

TOWNHOUSE

DETROIT

TOWNHOUSEDETROIT.COM

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

At Townhouse, every moment is infused with vibrancy and warmth, creating an atmosphere where every occasion feels special, whether it's a casual gathering or a milestone celebration.

Our experience is designed to be a celebration in itself, blending the flavors of various cuisines into a menu that delights the senses. Our attentive service and dynamic programming ensure that from morning to night, there's always something exciting happening at Townhouse.

As a cherished neighborhood institution and a hub of culture and refinement, we pride ourselves on offering unparalleled hospitality that welcomes you into the heart of the city. Dress your best and bring your friends because Townhouse is the place to be in Detroit!

500 WOODWARD AVE DETROIT, MI 48226

313.723.1000



HEIRLOOM HOSPITALITY





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Townhouse Detroit

Floorplan

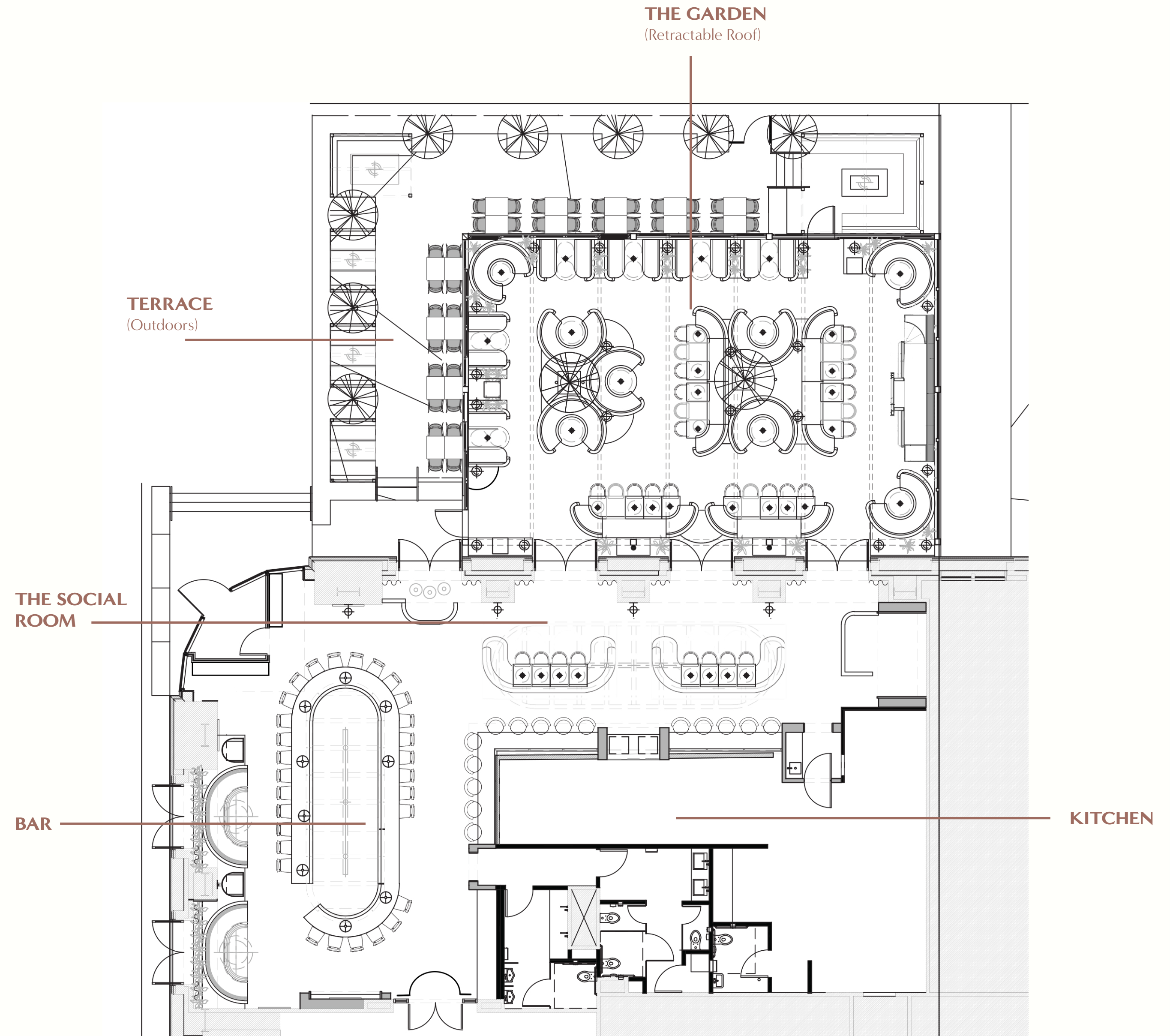
GROUP DINING CAPACITIES
6000 SQ FT*

ROOM	PRIVATE / SEMI PRIVATE	SEATED	RECEPTION
BAR	SP	42	75
THE SOCIAL ROOM	SP	16	40
THE GARDEN (RETRACTABLE ROOF)	P	105	145
TERRACE (OUTDOOR)	P	90	140
ENTIRE RESTAURANT	P	150	250*

*EXCLUDES OUTDOOR SEATING

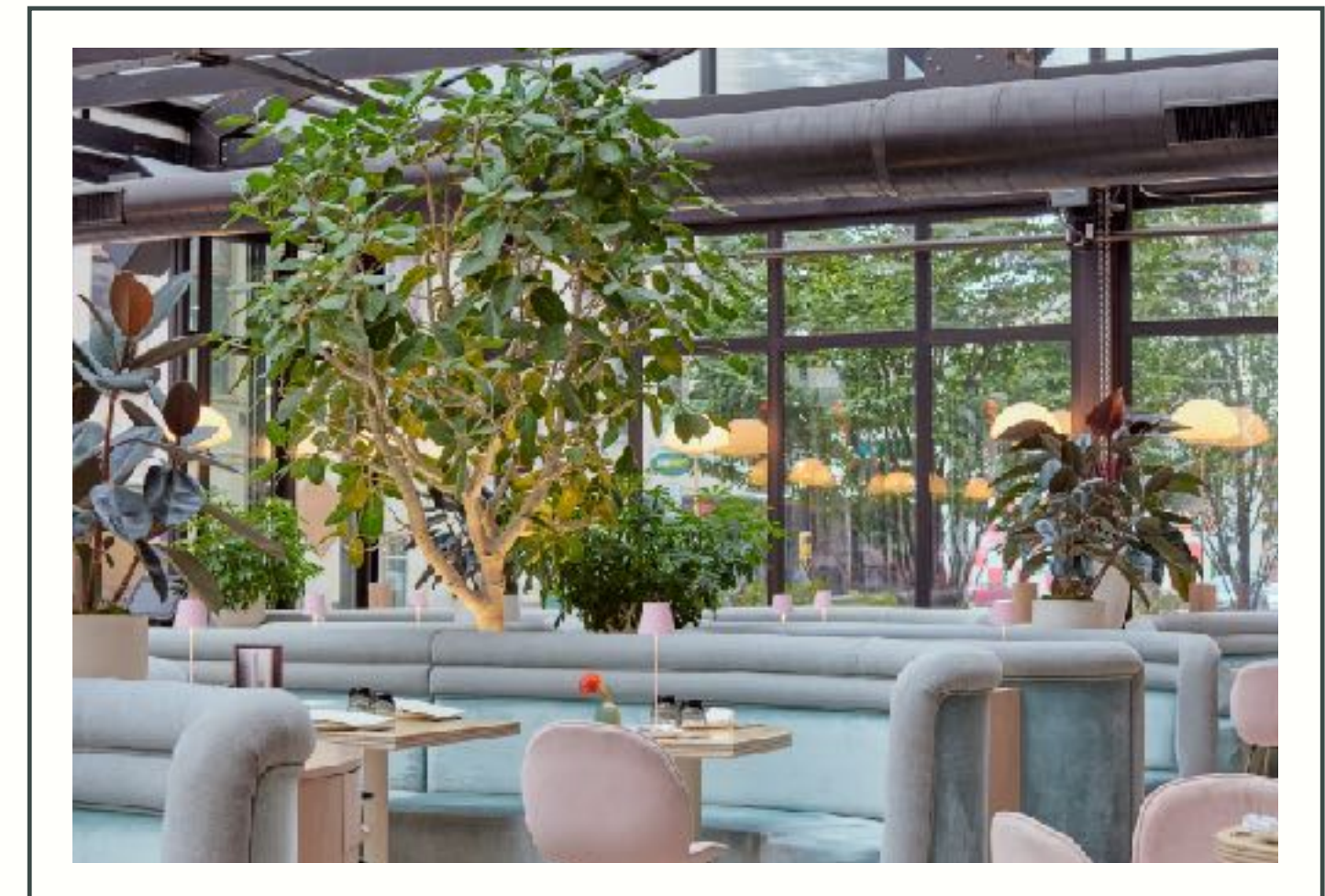
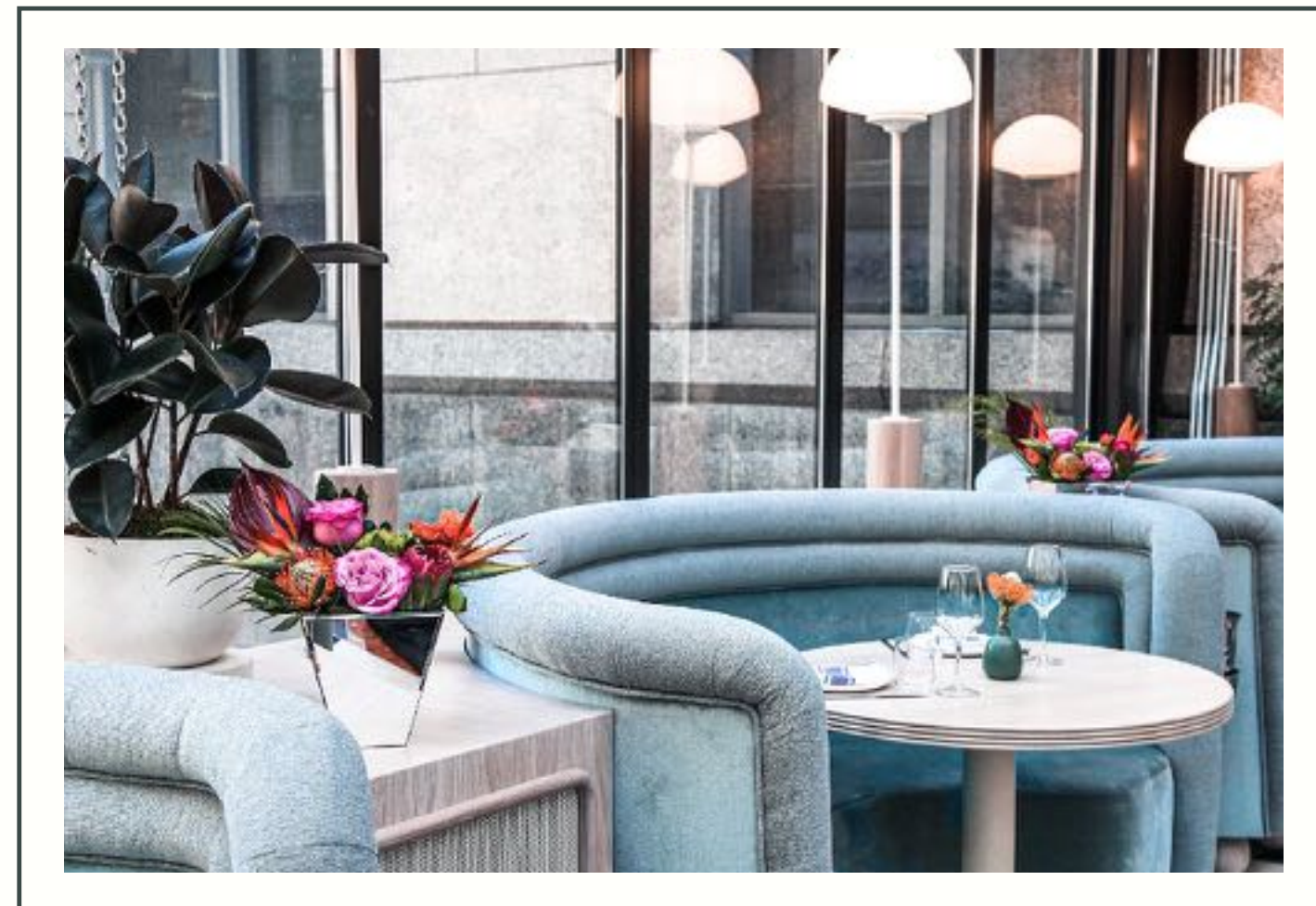
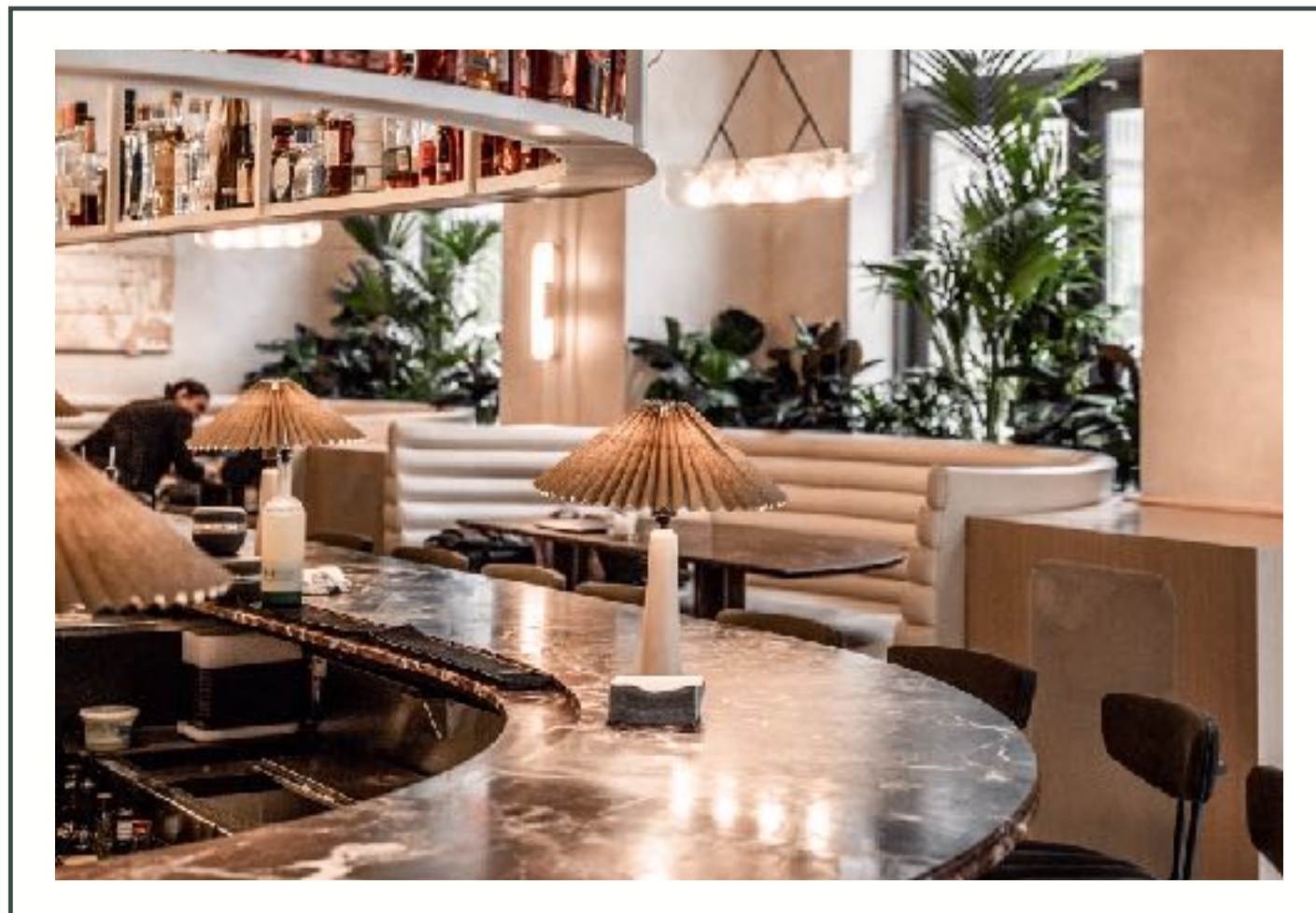
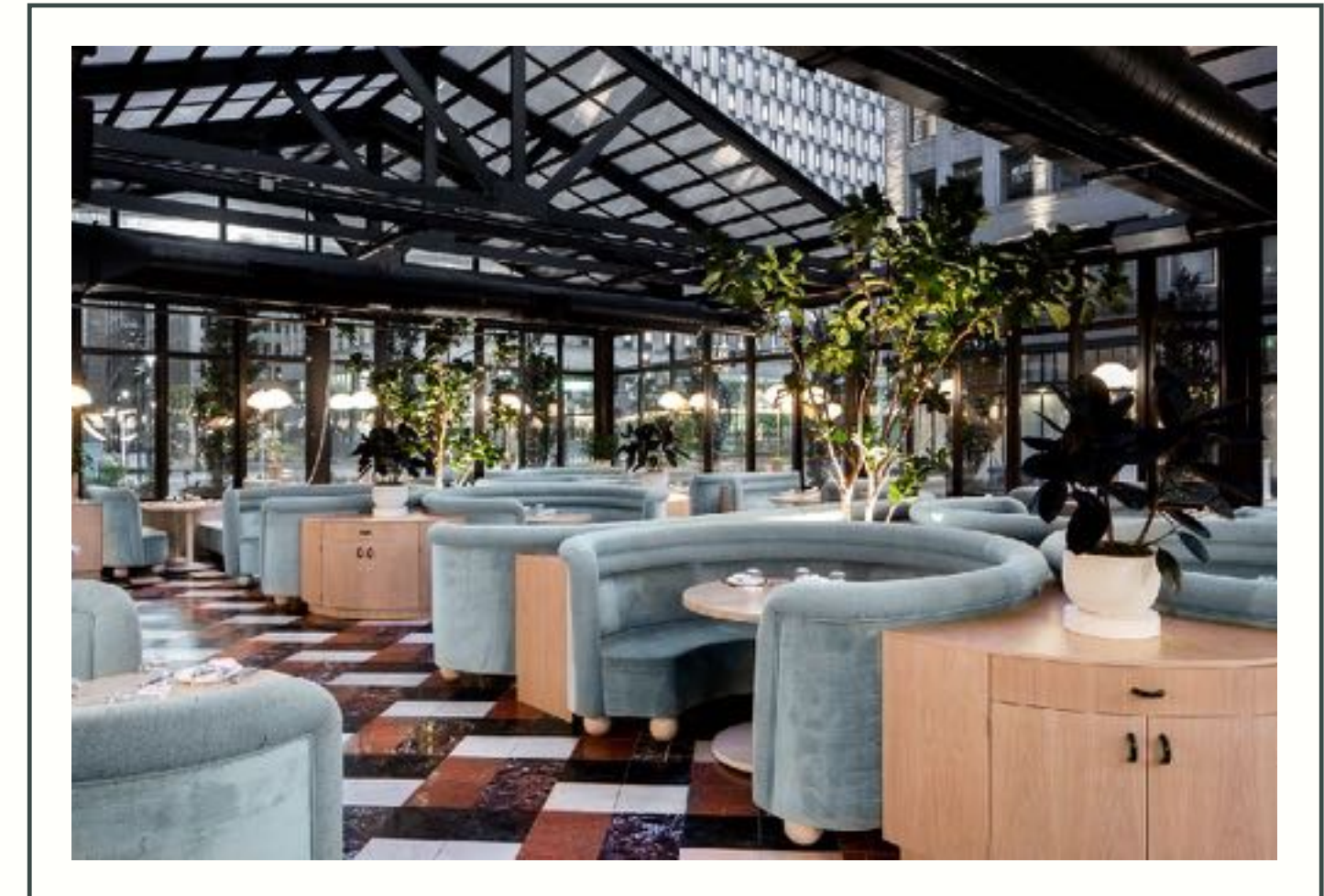
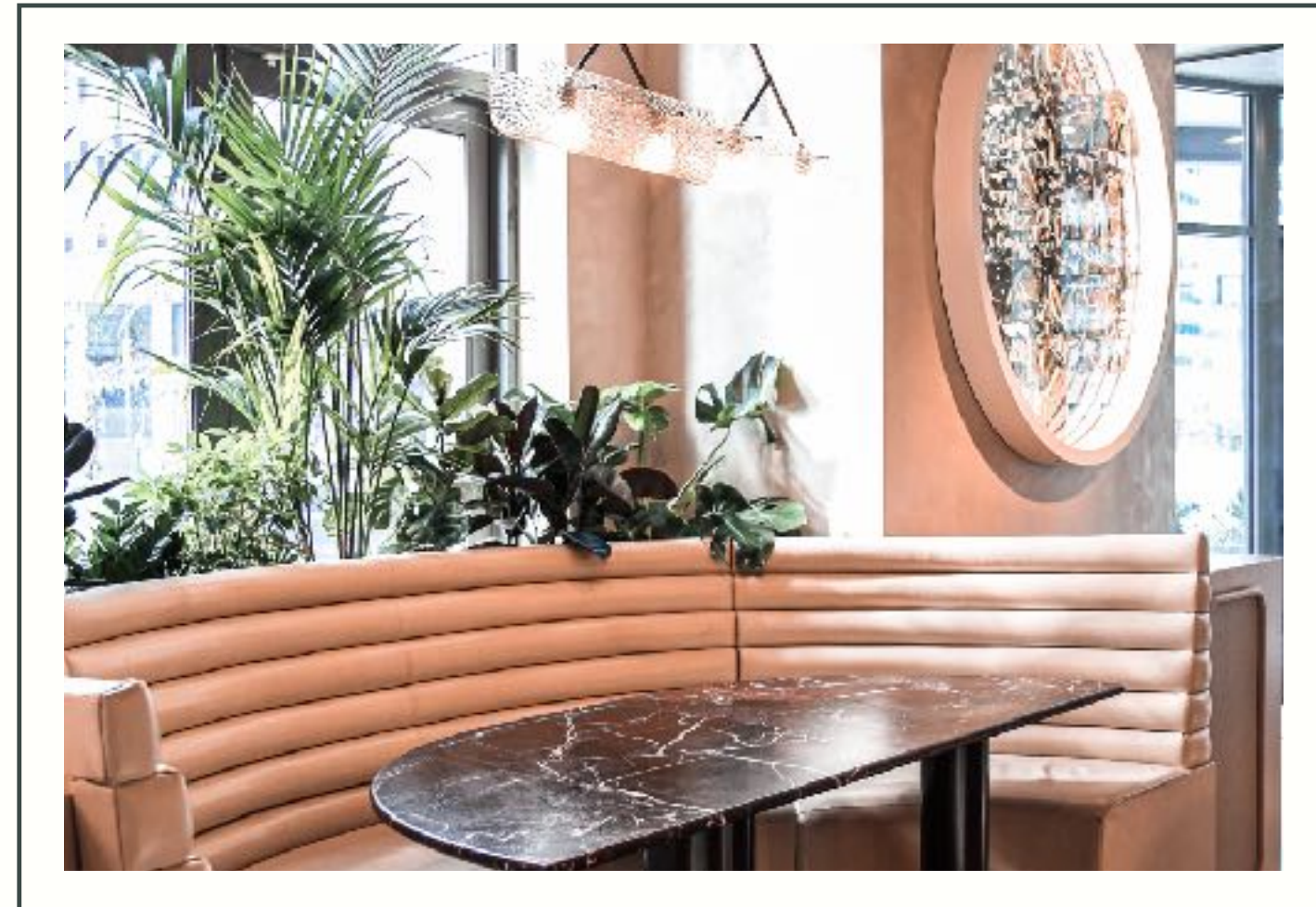
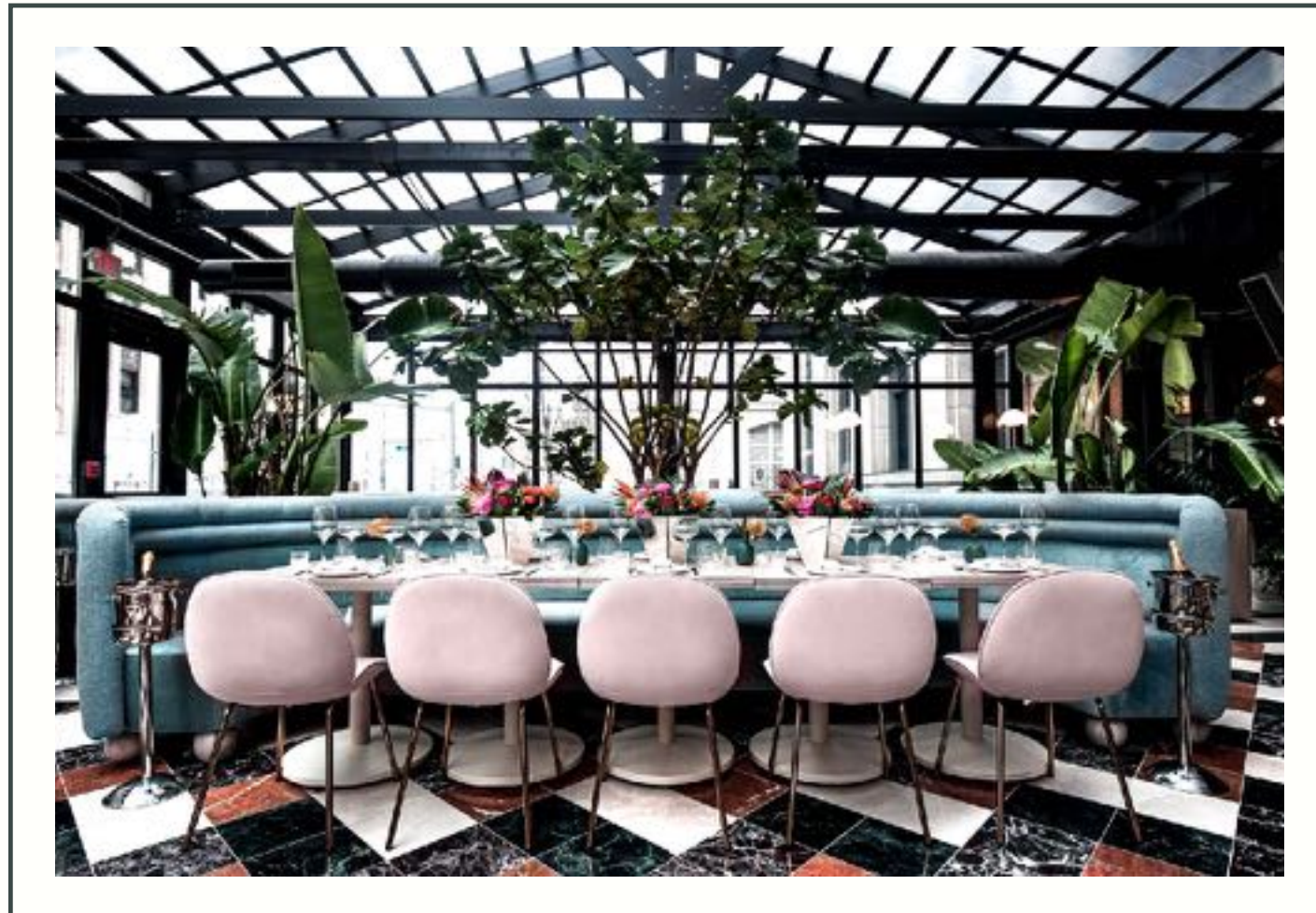
A/V CAPABILITIES:

SMART TV IN BAR
CUSTOM AUDIO OPTIONS INCLUDING LIVE DJ
PROJECTION SCREEN IN THE GARDEN
CUSTOM COLORED LIGHTING CONTROLS
MOBILE MIC AND SPEAKER OPTIONS

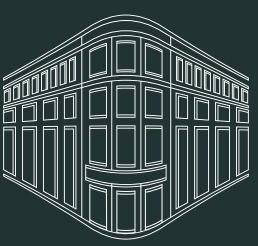


Townhouse Detroit

Interiors



HEIRLOOM HOSPITALITY



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Buyout Menu

PASSED OR PRESENTED

SEASONAL KIBBEH

vegan kibbeh, herbs, semolina

DIP & CHIPS

french onion, mascarpone, chive, kettle potatoes

MAITAKE MUSHROOMS

tempura, yakitori, spicy mayo, togarashi, nori

WONTONS

dry-aged beef, foie gras, miso, mustard, scallion

BRUSSELS SPROUTS

chimichurri, honey gastrique, pomegranate

CEVICHE

hamachi, shrimp, lettuce cup, avocado, cucumber, radish

CRISPY RICE

bigeye tuna, black vinegar, nori mayo

CAVIAR

one bite, chickpea panisse, lemon saffron aioli, viola

BLUE CRAB BEIGNETS

creole mustard, scallions

WAGYU

brioche, nori, capers, truffle

STATIONED MAINS & SIDES

CAULIFLOWER PANCAKES

capers, chili, herbs, garlic

SALMON

asparagus, peas, early potato, mint, dill

LOCAL CHICKEN

forbidden rice, celery root, chicken jus

DRY AGED SLIDER

daily grind, aged white cheddar, bourbon onions, brioche bun, hand-cut fries

SKIRT STEAK OR FILET

carrot, mustard jus, herbs

SALADS

WHERE'S WALDORF

candy stripe beet, apple, avocado, walnut vinaigrette

GRAINS & GREENS

orange, currants, black rice, carrot, feta, granola crisp

KALE

roast peanut, cabbage, mint, parmesan, cider vinaigrette

DESSERTS

LIME YUZU TART

Italian meringue, lime zest

DARK CHOCOLATE GATEAU

strawberry buttercream, basil

MICHIGAN CHERRY

morello cherry mousse, chocolate almond streusel

ICE CREAM SOCIAL

house waffle, seasonal flavors



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Cocktail Hour À La Carte Menu

PRICED FOR 12 GUESTS

SEASONAL KIBBEH vegan kibbeh, herbs, semolina	110
DIP & CHIPS french onion, mascarpone, chive, kettle potatoes	100
MAITAKE MUSHROOMS tempura, yakitori, spicy mayo, togarashi, nori	140
WONTONS dry-aged beef, foie gras, miso, mustard, scallion	110
BRUSSELS SPROUTS chimichurri, honey gastrique, pomegranate	85
CEVICHE hamachi, shrimp, lettuce cup, avocado, cucumber, radish	168
CRISPY RICE bigeye tuna, black vinegar, nori mayo	140
CAVIAR one bite, chickpea panisse, lemon saffron aioli, viola	300

BLUE CRAB BEIGNETS creole mustard, scallions	200
WAGYU brioche, nori, capers, truffle	215
CAULIFLOWER PANCAKES capers, chili, herbs, garlic	102
DRY AGED SLIDERS daily grind, aged white cheddar, bourbon onions, brioche bun	175
FRIES hand-cut and seasoned	60

DESSERTS

LIME YUZU TART Italian meringue, lime zest	100
DARK CHOCOLATE GATEAU strawberry buttercream, basil	100
MICHIGAN CHERRY morello cherry mousse, chocolate almond streusel	100
ICE CREAM SOCIAL house waffle, seasonal flavors	200

