



THE TOWN COMPANY IS:

JOHNNY LEACH, Executive Chef
HELEN LEACH, Executive Pastry Chef
JAY FERRIES, Sous Chef
BRIAN SONNICH, Sous Chef
KELSEY ALT, General Manager
JORDAN TIBBS, Restaurant Manager

FEATURED FARMER:

PRAIRIE BIRTHDAY FARM
Kearney, Missouri
FARMER: Linda Hezel
SPECIALTY: Permaculture

Town Company's source for wild foraged herbs, flowers and produce with a primary focus on regenerative and agroecological farming techniques. As a former nurse, Linda believes that sharing her ideas of growing and eating nutrient dense food is the most fundamental nursing practice.

- PRAIRIEBIRTHDAYFARM.COM

DINNER —

Clara Bow Rolls, house cultured butter, carrot dip 12
with trout roe 18 (1/2oz) | 35 (1oz)
with hackleback sturgeon caviar 34 (1/2oz) | 65 (1oz)
Oysters On Ice, embered melon mignonette, fermented hot sauce (by the half dozen) mkt
Three Cheeses, house preserves, lavash 18
Smoked Sturgeon Croquettes, hearth-roasted lemon aioli 12
Rabbit & Chicken Liver Terrine, toasted baguette, smoked onion mustard 13
Lamb Skewers, cauliflower, eggplant 14
Smoked Egg & Trout Roe, parsnip, cabbage 14
Spinach Salad, green garlic ranch, sunflower shoots & seeds, sweet onion 13
Marinated Beets, yuzu buttermilk, date salsa, pine nuts 13
Beef Tartare, charred daikon pickle, wild rice, bottarga 18
Ricotta Dumplings, stinging nettle, spring onion, almond, pea tendrils 21
Lamb Shoulder, asparagus, jasmine rice, kohlrabi, linda's greens 29
Halibut, carrot, mushroom, rose hips, spigarello 30
Duck Breast & Sausage, fennel, orange, turnip, sorrel 30
Striploin, lobster butter, fried potatoes, leek 32
Chile Smoked Country Pork Chop, braised greens, corn bread (serves 2-3) 52