



THE TOWN COMPANY IS:

JOHNNY LEACH, Executive Chef
 HELEN LEACH, Executive Pastry Chef
 CHRISTIAN CASTILLO, Sous Chef
 ADAM DAMAN, Sous Chef
 JOANNE EDWARDS, General Manager
 BRIAN BOLTON, Bar Manager
 ASHLEY PETTIGREW, 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)	
Prawns on Ice , hearth aioli.....	18
Cabbage Salad , pecan, fennel, parsley, aged cheddar.....	13
Zucchini , peach, almond, mint, savory	14
Arctic Char Crudo , horseradish, celery, pear	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, turnip, harrisa.....	18
Ricotta Dumplings , butternut squash, green tomato, pumpkin seeds, feta	26
Halibut , carrot, arugula, rutabaga, lobster cream	35
Duck , sweet potato, lemon grass sausage, kale, mushroom	34
Pork Loin , leeks, apples, mustard, malabar spinach	30
Striploin & Beef Cheek , shallot, gouda, potato, oregano	38
Chile Smoked Country Pork Chop , grilled and marinated peppers, corn bread (serves 2-3)	60