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## FOR THE TABLE

- HEIRLOOM CARROT HUMMUS tahini carrot hummus, roasted baby carrots, toasted pinenuts, smoke paprika, grilled rosemary olive bread **19**
- RUGBY GRILLE CLASSIC SHRIMP COCKTAIL cocktail sauce, hot mustard **26**
- CHARCUTERIE BOARD chef's cheeses, select cured meats, marcona almonds, seasonal jams, fruit, crostini **36**
- ST. ANDRE & BLACKBERRY TARTLET crisp frisee, arugula and mint salad with pickled stone fruit, blackberries, mini breakfast radish **24**
- TOWNSEND BAKED OYSTERS andouille sausage, spinach, sambuca liquor, with fontina cheese and crispy potato **34**
- CRAB CAKE spicy pepper coulis, béarnaise, petite dressed greens **29**
- ARANCINI roasted tomato sauce, goat cheese, fresh herbs, shaved seasonal truffle **23**
- BEEF TARTARE hand-chopped prime tenderloin, egg, shallots, capers, toast points **41**

## SOUP & SALAD

- TOWNSEND FRENCH ONION SOUP crostini, gruyère, parmesan **13**
- WATERMELON GAZPACHO pickled spring vegetable salad, lime oil, sprouted coriander seed **15**
- CHOPPED SALAD romaine, tomato, calabrese salami, chili, chickpeas, dunbarton, scallion, whole grain mustard vinaigrette **24**
- TOWNSEND HOUSE SALAD great lakes greens, carrot, cucumber, tomato, roasted shallot vinaigrette **15**
- GRILLED CLINGSTONE PEACH & BURRATA SALAD shaved heirloom tomatoes, burrata, honey lavender vinaigrette, micro basil with balsamic pearls **24**
- RUGBY CAESAR artisan romaine, garlic crouton, parmigiano-reggiano, house caesar dressing **17**

## USDA PRIME STEAKS

*served with roasted marble potatoes & root vegetables*

- FILET 8oz **69**
- DRY AGED RIBEYE 16oz **96**
- BONE-IN WAGYU NY STRIP 16oz **132**

## ENTRÉES

- RUGBY BURGER charred onion jam, lettuce, duck confit, gruyère, french fries **35**  
*Add: Foie Gras 25, Seasonal Shaved Truffle 18*
- LAMB CHOPS balsamic herb glazed, au gratin potato, brown butter glazed carrots **77**
- BRICK CHICKEN crispy skin amish chicken breast, pommes purée, pan roasted baby root vegetable, natural thyme jus **39**
- MUSHROOM PASTA fresh casarecce pasta, roasted morels, shaved parmesan **42**
- LOCH DUART SALMON maple & pistachio glazed salmon, parsnip purée, petite fall vegetable **45**
- DUCK CANNELLONI confit duck, caramelized onion, mustard cream sauce, duck jus, aged parmesan, petite greens **41**
- HASSELBACK BUTTERNUT SQUASH brown butter, roasted apple, root vegetables, petite greens **36**
- HALIBUT chanterelle risotto, mushroom balsamic reduction, dressed tatsoi **49**
- DOVER SOLE green bean amandine, lemon beurre blanc, capers, herb butter **75**
- BERKSHIRE PORK LOIN cherry bacon gremolata crust, fig & port reduction, potato croquette, fire roasted squash **55**

## SIDES TO SHARE

- RED PEPPERS char-roasted, feta, balsamic **11**
- SPINACH sautéed, garlic **11**
- POTATO chef's preparation **11**
- GRILLED ASPARAGUS béarnaise **11**
- FRIED BRUSSELS SPROUTS malt vinegar salt **11**
- WILD MUSHROOMS sautéed, garlic **11**
- TRUFFLE FRIES parmesan, freshly shaved truffle **19**

*Ask about menu items that are cooked to order or served raw.*

*Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*