lobster, Mascarpone Cream,
Leeks, Black Truffles and Lobster Essence 18*

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SANDWICHES

ROASTED EYE OF ROUND SANDWICH

*Thinly Shaved Prime Beef, Tomato Confit, Horseradish Aioli,
Toasted Sesame and Flax Seed Bread and Emmenthal Cheese 16*

* GRILLED CERTIFIED ANGUS CHOPPED SIRLOIN (8 OZ)

Choice of Cheese and served on a Toasted Brioche Roll 12

OVEN ROASTED TURKEY CLUB

*Smoked Apple wood Bacon, Lettuce and Tomato
on Toasted Whole Wheat Bread 12*

“CLASSIC REUBEN”

*Thinly Sliced Corned Beef with Sauerkraut or Turkey with Coleslaw,
Thousand Island Dressing served on Toasted Rye Bread 14*

GRILLED SOUTHWESTERN CHICKEN BREAST

*Grilled Onions, Peppers, Tomatillo Salsa and Pepper Jack Cheese
Avocado, Lettuce and Tomato on Toasted Cibatta Roll 13*

GRILLED CHEESE & SHORT RIB SANDWICH

*Cheddar & Provolone Cheese, Smoked Bacon, Shaved Onion,
Tomato and Arugula with Choice of Soup 16*

Above come with choice of French Fries or Fresh Fruit Salad

DESSERT SELECTIONS

WARM CHOCOLATE CAKE

*White Chocolate Truffle Center, Fresh Michigan Cherry
Compote And Vanilla Ice Cream 8*

CLASSIC FRENCH CRÈME BRÛLÉE

Accompanied By Fresh Berries 8

WARM APPLE TART

*Puff Pastry & Frangipane ,served with
Salted Caramel Ice Cream with Candied Nuts & Caramel Sauce 8*

KEY LIME CHEESECAKE

*Macadamia Graham Cracker Crust, Citrus Mascarpone,
Ginger Tuille & Fresh raspberry Sauce 8*

TRIO OF ICE CREAM OR GELATOS

Please Inquire as to our Flavors of Gelatos 8