



APPETIZERS

TUNA NACHOS 14

Wonton chips topped with yellowfin tuna, pineapple-corn salsa, avocado, and a sweet soy dressing.

FRITO MISTO 15

Medley of lightly floured and flash fried calamari, oysters, and shrimp, served with onions, banana peppers, chipotle aioli, and housemade marinara.

THG TACOS 12

Two tacos served on flour tortilla with housemade citrus cabbage slaw, pickled jalapeno, and chipotle aioli. Choice of: shrimp, chicken, or fish (crispy, grilled, or blackened).

FLATBREAD 10

Two options: 1. housemade marinara, mozzarella, and fresh basil. OR: 2. grilled onions, bleu cheese, roasted potatoes, rosemary, extra virgin olive oil, and a balsamic reduction.

THG CHICKEN WINGS HALF DOZEN / 9 DOZEN / 16

House brined and marinated wings. Choice of:
Wet: THG Hot, Mild, Mango BBQ, Thai Chili Dry: Lemon Pepper, Old Bay

CHIPOTLE DEVEILED EGGS FOUR / 5 SIX / 7

A THG staple. Made with chipotle aioli, fresh herbs, and topped with paprika and a pinch of pulled chicken.

SOUP OF THE DAY 5

Ask your server to learn more.

SALADS

ITALIAN 9

Arugula, romaine lettuce, ziti, green beans, cauliflower, potatoes, sundried tomatoes, white beans, mozzarella, and parmesan, served with our house Italian dressing.

SOUTHWEST 8

Romaine lettuce, Pico de Gallo, roasted corn, cheddar jack, black beans, guacamole, and chili dusted tortilla chips, served with our housemade poblano cilantro ranch.

CAESAR 7

Chopped heart of romaine, shaved parmesan, and house made crostini, served with our housemade Caesar dressing.

ADD A PROTEIN

seared chicken breast or beef patty 5
grilled or blackened salmon or shrimp 7



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BURGERS & SANDWICHES

TOWN HALL GRILL BURGER 13

Seasoned, seared certified Angus beef, topped with grilled Vidalia onions, roasted seasonal mushrooms, smoked gouda, and applewood smoked bacon on a brioche bun.

THREE POINTS BURGER 12

Certified Angus beef, lettuce, tomato, red onion, and a pickle on a brioche of bun. Choice of cheese: cheddar, mozzarella, or smoked gouda.

FRIED CHICKEN SANDWICH 11

The best of the best. Chicken tenders, seasoned, lightly floured, and fried with pickled cucumber, roasted garlic mayo, and Thai Chili sauce on a brioche bun.

CHICKEN PARM SUB 13

Crispy chicken breast, housemade marinara sauce, mozzarella, and parmesan on a hoagie roll.

BLACK BEAN BURGER 11

Housemade black bean patty, guacamole, pico de gallo, pickled jalapeños, romaine lettuce, cheddar jack, and cilantro poblano ranch on a brioche bun.

GRILLED CHICKEN SANDWICH 12

Seasoned, seared, and marinated chicken breast, served with pickled cucumber, grilled Vidalia onions, roasted wild mushrooms, and smoked gouda on a brioche bun.

CAPRESE PANINI 10

Beefsteak tomato, arugula, mozzarella, peppers agro dolce, house pesto, and balsamic reduction.

MEATBALL SUB 10

House-blend of veal, pork, and beef topped with housemade marinara sauce, mozzarella, and parmesan on a hoagie roll.

AHI TUNA BURGER 15

Seared, marinated ahi tuna, with house pickled vegetables, Thai Chili sauce, and wasabi aioli on a brioche bun.

SIDES

mixed vegetables 5 french fries 5 house chips 4
house salad 5 sweet potato fries 5

DINNER ENTREES

.Only available from 4:00pm to 9:00pm

PESTO SALMON 18

Grilled salmon, house pesto, roasted potatoes, green beans, and broccoli, topped with our housemade sundried tomato tapenade.

CHICKEN PARMESAN 16

Lightly breaded chicken breast covered in a housemade marinara sauce and mozzarella cheese, and served with housemade pasta.

CHICKEN ALFREDO 16

The classic. Blackened, grilled chicken breast with fettuccine, broccoli, cauliflower, and green beans in our housemade Alfredo sauce.

RISOTTO OF THE DAY MKT

Ask your server to learn more.

STEAK FRITTES 21

Grilled, seasoned New York strip steak served with salsa verde and French fries.

FISH AND CHIPS 15

Beer battered freshly caught cod served with house chips, citrus slaw, malt vinegar, and our housemade tartar sauce.

CHICKEN PICCATA 16

Chicken breast sautéed in a fresh lemon caper white wine sauce and served with housemade pasta.

DESSERTS

DARK CHOCOLATE POTS DE CREME 6

Our rich, housemade dark chocolate custard is served with fresh strawberries and whipped cream.

CHOCOLATE CHIP BREAD PUDDING 6

Our bread pudding is made fresh daily and served with a drizzle of housemade caramel syrup and a pinch of powdered sugar on top.

PINEAPPLE UPSIDE-DOWN CAKE 6

Carmelized to perfection, our pineapple upside-down cake is an instant classic, served with a generous scoop of vanilla ice cream and housemade berry compote.