



THE TOWN COMPANY IS:

JOHNNY LEACH, Executive Chef
 HELEN LEACH, Executive Pastry Chef
 ADAM DAMAN, Sous Chef
 CHRISTIAN CASTILLO, 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.

BRUNCH —

Pastries Á la Carte

- ~~~~~ pineapple & cinnamon mochi donut (each) 4
- ~~~~~ golden milk glazed banana bread (2 pcs.) 4
- ~~~~~ black garlic & chive gougeres (2 pcs.) 5

Deviled Eggs

- 5
- ~~~~~ with trout roe +21 (½ oz) | +38 (1 oz)
- ~~~~~ with hackleback sturgeon caviar +34 (½ oz) | +65 (1 oz)

- Granola Parfait** with fruit preserves 8
- Pig Head Donuts** with maple mustard 12
- Spring Greens Salad** with peas, red turnip, feta 14
- Smoked Trout Tartine** with beets and benne seeds 14
- Breakfast Sausage Bun** with egg, aged cheddar and tomato jam 10

- Chicken and Sweet Potato Waffle** with sweet and sour maple and chives 18
- Biscuits and Duck Gravy** with fine herbs, duck egg 19
- Hearth Breakfast**, 2 eggs (any style), hearth bacon, hashbrown, toast 21
- Crab Cake Benedict** with kale, poached egg, hearth hollandaise 24
- Grilled Prawns and Grits** with oyster mushroom, poached egg, meyer lemon 28
- Ribeye and Eggs** with fried rice, pickles, green goddess 34

- Toast** 3
- Cheesy Scallion Grits** 6
- Hash Browns** 6
- Eggs** (2 eggs any style) 6
- Thick Cut Hearth Bacon** 8



COCKTAILS —

CARROT MIMOSA	13
carrot, china-china, sparkling wine, tarragon	
KALIMOTXO	13
red wine, cola, averna, lemon	
GARIBALDI	13
aperitivo, orange, roasted pineapple	

NO PROOF —

NOT A PLANET	8
ritual gin alternative, passionfruit, orgeat, lime, ginger	
CLEAR HEADED	8
ritual rum alternative, earl grey, smoked vanilla, black pepper, mace, yogurt, orange [clarified]	

BEER AND WINE —

BEER

FOX TROTTER, <i>Scottish Ale, Stockyards</i> ,	8
PREMIANT, <i>Pilsener, Alma Mader</i> ,	8
JAZZMAN, <i>Black Lager, Vine Street</i> ,	8
MILLER HIGH LIFE, <i>Lager, Miller Coors</i> ,	5
CIDRE BLANC, <i>Cider, ANXO</i>	10
RAINBOW SHERBET, <i>Sour, Prairie Ales</i>	8

THE TOWN BLOODY	13
choice of: vodka, gin, mezcal, tequila herbs, spices, house pickles	
ESPRESSO MARTINI	13
vodka, espresso, vanilla creme	
BERGAMONT SPRITZ	13
earl grey, italicus, grapefruit, sparkling wine, soda	

SEASONAL, <i>Mighty Kind</i>	8
N/A CBD Seltzer St. Louis, MO 0% ABV 0 IBU	
RUN WILD, <i>Athletic Brewing Co.</i>	6
N/A India Pale Ale Stratford, CT 0.5% ABV 35 IBU	

WINE

JEAN PERRIER, CRÉMANT DE SAVOIE	15
Jaquère, Sparkling Savoie, France NV	
DUCKMAN, ROMY, BRUTO ROSÉ	16
Baga, Sparkling Barriada, Portugal 20'	
BERTRAND VERNAY, SANCERRE	20
Sauvignon Blanc Loire Valley, France, 21'	
AMAVI CELLARS, SÉMILLON	19
Chardonnay Walla Walla Valley, Washington, 21'	
LOLA	21
Pinot Noir Russian River Valley, California 20'	
ANTIYAL, PURA FE	17
Cabernet Sauvignon Maipo Valley, Chile 18'	