



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

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
*Tuna , rhubarb, fennel, lemon balm	23
*Beef Tartare , daikon, wild rice, bottarga	18
Spring Greens & Flowers , radishes, leeks.....	16
Cauliflower , harissa, pine nuts, prairie breeze cheddar.....	16
Fried Shrimp , octopus, potato, cornmeal, herbs.....	19
*Smoked Egg , chips, crème fraiche, trout roe, chives	18
Chicken Skewer , foie gras, turnip	18
Ricotta Dumplings , summer squash, basil, preserved lemon	30
Halibut , artichoke, spinach, saffron, sorrel	34
Duck , giardiniera, oregano, mint.....	33
Striploin , *scallop, nettles, rutabaga, spring onion	36
Chile Smoked Pork Chop , roast garlic, pork jus	72
Dry Aged Bone-In Ribeye , brown butter, balsamela	MP
Snap Peas , parmesan	10
Carrots , beef bacon, garlic chive	9
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.