

Est. 1996

At **Town House Café** we use only fresh wholesome ingredients to prepare your meal. Our soups and desserts are made daily from scratch. Our breads are delivered fresh-baked every morning. We even roast our own meats with homemade marinades & fresh herbs. Our daily commitment to you is to provide a dining experience that is both satisfying and nourishing. **Enjoy!**



CHAPTER ONE: "COLD SANDWICHES"

Served with your choice of fruit salad or chips

Bread Choices: Sourdough, Whole Wheat Multigrain, Pumpernickel or Crusty Italian

Apricot Chicken

Herb-roasted chicken salad with dried apricots, celery, green onion & rosemary-Dijon dressing 7.95

Tuna-Herb

Albacore tuna salad with fresh herbs, celery, onion & lemon mayonnaise 7.25

Town House Turkey

Herb-roasted turkey, tomato, roasted red onion, avocado, lettuce, smoked mozzarella & spicy mayo 8.25

Town House Club

Herb-roasted turkey, ham, bacon, cucumber, tomato, red onion, roasted red pepper, Swiss, cheddar & honey- mustard 8.50

Vegetable Club

Avocado, cucumber, mushroom, tomato, sprouts, carrot slaw, red onion & goat cheese 7.25

Egg Salad

Fresh egg salad made with red pepper, celery, mayo and Dijon 5.95

TOWN HOUSE LUNCH COMBOS

For the prices listed above in Chapter 1, you may opt for:

- ½ Cold Sandwich with a Cup of Soup, choice of chips or fruit salad*
- ½ Cold Sandwich with a Small Mixed Greens Salad, choice of dressing*
 - with a Small Signature Salad, add 1.25*
 - with a Big Bowl of Soup, add 1.50*

HOMEMADE SOUP OF THE DAY

Cup (8 oz.) 2.95
Big Bowl (16 oz.) 4.95

One check per table, please. 18% gratuity may be added to parties of 6 or more. We will gladly split an order on two plates (includes two sides) for a \$1.25 charge.



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, Dijon & mayo, served open-faced on pumpernickel 8.50

Ham and Cheese Melt

Smoked ham, Swiss, cheddar, tomato, red onion, roasted red pepper, mayo & Dijon, served open-faced on grilled sourdough 8.25

Hummus Melt

Our homemade hummus with avocado, tomato, mushroom, red onion, roasted red pepper, carrot slaw, sliced Kalamata olives & Swiss cheese, served open-faced on whole wheat multigrain 8.25

Florentine Melt

Sautéed spinach and onion, mushroom, tomato, goat cheese & Dijon on pumpernickel 7.50

Apple Roast Pork

Mustard-roasted pork loin grilled with Granny Smith apple, Swiss cheese, roasted red onion & Dijon on raisin bread 8.75

Town House Reuben

Corned beef, pickled red cabbage, Gouda cheese & herb buttermilk ranch on pumpernickel 8.50

Spinach Turkey

Herb-roasted turkey, sautéed spinach and onion, tomato, mushroom, havarti dill cheese, Dijon & mayo on sourdough 8.50

Beef & Bleu

Lean choice roast beef with imported bleu cheese, tomato, red onion & dill horseradish sauce on pumpernickel 8.95

Tom's Turkey Reuben

Herb-roasted turkey, pickled red cabbage, Gouda cheese & herb buttermilk ranch on pumpernickel 8.50

Lea's Grilled Cheese

Cheddar, Swiss & smoked mozzarella cheeses with roasted red onion, tomato, roasted red pepper & honey mustard on crusty Italian 7.25

"Plain Jane" Grilled Cheese

Simple and delicious like Mom used to make, on grilled sourdough 5.50

HOMEMADE QUICHE OF THE DAY

With a Cup of Soup or a small Mixed Greens Salad 8.50

With 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, toasted pecans, crumbled bleu cheese & spicy buttermilk ranch dressing 8.25

The "Book Club" Salad

Ham, turkey, bacon, avocado, roasted red pepper, tomato, red onion, cucumber & crumbled bleu cheese on fresh mixed greens with your choice of dressing 8.95

Mixed Greens Salad

*With tomato, cucumber, mushroom, red onion, carrot slaw, sprouts, homemade croutons & your choice of dressing **small 3.95 / large 6.95***

Apricot Chicken Salad

Two scoops of our apricot chicken salad on mixed greens with your choice of dressing 7.95

Tuna-Herb Salad

Two scoops of our Albacore tuna salad on mixed greens with your choice of dressing 7.25

HUMMUS PLATE

Homemade hummus with fresh vegetables, Kalamata olives & toasted whole wheat multigrain bread 8.25



"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	7.00
ROAST PORK	7.00
SMOKED HAM	6.50
CORNED BEEF	7.25
ROAST BEEF	7.50
BACON (APPLEWOOD-SMOKED)	6.75
WITHOUT MEAT	5.75

#2 Develop the story:

* MAYONNAISE * SPICY MAYO
* DIJON * HONEY MUSTARD
* LETTUCE * TOMATO
* RED ONION * CUCUMBER
* MUSHROOM * JALAPENOS
* ROASTED RED ONION
* ROASTED RED PEPPER

#3 Thicken the plot: ADD AVOCADO 1.00 ADD BACON 1.50 ADD CHEESE .50

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

WRITER'S WORKSHOP COMBO

For the price of a whole sandwich, you may opt for:

½ Cold Sandwich with a Cup of Soup or a Small Mixed Greens Salad

With a small Signature Salad, add 1.25 With a Big Bowl of Soup, add 1.50



HOT BEVERAGES

We proudly serve Allegro Coffee and Espresso

Fresh Brewed Coffee	1.95	Cappuccino	2.25 / 3.75
Café Americano	1.95	Latte	2.25 / 3.75
Espresso	1.75	Mocha Latte	2.50 / 3.95
Double Espresso	2.75	Chai Tea Latte	2.00 / 3.00
Hot Chocolate	1.95 / 2.95	Monin Steamers	2.00 / 3.00

ADD FLAVOR WITH MONIN GOURMET SYRUPS

Small (2 shots) .30 / Large (4 shots) .60

Amaretto * Caramel * Cinnamon * Hazelnut * Irish Crème * Vanilla * Sugar-Free Vanilla

HOT PRESS POT OF LOOSE LEAF TEA

(Republic of Tea)

BLACK TEAS 2.95 Assam Breakfast * Blackberry Sage * Cinnamon Plum
Darjeeling * Earl Grey * Ginger Peach

GREEN TEAS 2.95 Dancing Leaves * Pomegranate * Spring Cherry
Tangerine Orange

HERBAL / DECAF 2.95 Chamomile Lemon * Ginseng Peppermint
Safari Sunset (Spiced Red Tea)



COLD BEVERAGES

Iced Tea <i>(free refills)</i>	1.95	Iced Coffee <i>(free refills)</i>	1.95
Lemonade <i>(free refills)</i>	1.95	Iced Latte	3.50
Orange Juice	1.95 / 2.95	Iced Mocha	3.75
Martinelli's Apple Juice	2.25	Milk <i>(2% or skim)</i>	1.95
Bottled Spring Water	1.95	Chocolate Milk	2.25

Can of Soda: coke, diet coke, or sprite 1.75

Sioux City Soda: sarsaparilla or cream soda 2.25

San Pellegrino Italian Soda: bitter lemon or fresh orange 2.25

G.U.S. *(all natural Grown Up Sodas):* ginger ale or pomegranate 2.75

Martinelli's Sparkling Apple Raspberry Juice 2.75

San Pellegrino Sparkling Water 2.25



HOMEMADE DESSERTS

PLEASE SEE OUR SPECIALS BOARD FOR A LISTING OF TODAY'S DESSERTS

ITALIAN GELATO AND SORBETTO

(flavors may vary seasonally)

*Black Cherry * Burnt Caramel * Chocolate * Green Mint Chip*

*Pineapple * Raspberry * Vanilla * Lemon Sorbet*

ONE SCOOP 1.85 TWO SCOOPS 2.95 ICE CREAM FLOAT 3.95



RED WINES

MERLOT

Raymond Estates R Collection 2006, Napa Valley, CA 8.00/32.00
full & fruit forward, red cherry, raspberry, chocolate, spice & a toasty vanilla finish

SHIRAZ

Oxford Landing 2008, South Australia 7.00/28.00
rich and full, with red berry & licorice flavors, smooth tannins, succulent finish

CABERNET SAUVIGNON

Peirano Estate 2008, Lodi, CA 8.00/32.00
blackberry, rich, ripe black cherry, sweet oak & white pepper, supple tannins

Red Wine Sangria

*Served over ice with fresh orange
Delicious! 5.95*



WHITE WINES

CHARDONNAY

Hess 2008, Monterey, California 7.00/28.00
refreshing tropical fruit, vanilla, green apple, light oak, good acidity

FUME BLANC

Dry Creek 2009, Sonoma County, California 7.00/28.00
crisp, dry, tropical fruit aromas and citrus flavors with a touch of grassiness

PINOT GRIGIO

Cesari Due Torri 2009, Delle Venezie, Italy 7.00/28.00
lush and fruity, citrus and nectarine with a hint of almond

WHITE RIESLING

Kiona 2008, Washington State 6.50/26.00
floral aromas, slightly sweet apricot, honey & peach, a touch of effervescence



CHAMPAGNE

Jean Paul Trocadero Brut NV, France 6.00/30.00
light bodied, predominant pear flavors & a hint of sweet melon

Champagne Mimosa

*Orange Juice & Champagne
Refreshing! 6.00*



BEERS

**Miller Lite 2.95 Miller Genuine Draft 2.95 Blue Moon Ale 3.50
Amstel Light 3.50 Sam Adams Lager 3.50 Guinness Stout 4.25**