



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.

Checks may only be split 4 ways evenly.

DINNER —

Hot Buns , house cultured butter, carrot dip	14
~~~~~ 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
*Kampachi , shiso, pistachio, lemon	23
*Beef Tartare , daikon, wild rice, bottarga	18
Spring Greens & Flowers , radishes, leeks.....	16
Carrots , stracciatella, almonds, arugula, hibiscus.....	16
Shrimp & Octopus Croquettes , rice, tomato, fennel, thai basil.....	19
*Smoked Egg , chips, crème fraiche, trout roe, chives	18
Chicken Skewer , foie gras, turnip	18
Sardine , crispy potato, tartar sauce, sorghum vinaigrette.....	18
Sweet Potato Dumplings , mushrooms, pea shoots, cheddar	30
Halibut , artichoke, spinach, saffron, sorrel	34
Duck , andouille, polenta, collard greens.....	36
Pork Belly , lentils, apples, kale, pine nuts.....	33
Striploin , *scallop, nettles, rutabaga, spring onion	36
Chile Smoked Pork Chop , roast garlic, pork jus	60
Asparagus , pumpkin seed salsa	12
Yellow Eye Beans , garlic chives	10
Corn Bread , black pepper butter, honey	14

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