

TOWNHOUSE

DETROIT

TOWNHOUSEDETROIT.COM

[@TOWNHOUSE.DETROIT](https://www.instagram.com/TOWNHOUSE.DETROIT)

At Townhouse we welcome you into our home, celebrating our deep love for the neighborhoods we reside in, local craft & international culture and the fusion tradition and culinary innovation.

Created from our passion and respect for modern American cuisine, at Townhouse we relish in the opportunity to provide our guests with inspired and elevated interpretations of classic dishes through fine dining hospitality and culinary techniques, partnered with libation flair and world-class service.

We are passionately committed to offering only the finest and freshest ingredients, presenting a seasonal menu that is polished and artistically crafted, yet approachable and globally relevant; yet deeply rooted in cultivating the relationship between our guests and the food and drink we serve.

So we invite you to savor the timeless moments we endeavor to create at Townhouse.

500 WOODWARD AVE DETROIT, MI 48226

313.723.1000



HEIRLOOM HOSPITALITY





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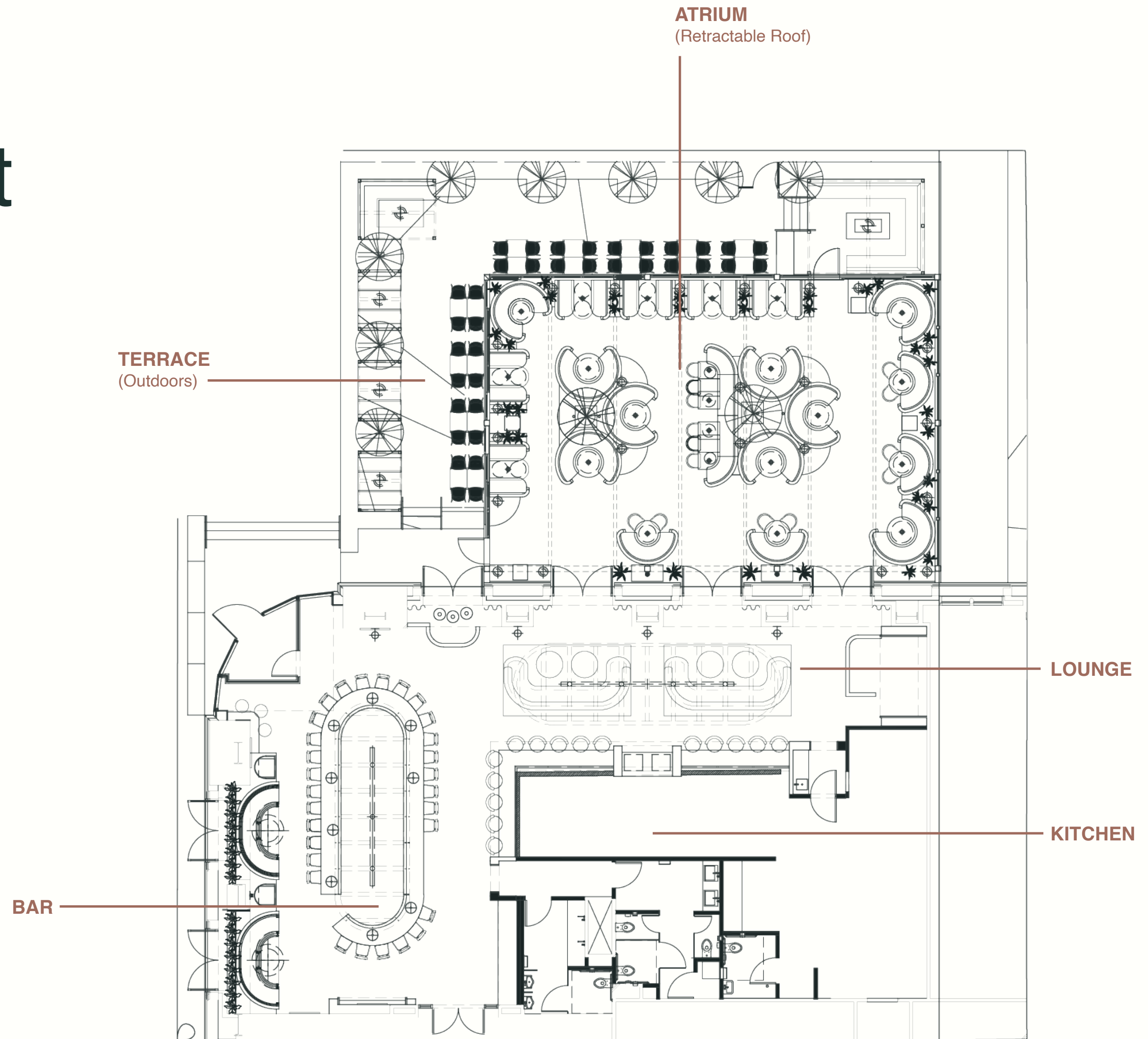
Townhouse Detroit

Floorplan

GROUP DINING
CAPACITIES
6000 SQ FT*

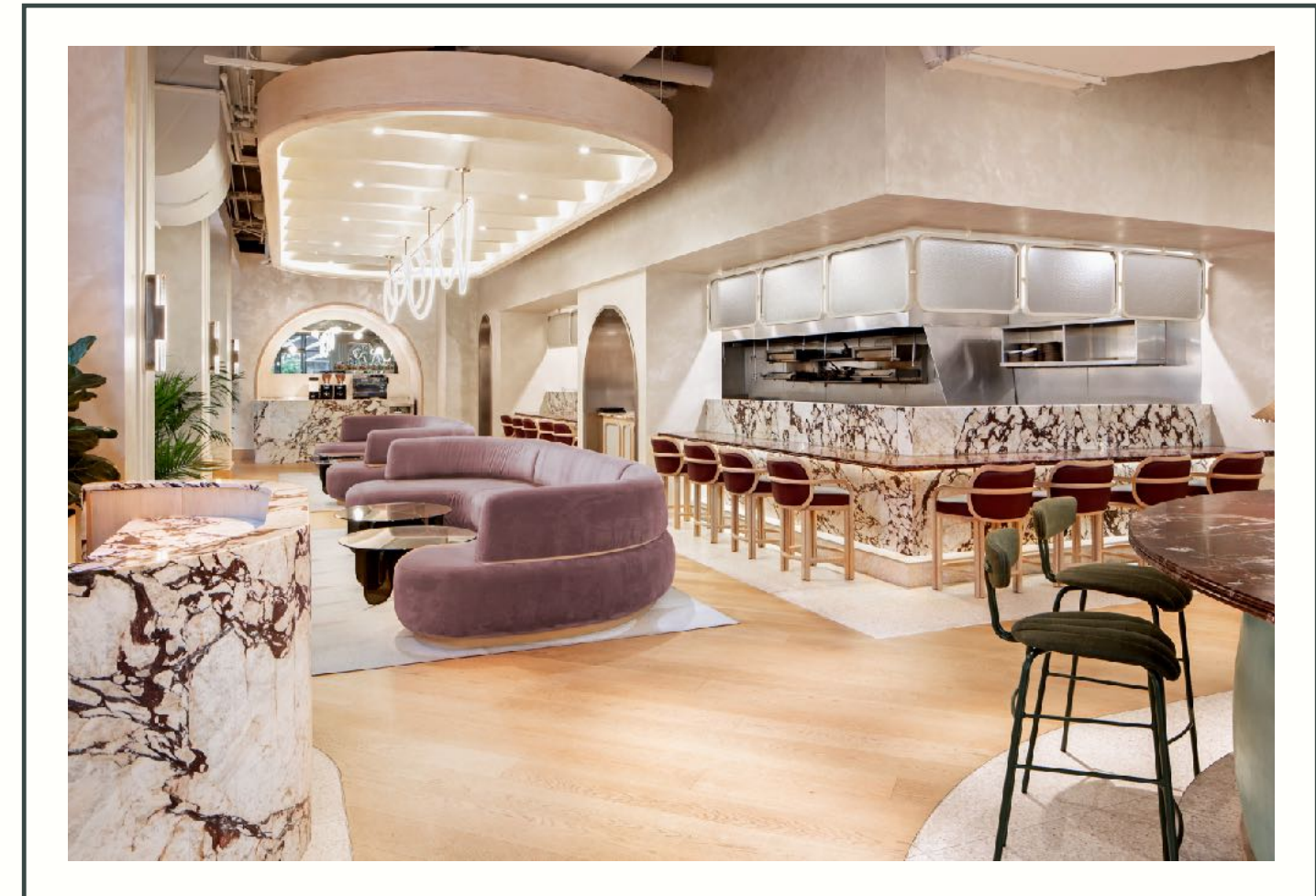
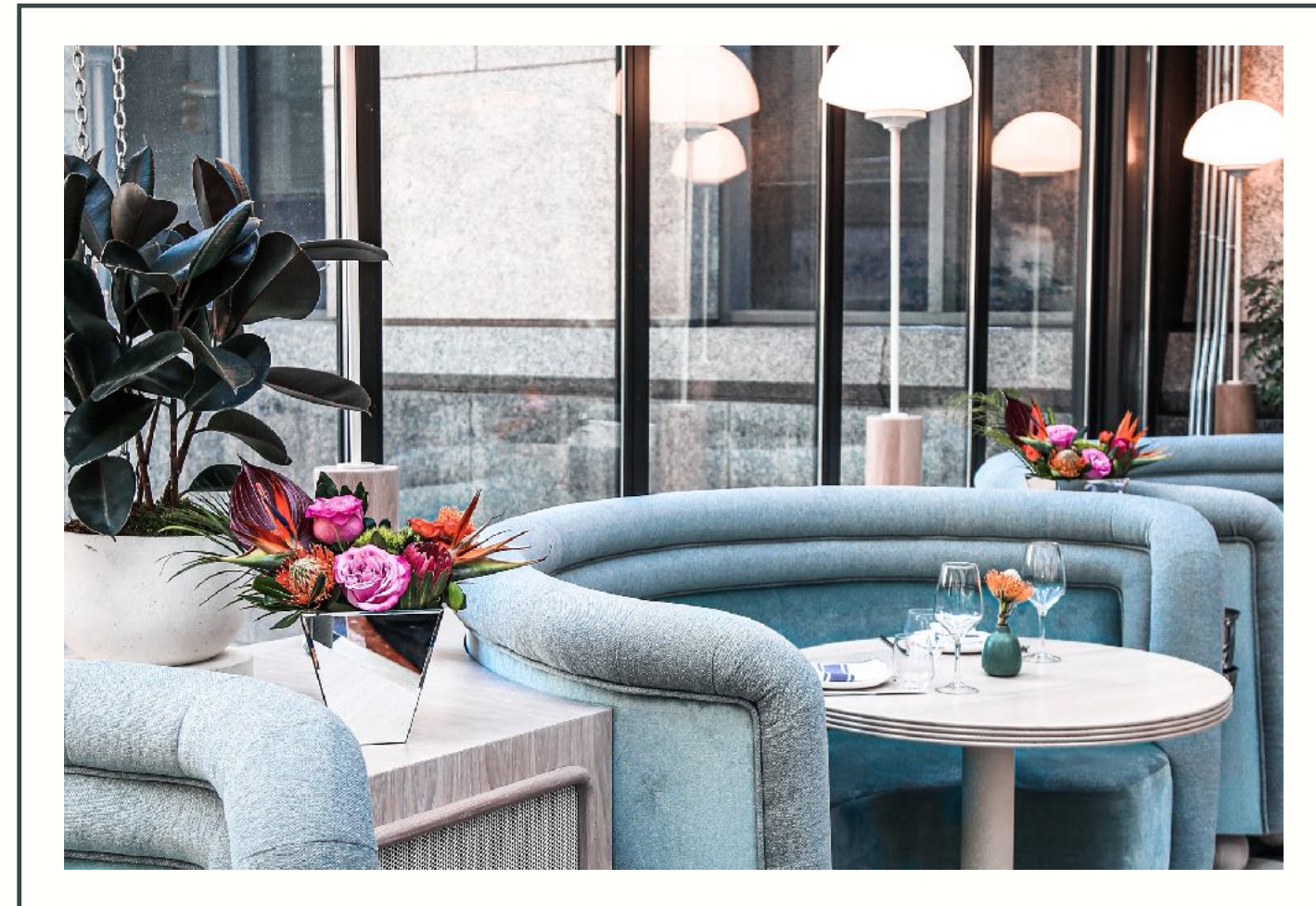
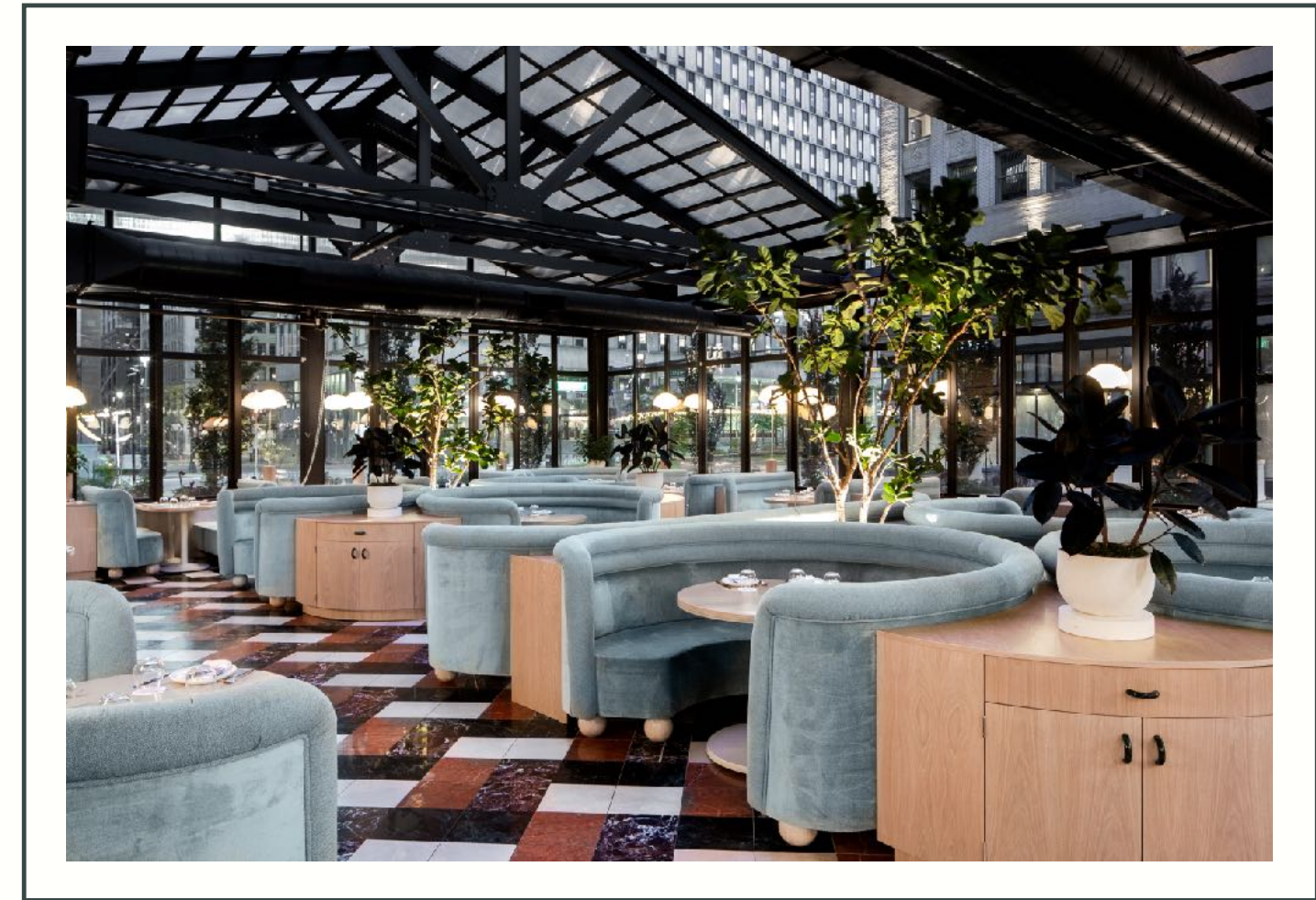
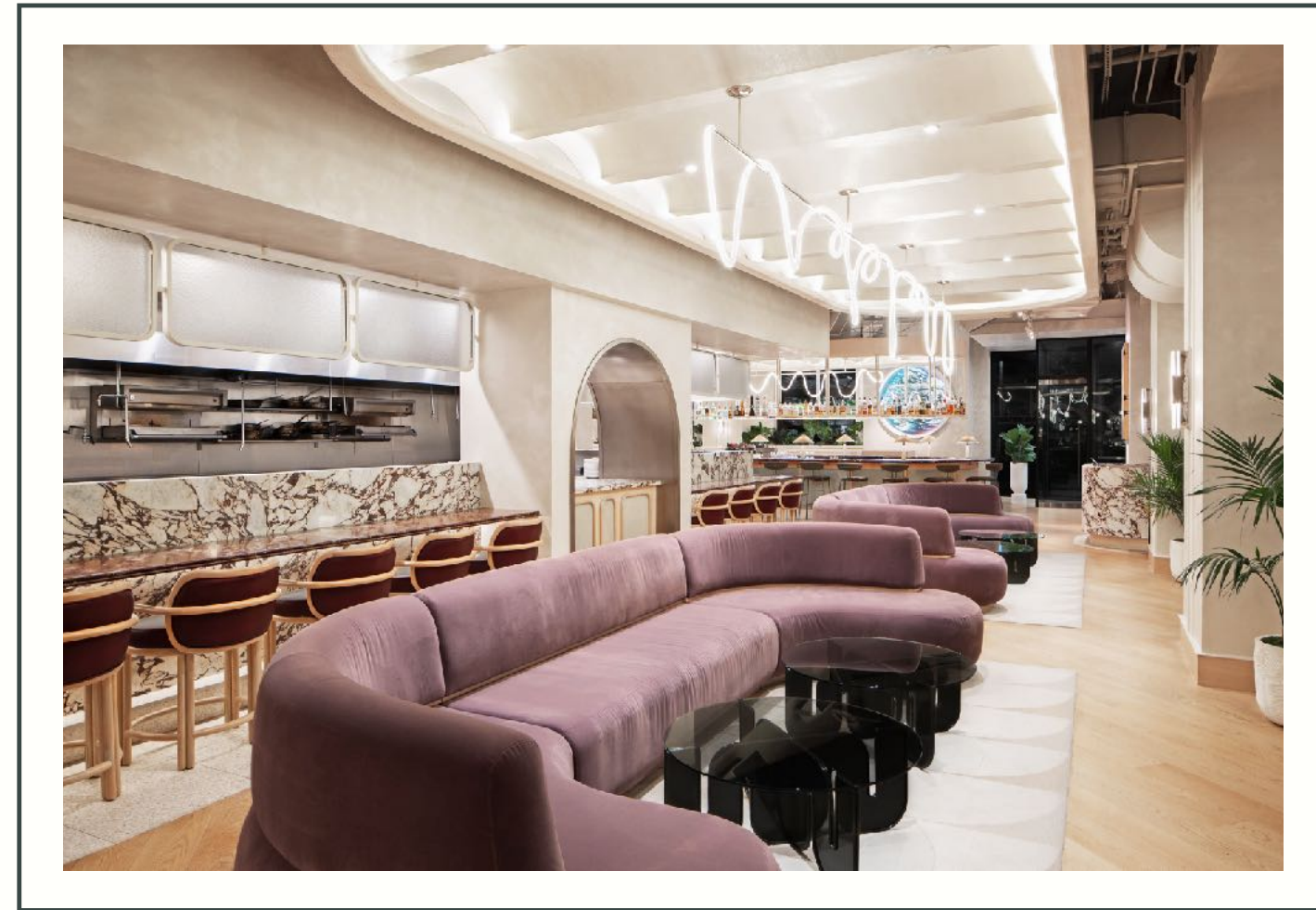
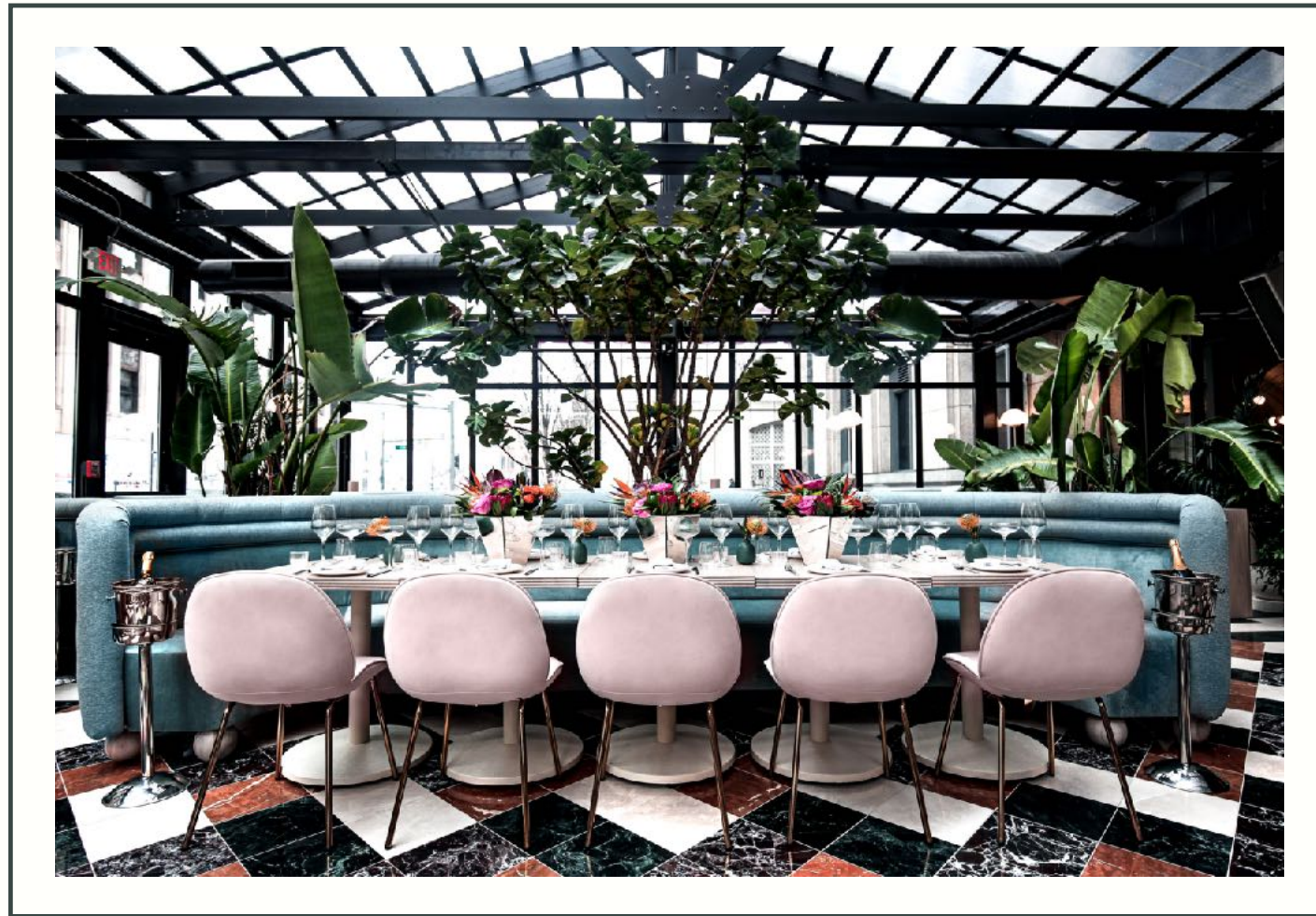
ROOM	PRIVATE / SEMI PRIVATE	SEATED	RECEPTION
BAR	SP	42	75
LOUNGE	SP	20	40
ATRIUM (RETRACTABLE ROOF)	P	105	145
TERRACE (OUTDOOR)	P	90	140
ENTIRE RESTAURANT	P	150	250*

*EXCLUDES OUTDOOR SEATING



Townhouse Detroit

Interiors



HEIRLOOM HOSPITALITY



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Buyout Menu

PASSED & PRESENTED MOMENTS

SEASONAL KIBBEH

vegan kibbeh, herbs, semolina

DIP & CHIPS

french onion, mascarpone, chive, kettle potatoes

MUSHROOM

leeks, mornay, calabrian chili, buttered pastry

SQUASH

lemon tahini, rose harissa, golden raisins, seeds, candied

sesame

TORO HAMACHI

gooseberry, serrano, grapefruit, mint, lime

BIGEYE TUNA

chive, funky vinegar, crispy rice

CAVIAR

one bite, everybody knows the rules!

CRAB

cucumber, dill kosho, lime, tobiko, avocado

WAGYU

A5, shallot rings, grilled chicory, umami

STATIONED MAINS & SIDES

CAULIFLOWER

capers, chili, herbs, garlic

GREENS

marcona almond, jamón serrano, port pear, gouda

BRASSICAS

goat gouda, hot honey, toasted walnuts

SALMON

corn, buttermilk, onion escabeche, candy stripe beet

LOCAL CHICKEN

beluga lentil, castelvetrano, yogurt, fennel pollen

DRY AGED "SLIDER"

daily grind, aged white cheddar, bourbon onions, brioche

bun, hand-cut fries

SKIRT STEAK

leek, mustard, fava, spuds, jus

MINI DESSERTS

LIME YUZU TART

italian meringue, lime zest

DARK CHOCOLATE GATEAU

strawberry butter cream, basil

MICHIGAN CHERRY

morello cherry mousse, chocolate almond streusel



TOWNHOUSE

DETROIT

Cocktail Hour

Menu

MUST HAVE MOMENTS

MINI CAULIFLOWER

capers, chili, herbs, garlic

CAVIAR

one bite, everybody knows the rules!

WAGYU

A5, shallot rings, grilled chicory, umami

BIGEYE TUNA

chive, funky vinegar, crispy rice

TORO HAMACHI

gooseberry, serrano, grapefruit, mint, lime

DRY AGED "SLIDER"

daily grind, aged white cheddar, bourbon onions, brioche bun

TOMATO

vegan kibbeh, herbs, semolina

SQUASH

lemon tahini, rose harissa, golden raisins, seeds, candied

sesame

CHICKEN YAKITORI

skewers

DIP & CHIPS

french onion, mascarpone, chive, kettle potatoes

HAND-CUT CURLY FRIES

MINI DESSERTS

LIME YUZU TART

italian meringue, lime zest

DARK CHOCOLATE GATEAU

strawberry butter cream, basil

MICHIGAN CHERRY

morello cherry mousse, chocolate almond streusel

