

Est. 1996

At **Town House Café**, we have always believed in using fresh wholesome ingredients to prepare your meal. Our soups and desserts are made daily from scratch and our breads are delivered fresh-baked every morning. Our turkey, chicken and pork are roasted in-house with homemade rubs and marinades. Since 1996, our daily commitment to you has been to provide a dining experience that is both satisfying and nourishing. **Please, Enjoy!**



CHAPTER ONE: "COLD SANDWICHES"

Served with your choice of fruit salad or chips

Bread Choices: Sourdough, Pumpernickel, Whole Wheat Multigrain, or Crusty Italian

Apricot Chicken

Herb-roasted chicken salad made with dried apricots, celery, green onion and rosemary-Dijon dressing 12.95

Tuna-Dill

Albacore tuna salad made with celery, onion and lemon-dill mayonnaise 11.95

Town House Turkey

Herb-roasted turkey, tomato, roasted red onion, avocado, lettuce, smoked mozzarella and spicy mayo 13.95

Town House Club

Herb-roasted turkey, ham, bacon, cucumber, tomato, red onion, roasted red pepper, lettuce, Swiss, cheddar and honey-mustard 14.95

Vegetable Club

Avocado, cucumber, mushroom, tomato, sunflower shoots, carrot slaw, red onion and goat cheese 10.95

Egg Salad

Fresh egg salad made with red pepper, celery, mayo and Dijon 10.95

Turkey Berry

Herb-roasted turkey, roasted red pepper, strawberry preserves, lettuce, tomato and mayo 11.95

LUNCH COMBOS

For the prices above, you may opt for:

½ Cold Sandwich & Cup of Soup,
with a choice of chips or fruit salad

~ or ~

½ Cold Sandwich & Small Mixed Greens Salad,
with your choice of dressing

~ Upgrade to a Small Signature Salad
or a Big Bowl of Soup, add 3.00 ~



CHAPTER TWO: "HOT SANDWICHES"

Served with your choice of fruit salad or chips

Avocado Tuna Melt

Albacore tuna salad with avocado, tomato, Havarti dill cheese, spicy Dijon and mayo, served open-faced on pumpernickel 13.95

Ham & Cheese Melt

Smoked ham, Swiss and cheddar cheeses, tomato, red onion, roasted red pepper, mayo and spicy Dijon mustard, served open-faced on grilled sourdough 12.95

Hummus Melt

Our homemade hummus with avocado, tomato, mushroom, red onion, roasted red pepper, carrot slaw, sliced Kalamata olives and Swiss, served open-faced on whole wheat multigrain 13.95

Florentine Melt

Sautéed spinach and onion, mushroom, tomato, goat cheese and spicy Dijon on pumpernickel 11.95

Apple Roast Pork

Mustard-roasted pork loin grilled with Granny Smith apple, Swiss, roasted red onion and spicy Dijon on raisin bread 12.95

Town House Reuben

First cut Corned beef brisket, pickled red cabbage, Gouda cheese and herb buttermilk ranch on pumpernickel 16.95

Spinach Turkey

Herb-roasted turkey, sautéed spinach and onion, tomato, mushroom, Havarti dill cheese, spicy Dijon and mayo on sourdough 14.95

Beef & Brie

All-natural roast beef with brie cheese, roasted red pepper, tomato, red onion and horseradish sauce on crusty Italian 14.95

Tom's Turkey Reuben

Herb-roasted turkey, pickled red cabbage, Gouda cheese and herb buttermilk ranch on pumpernickel 14.95

Lea's Grilled Cheese

Cheddar, Swiss and smoked mozzarella with roasted red onion, tomato, roasted red pepper and honey mustard on crusty Italian 11.95

"Plain Jane" Grilled Cheese

Simple and delicious, just like Mom's, on grilled sourdough 8.95

The "Ultimate" BLT

Applewood-smoked bacon, lettuce, tomato, spicy Dijon, mayonnaise, avocado, cheddar, red onion and jalapeños grilled on crusty Italian 14.95

Split plate charge \$2.95 - includes 2 sides



CHAPTER THREE: "FRESH SALADS"

homemade dressings: spicy buttermilk ranch, raspberry-poppy seed & herb vinaigrette

Town House "Signature" Salad

Fresh mixed greens with dried cranberries, bacon, crumbled bleu cheese, toasted pecans and spicy buttermilk ranch dressing
small 8.95 / large 13.95

The "Book Club" Salad

Ham, turkey, bacon, avocado, roasted red pepper, tomato, red onion, cucumber and crumbled bleu cheese on fresh mixed greens with your choice of dressing 16.95

Mixed Greens Salad

Fresh greens with tomato, cucumber, mushroom, red onion, carrot slaw, sunflower shoots, homemade croutons and your choice of dressing
small 5.95 / large 10.95

Apricot Chicken Salad

Two scoops of our apricot chicken salad on mixed greens with your choice of dressing 12.95

Tuna-Dill Salad

Two scoops of our Albacore tuna salad on mixed greens with your choice of dressing 11.95

Egg Salad Salad

Two scoops of our fresh egg salad on mixed greens with your choice of dressing 10.95

The "Trio" Salad

A scoop each of our egg, tuna-dill and apricot chicken salads on mixed greens with your choice of dressing 14.95

HOMEMADE QUICHE OF THE DAY

With a Cup of Soup
or a Small Mixed Greens Salad 11.95

With a Small Signature Salad
or a Big Bowl of Soup, add 3.00

To ensure the best service to all of our guests,
we do not allow separate checks.
We will accept split forms of payment for your bill
providing that you do your own math. Thank you!!

“WRITER’S WORKSHOP”

(Create Your Own Sandwich) ~ Served with your choice of fruit salad or chips

Bread Choices: Sourdough, Pumpernickel,
Whole Wheat Multigrain, or Crusty Italian

#1 Choose your main character: #2 Develop the story:

ROAST TURKEY	11.95	* MAYONNAISE * SPICY MAYO
ROAST PORK	9.95	* SPICY DIJON * HONEY MUSTARD
SMOKED HAM	9.95	* LETTUCE * TOMATO
CORNED BEEF	13.95	* RED ONION * CUCUMBER
ROAST BEEF (all natural)	12.95	* MUSHROOM * JALAPENOS
BACON (Applewood- 4 slices)	10.95	* ROASTED RED ONION
WITHOUT MEAT	6.95	* ROASTED RED PEPPER

#3 Thicken the plot:

ADD CHEESE 1.50 ADD AVOCADO 1.50 ADD BACON 3.00

CHEDDAR * SWISS * GOUDA * HAVARTI DILL
BRIE * SMOKED MOZZARELLA * GOAT CHEESE

Grill Charge 2.00 (sorry, we cannot grill ½ sandwiches)

WRITER’S WORKSHOP COMBOS

For the prices above, you may opt for:

½ Cold Sandwich & Cup of Soup,
with a choice of chips or fruit salad
~ or ~

½ Cold Sandwich & Small Mixed Greens Salad,
with your choice of dressing

~ Upgrade to a Small Signature Salad
or a Bowl of Soup, add 3.00 ~

HOMEMADE SOUP OF THE DAY

Cup (8 oz.) 5.95
Big Bowl (16 oz.) 8.95

Cup of soup & Small Mixed Green Salad 10.95

To see our complete list
of over 60 homemade soups, visit our website at
www.townhousecafe.com

HUMMUS PLATE

Homemade hummus with fresh vegetables, carrot slaw,
roasted red pepper, Kalamata olives and sunflower shoots,
served with toasted whole wheat multigrain bread

Small 8.95 / Large 15.95

HOT BEVERAGES

(Almond Milk, add .60)

Fresh Coffee	1.95 / 3.50	Cappuccino	3.95 / 5.95
Espresso	2.50	Café Latte	3.95 / 5.95
Double Espresso	4.00	Mocha Latte	4.25 / 6.25
Café Americano	2.50 / 4.50	Chai Tea Latte	3.50 / 5.50
Hot Chocolate	3.95 / 5.95	Monin Steamers	3.50 / 5.50

ADD FLAVOR WITH MONIN GOURMET SYRUPS

Small .60 / Large 1.20

AMARETTO * CARAMEL * CINNAMON * HAZELNUT
IRISH CRÈME * VANILLA * SUGAR-FREE VANILLA

HOT PRESS POT OF LOOSE LEAF TEA

BLACK TEAS 4.95

Assam Breakfast * Blackberry Sage * Cinnamon Plum
Darjeeling * Ginger Peach * Earl Grey

GREEN TEAS 4.95

Dancing Leaves Traditional * Spring Cherry * Pomegranate

HERBAL / DECAF TEAS 4.95

Chamomile Lemon * Ginseng Peppermint
Cinnamon Orange Spiced Red Tea

COLD BEVERAGES

Lemonade (free refills)	3.50	Iced Tea (free refills)	3.50
Orange Juice	3.50	Iced Coffee (free refills)	3.50
Cranberry Juice	3.50	Iced Latte	4.95
Tomato Juice	3.50	Iced Mocha	5.25
Apple Juice (Martinelli's)	3.50	Iced Chai Tea Latte	4.50
Milk (2% or skim)	2.50	Chocolate Milk	3.50

Can of Soda: coke, diet coke, or sprite	2.95
San Pellegrino Sparkling Lemon Italian Soda	3.95
San Pellegrino Sparkling Blood Orange Italian Soda	3.95
G.U.S (All-natural grown-Up Sodas): Dry Cranberry Lime	4.50
G.U.S (All-natural grown-Up Sodas): Extra-Dry Ginger Ale	4.50
Sprecher Fire-Brewed Old-Fashioned Root Beer (16 oz.)	4.50
Sprecher Fire-Brewed Raw Honey Cream Soda (16 oz.)	4.50
Acqua Panna Bottled Spring Water	2.95
San Pellegrino Sparkling Mineral Water	2.95

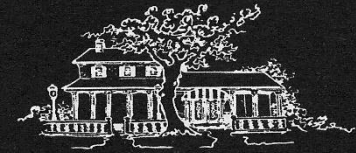
DESSERTS

All our desserts are homemade from scratch and change daily.
See our website for whole desserts that can be ordered with advance notice.

WE PROUDLY SERVE FRÍO PREMIUM ARGENTINE GELATO & SORBET

Café Latte * Dulce de Leche (Argentine Caramel)
Luxardo Cherry Chocolate Chip * Malbec Wine with Berries
Mascarpone Cheese with Raspberry * Vanilla Bean
Lemon Sorbet * Chocolate Sorbet * Passion Fruit Sorbet

ONE SCOOP 3.50 TWO SCOOPS 6.50 ROOT BEER FLOAT 8.95



TownHouse
BOOKS & CAFE



LUNCH MENU

MONDAY – SATURDAY
Lunch 11:00 am – 3:00 pm

Continental Breakfast 9:00 am-11:00 am

Drinks & Dessert until 4:00 pm

Follow us on Facebook & Instagram:
(specials posted daily)

@thc2ndAve

www.townhousecafe.com

Cafe (630) 584-8603
Bookstore (630) 584-8600

105 North 2nd Ave., St. Charles, IL 60174

(updated May 2024 - items and prices subject to change)