



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 6 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
Striped Bass Crudo , hibiscus, lemon balm, beet	20
Beef Tartare , daikon, wild rice, bottarga	18
Spring Greens Salad , peas, red turnip, feta	14
Mushrooms , kale, bok choy, sunflower seed	16
Smoked Egg Omelet , crab, hollandaise, old bay	15
Beef Bacon Skewers , bibb lettuce, yummy tomato	15
Dayboat Scallops , country ham, beans, nasturtium, garlic, chive	28
Duck Rice , cabbage, shiso, apricot	21
Ricotta Dumplings , rose hip, poppy seed, arugula, spring onion	28
Maine Cod , fava beans, sorrel, leeks, parsnip	32
Spring Chicken , sweet potato, malabar spinach, mint, anchovy	31
Lamb Shoulder , carrot, lentil, benne seed, endive	32
Striploin & Short Rib , cipollini onion, gouda, potato, oregano	38
Chile Smoked Country Pork Chop , radish, corn bread (serves 2-3)	60