



THE TOWN COMPANY IS:

JOHNNY LEACH, *Executive Chef*
HELEN LEACH, *Executive Pastry Chef*
BRIAN SONNICH, *Sous Chef*
EMILIE HAYNES, *General Manager*
MEGAN SETTLE, *Wine Director*
BRIAN BOLTON, *Bar Manager*

FEATURED FARMER:

URBAVORE
Kansas City, Missouri

FARMER: *Brooke Salvaggio & Dan Heryer*

SPECIALTY: *Organic Vegetables*

Urbavore is a biologically diverse farmstead that is just a few miles from the city's core with a focus on energy independent systems and sustainability.

DINNER —

Clara Bow Rolls , house cultured butter, carrot dip	12
~~~~~ with trout roe +21 (½ oz)   +38 (1 oz)	
~~~~~ with hackleback sturgeon caviar +34 (½ oz)   +65 (1 oz)	
Fluke Crudo , cara cara orange, fennel, hijiki	18
Chicken Fried Chicken Livers , fermented hot & sour	11
Beef Bacon Skewers , bibb lettuce, tomato	15
Smoked Egg & Trout Roe , rutabaga, cabbage	14
Octopus , garlic, potato, preserved peppers	18
Spring Lettuces , young ginger, benne seed, parsnip	14
Red Radish Salad , olive, almond, ricotta	14
Beef Tartare , daikon, wild rice, bottarga	18
Celery Root Dumplings , sunchoke, pine nut, manchego	21
Halibut , asparagus, cannellini beans, nettle, sorrel	31
Chicken , snap peas, garlic chive, cauliflower, day lilies	28
Lamb Shoulder , mushrooms, farro, rhubarb, arugula	30
Tri Tip , sweet potato, crab cake, leek, hollandaise	32
Chile Smoked Country Pork Chop , swiss chard, corn bread (<i>serves 2-3</i>)	52