



THE TOWN COMPANY IS:

JOHNNY LEACH, Executive Chef
 HELEN LEACH, Executive Pastry Chef
 CHRISTIAN CASTILLO, Sous Chef
 ADAM DAMAN, Sous Chef
 MORGAN ROSS, Sous Chef
 HANNAH JONES, General Manager
 DARBY BURGE, Service Manager
 KEVIN CARAWAY, Bar Manager

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)	
Lobster Toast , shokupan, tasty crunch, chili oil.....	25
*Salmon Crudo , parsnip, ginger, pear	21
*Beef Tartare , daikon, wild rice, bottarga	18
Radicchio Salad , olives, mimolette, pinenuts.....	16
Beets , celery, anchovy, horseradish, sunflower seeds.....	15
Shrimp & Octopus Rice Croquette , tomato, fennel, thai basil.....	19
*Smoked Egg , chips, crème fraiche, trout roe, chives	18
Chicken Skewer , chicken liver, foie gras, turnip	18
Sardine , crispy potato, tartar sauce, chermoula.....	18
Squash Dumplings , walnut, half-sours, sage	32
Striped Bass , sunchoke, shallot, swiss chard, red wine	32
Duck , andouille, polenta, collard greens.....	36
Pork Shank , kernza, celery root, kale.....	32
Striploin , mushrooms, leek, buckwheat	36
Chile Smoked Pork Chop , hominy, corn bread (serves 2-3)	64

*Consuming raw meat, poultry, eggs or fish may increase your chance of foodborne illness, especially if you have certain medical conditions.