



THE TOWN COMPANY IS:

JOHNNY LEACH, Executive Chef
 HELEN LEACH, Executive Pastry Chef
 BRIAN SONNICH, Sous Chef
 ADAM DAMAN, Sous Chef
 JOANNE EDWARDS, General Manager
 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
Zucchini , peach, almond, lemon balm, savory	14
Scallop Crudo , peppers, basil, 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, harrisa	18
Corn Dumplings , feta, chili, cilantro, brown butter	24
Albacore Tuna , cucumber, summer beans, anise hyssop, green strawberry	31
Rabbit Roulade , mushroom, kale, cipollini onion, oregano	31
Pork Shoulder , tiara cabbage, chickpea, garlic scape, bagna cauda	30
Striploin , bone marrow, carrot, eggplant, black garlic jus	35
Chile Smoked Country Pork Chop , shishito peppers, corn bread (serves 2-3)	60