



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.

Parties of 7 or more guests will be subject to a 20% service charge.

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)	
Smoked Mussels on Ice	14
Spanish Mackerel , meyer lemon, celery	20
Beef Tartare , daikon, wild rice, bottarga	18
Butternut Squash Salad , castelfranco, raisin, yogurt	14
Mushrooms , kale, bok choy, sunflower seed	16
Smoked Egg Omelet , crab, hollandaise, old bay	15
Fried Brandade , green goddess, sage	18
Beef Bacon Skewers , bibb lettuce, yummy tomato	15
Duck Rice , turnip, shiso, apricot	20
Ricotta Dumplings , sweet potato, green tomato, pumpkin seed, feta	28
Halibut , fennel, almond, sunchoke, crustacean broth	32
Pork Collar , sorghum, parsnip, leek, coffee	31
Lamb Shoulder , carrot, lentil, benne seed, endive	32
Striploin & Short Rib , cipollini onion, gouda, potato, oregano	38
Chile Smoked Country Pork Chop , brussels sprout, corn bread (serves 2-3)	60