

# TOWN HALL

GULP • GATHER • GRUB

## APPETIZERS

### D.C. ROLLS

shaved rib-eye, egg roll wrapper, caramelized onion, mushrooms, & poblano cheese sauce - 12

### GRILLED CHEESE

cheddar, fontina, white, wheat, & tomato soup - 9

### POTATO CHIPS

crumbled bacon, green onion, & goat cheese sauce - 9

### BRIE

baked in almond crust, jam, honey, & crackers - 10.5

### AGNOLOTTI

broccoli rabe, garlic confit, ricotta, pancetta, tomatoes, pinenuts, & cream - 8 & 17

### WINGS

spicy Jamaican jerk sauce & mango honey ranch - 9.5

### QUESADILLA

chicken, grilled onion, roasted poblano, cotija, jack, cheddar, tomato, & chipotle barbeque - 10

### MUSSELS

P.E.I., green curry, coconut milk, cilantro, lemongrass, & ciabatta toast - 10.5

### TARTARE

fresh tuna, guacamole, soy ginger sauce, & won ton chips - 15

## SANDWICHES

all come with choice of side

BURGER - Certified Angus Beef, L.T.O.P., choice of toppings, & brioche roll - 12

CHICKEN SANDWICH - spicy Jamaican jerk breast, L.T.O., pineapple, ham, cheddar, & sourdough - 11.5

CLUB SANDWICH - turkey breast, bacon, avocado, lettuce, tomato, mayo, & texas toast - 12

STEAK SANDWICH - open faced, sourdough, grilled flat iron, mushrooms, crispy onions, & boursin fondue - 15

SHRIMP SANDWICH - cajun crusted fried shrimp, fried pickles, L.T.O., creole mustard sauce, & top split roll - 13.5

## ENTRÉES

SCALLOPS - butternut squash, bacon lardons, brussel sprouts, & brown butter sauce - 22

SHRIMP - roasted cauliflower, broccoli rabe, & hot bloody mary - 20

ROCKFISH - coriander crust, tubetti pasta, & cranberry beans - 22

LAMB PIE - braised lamb, roasted root vegetables, Guinness gravy, & whipped potatoes - 18

CHICKEN - roasted breast, whipped potatoes, green beans, & dijon herb pan jus - 19

POT ROAST - slow braised, fingerling potatoes, carrots, green peas, & braising jus - 19

FLAT IRON STEAK - whipped potatoes, creamed spinach, mushroom demi-glace, & fried onions - 23

PORK CHOP - Duroc pork, goat mac & cheese, & sautéed apples - 24

## SALADS

### HOUSE SALAD

mixed greens, carrots, radish, cucumber, tomato, croutons, & champagne vinaigrette - 8

### BIBB SALAD

apples, gorgonzola, walnuts, & spiced maple dressing - 11

### CHICKEN SALAD

roasted chicken, mixed greens, cotija, corn & black bean salsa, tortilla strips, chipotle barbeque, & avocado ranch - 12

### STEAK SALAD

marinated flat iron, mixed greens, hard egg, capers, red onion, tomato, croutons, & Dijon vinaigrette - 15

### TUNA SALAD

seared tuna, cold stir fry vegetables, noodles, mixed greens, & sesame vinaigrette - 16

## SIDES

fries 4

house made chips 3

side salad 3

vegetable du jour 4

whipped potatoes 4

goat mac & cheese 6

## SIGNATURE COCKTAILS

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### TOWN HALL

Woodford Reserve, house made ginger ale,  
& apple cider molasses

### SILVER & GOLD

Milagro Silver, Cointreau, agave nectar,  
& fresh lime juice

### DARKER & STORMIER

Goslings Ginger Beer, Bermuda Black Rum,  
& Domaine de Canton

### SHANK

Van Gogh Acai-Blueberry, fresh orange slice,  
& sweetened tea

### DISTRICT

Makers Mark, Nocino Walnut Liqueur,  
amarena cherry, & blood orange bitters

### PRICKLY PEAR FIZZ

Hendricks Gin, fresh lime juice,  
fresh lemon juice, & prickly pear puree

## DRAFT BEERS

STELLA ARTOIS, Pale Lager – 6.5

MILLER LITE, American Pilsner – 4.5

FLYING DOG, Raging Bitch IPA – 7

STAR HILL, Jomo Lager – 6.50

BLUE MOON, Belgian White – 6

DOGFISH HEAD, Chicory Stout – 6.5

OMMEGANG, Belgian Witte – 7

NEWCASTLE, English Brown Ale – 6

STONE, Arrogant Bastard Ale – 7.5

LAGUNITAS, West Coast IPA – 6.5

NEW BELGIUM, Fat Tire – 6.5

SIX POINT, Righteous Ale – 6.5

HEINEKEN, European Lager – 5.5

GUINNESS, Irish Stout – 6.5

## BOTTLED BEERS

BUDWIESER – 4.5

BUD LIGHT – 4.5

MILLER LITE – 4.5

COORS LIGHT – 4.5

MILLE HIGH LIFE – 4.5

MAGNERS CIDER – 5.5

CORONA – 5.5

## CANS

BUTTERNUTS, Porkslap

D.C. BRAU, Public Ale

AVERY, White Rascal

SIX POINT, Sweet Action

SIX POINT, Crisp

an 18% gratuity will be added to parties of 8 or more for your convenience