



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**
- TOWNSEND BAKED OYSTERS | andouille sausage | spinach | sambuca liquor | fontina cheese | 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**
- TRUFFLE POMME DAUPHINE | truffle reduction | shaved parmesan | wild chives | lemon balm **25**

SOUP & SALAD

- TOWNSEND FRENCH ONION SOUP | crostini | gruyère | parmesan **13**
- PARSNIP POTAGE | wild mushroom custard | parmesan crisp grissini | porcini mushroom powder **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**
- BABY ICEBERG WEDGE SALAD | watercress | shaved tomato | crispy bacon | shaved onion |
blue cheese dressing | fennel fonds **21**

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*
- 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 **45**
- MUSHROOM PASTA | fresh casarecce pasta | roasted morels | shaved parmesan **42**
- SEARED SALMON | grilled cauliflower | creamed tomatoes | olives | spinach | fresh radish salad **45**
- SEAFOOD CIOPPINO | puffed wild rice | saffron aioli | grilled ciabatta | micro arugula **75**
- CORN DUSTED DIVER SCALLOPS | fresh corn grits | sautéed pea tendrils | roasted heirloom tomatoes |
dried corn pillows | shaved pecorino **65**
- SUMMER MUSHROOM GALLET | grilled camembert cheese | tarragon fennel salad **39**
- MAINE LOBSTER RISOTTO | brûlée goat cheese | sundried tomato foam | haricot vert salad |
crispy parmesan | sprouting basil | watercress **68**
- DOVER SOLE | green bean amandine | lemon beurre blanc | capers | herb butter **75**
- BERKSHIRE PORK TENDERLOIN | cherry bacon gremolata crust | fig & port reduction | potato croquette | fire roasted squash **55**

SIDES TO SHARE

- 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**

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.