



https://menuweb.menu
515 Sw Van Buren St Topeka, KS 66603-3372, United States
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The menu of Rowhouse from Topeka contains about 182 different dishes and drinks. On average you pay about \$9.6 for a dish / drink. Rowhouse is a unique dining experience that has received rave reviews from many satisfied customers. The restaurant offers a variety of dishes that are meticulously prepared and paired perfectly with wines. While some dishes may have had minor issues, the overall dining experience is exceptional. The chef, Greg Fox, is highly praised for his culinary skills. The atmosphere is intimate and cozy, further enhancing the overall dining experience. Rowhouse is not only a great spot for a fancy date night, but also offers affordable lunch options. Additionally, the restaurant is known for its community involvement and catering to customers with food allergies. Overall, Rowhouse is a must-try for anyone looking for a high-quality dining experience in Topeka.

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Pasta MAC CHEESE LUNCH		Beer & Cider DESCHUTES BLACK BUTTE PORTER \$5.0
10 Most Popular SPRING	\$8.0	Whites CALERA CHARDONNAY
Cocktails GOLD RUSH		Signature Cocktails PINK MARGARITA
Main Course SEARED MAHI MAHI	\$21.0	Bottled Beer DOGFISH HEAD 90 MINUTE IPA \$7.0
Mexican Dishes TACOS		Bottles & Cans BOULEVARD WHEAT \$5.0
Lunch Specials HOT HAM CHEESE LUNCH		Liqueurs PIMM'S CUP
Meat Dishes BEEF TENDERLOIN	\$25.0	Wine By The Glass LAGARIA PINOT GRIGIO
Vodka ARISTOCRAT		Homemade Soup CREAMY TOMATO DILL SOUP
Bakery SHORTBREAD COOKIES	\$3.0	Sparkling & Sweet RIONDO, PROSECCO, ITALY \$9.0
Soup & Salads ORANGE CHICKEN SALAD	\$14.5	Lunch Specialties ROASTED TURKEY SANDWICH \$8.0
Red Wine		LUNCH

Appetizers From The



Sushi Bar

BULLET

Sparkling & Rose Wine

LA VIEILLE FERME ROSE

Pale Ales

FREE STATE COPPERHEAD PALE \$5.0

Build Your Own Sub

HONEY HAM \$14.5

Mineral Water

SPARKLING \$8.0

After Dinner

BRANDY ALEXANDER

North America

GRUET, BRUT, NEW MEXICO NV

Colorado Drafts

LEFT HAND NITRO MILK STOUT \$7.0

Local Cocktails

CREAMSICLE

Condiments And Sauces

HUMMUS

Hollywood Favorites

Smooth

BODEGA NORTON MALBEC

Light Lagers

BOULEVARD KOLSCH \$5.0

Cocktail Of The Week

PALOMA ROW \$10.0

Avec Frites

BEETSTRAMI SANDWICH

To Sweeten: Our Desserts

ROWHOUSE GRANITA/SORBET \$4.0

Hoppy, And Even Hoppier

ODELL 90 SHILLING ALE \$5.0

Fall Classic Cocktails

FRENCH 76

Franchia'S Vegan Lunch Box \$16

SALAD OF THE WEEK

Sandwich Fare & Fixings

SMOKED TURKEY \$14.5

Salads

GRAIN SALAD \$4.3

SUMMER SALAD



Soups

SOUP OF THE DAY
MUSHROOM SOUP

Extras

4 OUNCE CHICKEN BREAST \$4.3

OUART TOMATO DILL TO GO \$14.0

Specialties

'MAPPLE ' SOUR
BLUEBERRY MISCHIEF MULE

Beverages

CUCUMBER LEMONADE

DUCKHORN DECOY MERLOT

Elixers

HERBAL LEMONADES \$5.0 ELIXER OF THE DAY \$5.0

To Start: Our Tastes

SUMMER LAKE SALAD
SNACKS TO SHARE \$12.0

To Satisfy: Our Sandwiches

BRAISED BEEF SHORTRIB SANDWICH ORANGE CHICKEN SALAD SANDWICH

Dinner First Course

BROCCOLI SOUP WITH CRISPY

BROCCOLI

WINTER GREENS, CHEDDAR CHEESE \$7.0

\$7.0

Lunch To Savor And Linger Our Entrees

VEGGIE, SEEDS BEANS BOWL \$16.0

BEEF SHORT RIBS SHEPARD'S \$18.0

Bubbles

VEUVE CLIQUET BRUT YELLOW LABEL, FRANCE, NV

LOUIS ROEDERE BRUT PREMIER, FRANCE, NV

H. BILLIOT FILS, BRUT RESERVE, FRANCE, NV

Dinner Entrées

VEGETARIAN ENTREE

MUSHROOM MEATBALLS

SEARED SALMON TART CHERRY
COUSCOUS

BEEF TENDERLOIN MASHED
POTATO

\$17.0

\$32.0

Lunch To Satisfy Our Sandwiches

ORANGE CHICKEN SALAD \$7.0
SANDWICH LUNCH \$7.5
TRIPLE GRILLED CHEESE LUNCH \$8.0

Lunch To Sweeten Our Desserts

SHORTBREAD COOKIES LUNCH

ROWHOUSE FROZEN SWEET THIGA LUNCH \$4.0

\$3.0



Restaurant Category

VEGETARIAN \$16.0

VEGAN

DESSERT

Uncategorized

VEGGIE DELI \$14.5

CREAMY ZUCCHINI

RIONDO, PROSECCO, ITALY, NV

Dessert

BROWNIES	\$4.0
SHORTBREAD COOKIE AND SORBET	\$6.0
PEACH CREAM PIE	\$8.0
BLUEBERRY COBBLER WITH WHIPPED CREAM	\$8.0

Lunch Extras

GRAIN SALAD LUNCH	\$4.3
4 OUNCE CHICKEN BREAST LUNCE	H \$4.3
QUART TOMATO DILL TO GO LUNCH	\$14.0
4 OUNCES BRAISED BEEF SHORTRIB LUNCH	\$4.3

To Savor And Linger: Our Entrees

VEGGIE, SEEDS BEANS BOWL

BEEF SHORTRIBS SHEPARD'S PIE

CITRUS BRINED CHICKEN BREAST

PORK MUSHROOM MEATBALLS

Lunch To Start Our Tastes

LUNCH	\$4.3
ANTUMN LAKE SALAD LUNCH	\$6.3
SALAD OF THE WEEK LUNCH	\$6.3
SNACKS TO SHARE LUNCH	\$12.0

Adventurous Whites

LA VIEILLE FERME, WHITE, FRANCE, 2014

MAPRECO, VINHO VERDE, PORTUGAL, 2014

CAP CETTE, PICPOUL DE PINET, FRANCE, 2013

GOBELSBURG, GRÜNER VELTLINER, AUSTRIA, 2014

HOOK LADDER, GEWÜRZTRAMINER, RUSSIAN RIVER VALLEY, 2013

Ingredients Used

BEEF

CHEESE

HAM

MUSTARD

BUTTER

Sandwiches

SMOKED TURKEY SANDWICH

TOMATO BASIL SANDWICH

HAM AND CHEESE

CHEESE SANDWICH

TURKEY SANDWICH

BRAISED SHORTRIB SANDWICH LUNCH



Beer

ON TAP, FREESTATE, YAKIMANIAC IPA	\$7.0
ON TAP, FREESTATE, GARDEN PARTY LAGER	\$6.0
KANSAS TERRITORY LIFE COACH LAGER	\$4.0
FREE STATE YAKIMANIAC IPA (DRAFT)	\$7.0
FREE STATE GARDEN PARTY LAGER (DRAFT)	\$6.0
SIX PACK FOR THE KITCHEN CREW	\$12.0

These Types Of Dishes Are Being Served

SANDWICH

SOUP

PANINI

SALAD

TURKEY

APPETIZER

White & Pink

KIM CRAWFORD, SAUVIGNON BLANC, NEW ZEALAND, 2013

LA VIEILLE FERME, ROSÉ, FRANCE, 2014

ELIO PERRONE, MOSCATO D' ASTI, ITALY, 2014

HIP, HEDGES FAMILY ESTATE, CHARDONNAY, WASHINGTON, 2012

URBAN, RIESLING, MOSEL VALLEY, GERMANY, 2014

LAGARIA, PINOT GRIGIO, ITALY, 2013

DOMAINE DE PELLEHAUT, BLEND, FRANCE, 2014

Adventurous Reds

BERGER, ZWEIGELT, AUSTRIA, 2013

EXITUS, BLEND, SYRAH, MERLOT, CABERNET, CALIFORNIA, 2011

HEDGES FAMILY ESTATE, RED MOUNTAIN BLEND, WASHINGTON, 2011

DE MARTINO, BLEND, CABERNET, MALBEC, CHILE, 2010

TRENZA TINTO, BLEND, CALIFORNIA, 2009

LAPOSTOLLE, CLOS APALATA, CARMENERE, CABERNET, PETIT VERDOT, CHILE 2009

CAIN 5 RED, MERITAGE, SPRING MOUNTAIN, NAPA VALLEY, 2009

Classic Whites

SMOKE STACK, SAUVINGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2013

SEAN MINOR, SAUVINGNON BLANC, CALIFORNIA, 2014

L'ECOLE NO. 41, CHENIN BLANC, COLUMBIA VALLEY, WASHINGTON, 2013

REATA, CHARDONNAY, SONOMA COUNTY, CALIFORNIA, 2012

ANNABELLA, CHARDONNAY, NAPA VALLEY, CALIFORNIA, 2013

PATZ AND HALL, CHARDONNAY, SONOMA COUNTY, CALIFORNIA, 2013

ILLAHE, PINOT GRIS, WILLAMETTE VALLEY, OREGON, 2013

CRISTOM, VIOGNIER, WILLAMETTE VALLEY, OREGON, 2013

MULDERBOSCH, CABERNET SAUVIGNON ROSÉ, SOUTH AFRICA, 2015

Red

BYRON, NIELSON, PINOT NOIR



FOX GLOVE, CABERNET SAUVIGNON

\$10.0

BLACK INK, BLEND

\$9.0

JOSEPH CARR, MERLOT, NAPA VALLEY, 2012

BYRON, NIELSON, PINOT NOIR, SANTA BARBERA, CALIFORNIA, 2013

VILLA ANTINORI, TOSCANA, BLEND, ITALY, 2011

FOX GLOVE, CABERNET SAUVIGNON, CALIFORNIA, 2012

ELLENA GIUSEPPE, BARBERA D' ALBA, ITALY, 2012

BLACK INK, BLEND, CALIFORNIA, 2013

BODEGA NORTON, MALBEC, MENDOZA, ARGENTINA, 2012

Classic Reds

HIP, HEDGES ESTATE, MERLOT, COLUMBIA VALLEY, WASHINGTON, 2013

THE PRISONER, THORN, MERLOT, NAPA VALLEY, CALIFORNIA, 2012

CEDRUS, MALBEC, FRANCE, 2012

POSEIDON, PINOT NOIR, NAPA VALLEY, CALIFORNIA, 2012

RED CAR, PINOT NOIR, SONOMA COAST, CALIFORNIA, 2012

LOUIS JADOT, BEAUJOLAIS, FRANCE, 2013

TWO HANDS THE LUCKY COUNTRY, SHIRAZ, MCLAREN VALE, AUSTRALIA, 2013

MELVILLE, GREG BREWER, SYRAH, CALIFORNIA, 2013

CHARLES SMITH, BOOM BOOM SYRAH, COLUMBIA VALLEY, WASHINGTON, 2013

RED MOUNTAIN, GOEDHARDT FAMILY, SYRAH, WASHINGTON, 2010

IL NERO DI CASANOVA, TOSCANA SANGIOVESE, ITALY, 2009

OBSIDIAN RIDGE, CABERNET SAUVIGNON, CALIFORNIA, 2012

ANTICA, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, 2012

FREAKSHOW, CABERNET SAUVIGNON, CALIFORNIA, 2012

SINEANN, CABERNET SAUVIGNON, COLOMBIA VALLEY, OREGON, 2013

HIP, HEDGES FAMILY ESTATE, CABERNET SAUVIGNON, WASHINGTON, 2013

TWO HANDS, SEXY BEAST, MCLAREN VALE, AUSTRALIA, CABERNET SAUVIGNON, 2013

VOLKER EISELE, CABERNET, NAPA VALLEY, 2010

CAROL SHELTON, WILD THING, OLD VINE ZINFANDEL, MENDOCINO, 2013

HERENCIA ALTES, GRENACHE, CATALONIA, SPAIN, 2012

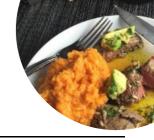
BARON DE LEY, RIOJA, SPAIN, 2010

MONTEBUENA, TEMPERANILLO, RIOJA, SPAIN, 2012

TOSCOLO, CHIANTI, ITALY, 2012

EL CORAZON, TIGER 'S BLOOD, CARMENERE, WASHINGTON, 2012

DOMAINE LAROQUE, CABERNET FRANC, FRANCE, 2014



Rowhouse

515 Sw Van Buren St Topeka, KS 66603-3372, United States **Opening Hours:**

Monday 11:00-14:00 Tuesday 11:00-14:00 Wednesday 11:00-14:00 18:00-20:00

Thursday 11:00-14:00 17:30-20:30 Friday 11:00-14:00 17:30-20:30

Saturday 17:30-20:30



Made with Menu