



THE TOWN COMPANY IS:

JOHNNY LEACH, Executive Chef
 HELEN LEACH, Executive Pastry Chef
 BRIAN SONNICH, Sous Chef
 ADAM DAMAN, Sous Chef
 BRIAN BOLTON, Bar Manager
 JUSTIN JONES, Restaurant Manager

FEATURED FARM:

WOODLAND CITY KC
 Kansas City, Missouri

FARMERS: Lisa Hummel & Neil Rudisill

Operating on a half-acre in Kansas City's Ivanhoe neighborhood, Woodland City has focused on small-scale, community-based agriculture since 2018.

We politely decline menu modifications.

DINNER —

Hot Buns , house cultured butter, carrot dip	13
~~~~~ with trout roe +21 (½ oz)   +38 (1 oz)	
~~~~~ with hackleback sturgeon caviar +34 (½ oz)   +65 (1 oz)	
Tomatoes , cultured cream, benne seed, tomatillo, kohlrabi.....	14
Beets , mustard, lemon balm, sunflower seed	14
Scallop Crudo , rice, turnip, scallion	21
Beef Tartare , daikon, wild rice, bottarga	18
Smoked Egg Omelet , crab, hollandaise, old bay	15
Chicken Fried Chicken Livers , fermented hot & sour	13
Beef Bacon Skewers , bibb lettuce, yummy tomato	15
Octopus , garlic, potato, preserved peppers.....	18
Sweet Potato Dumplings , peanut, cilantro, brown butter, chili	21
Striped Bass , cucumber, elderflower, zucchini, anise hyssop	31
Rabbit , mushroom, kale, cipollini onion, basil	31
Pork Shoulder , tiara cabbage, chickpea, garlic scape, bagna cauda	30
Striploin , bone marrow, carrot, fennel, black garlic jus	35
Chile Smoked Country Pork Chop , swiss chard, corn bread (serves 2-3)	60