BRUNCH —

Pastries À la Carte
- vanilla mochi donut with maple glaze and blueberry drizzle (each) .................. 4
- zucchini bread, lime cream cheese glaze (2 pcs) ........................................ 4
- black garlic & chive gougeres (2 pcs.) ......................................................... 5

Deviled Eggs
- with trout roe +21 (½ oz) | +38 (1 oz) ...................................................... 5
- with hackleback sturgeon caviar +34 (¼ oz) | +65 (1 oz) ............................... 5

Pig Head Donuts with maple mustard ............................................................... 12
Salmon Lox Tartine, beet schmear, linda's greens .................................................. 14
Heirloom B.L.T. country bread, hearth aioli, add egg +3 ................................. 15

Chicken and Corn Masa Waffle with pecans, sweet & sour maple .................... 18
Biscuits and Chorizo Gravy with onion, cilantro, sunny side egg ...................... 19
Hearth Breakfast, 2 eggs (any style), hearth bacon, hashbrown, toast ............. 21
Crab Cake Benedict with kale, poached egg, hearth hollandaise ....................... 24
Bacon and Sweet Potato Hash fennel, banana peppers, cilantro .................... 18
Ribeye with fried egg, green bean, spring onion, lemon balm ......................... 28

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

We politely decline menu modifications.

Parties of 6 or more guests will be subject to a 20% service charge.

THE TOWN COMPANY IS:
JOHNNY LEACH, Executive Chef
HELEN LEACH, Executive Pastry Chef
ADAM DAMAN, Sous Chef
CHRISTIAN CASTILLO, Sous Chef
HANNAH JONES, General Manager
DARBY BURGE, Service Manager
KEVIN CARAWAY, Bar Manager

FEATURED FARM:
PEARL FAMILY FARM
Kansas City, Missouri
FARMERS: Michael Pearl

Pearl Family Farm is dedicated to providing its customers with healthy products, grown with sustainable practices. We strive to leave the land, including the agricultural infrastructure that we manage, in better condition than when we found it. We work in partnership with nature.
BEER

CERVEZA ROYALE, Pilsner, Stockyards, 8

ABBAY, Belgian Dubbel, Martin City 8

JAZZMAN, Black Lager, Vine Street, 8

SEASONAL, IPA, Alma Mader, 8

MILLER HIGH LIFE, Lager, Miller Coors, 5

CIDRE BLANC, Cider, ANXO 10

WINE

AZIMUT, Sparkling Dry | Spain nv 14

CHATEAU LA RAME, Rose | France 22' 13

ST. URBANS-HOF, Riesling | Germany 20' 20

VIGNERONS DE BUXY, Chardonnay | France, 21' 19

ETHERIC, Pinot Noir | Oregon 21' 15

NO PROOF —

BIRD OF PARADISE 10

giffard aperitif, smoked peach, lime mint

SEASONAL, Mighty Kind 8

BELLINI 13

prosecco, smoked peach

KALIMOTXO 13

red wine, cola, averna, lemon

GARIBALDI 13

aperitivo, orange, watermelon jalapeno syrup

THE TOWN BLOODY 13

choice of: vodka, gin, mezcal, tequila herbs, spices, house pickles

ESPRESSO MARTINI 13

vodka, espresso, vanilla creme

ALAN'S DAYDREAM 10

ritual tequila, hibiscus, lemon, cucumber tonic

RUN WILD, Athletic Brewing Co. 6

N/A India Pale Ale | Stratford, CT | 0.5% ABV | 35 IBU