



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

We politely decline menu modifications.

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

BRUNCH —

Pastries Á la Carte

~~~~~ Black Sesame Mochi Donut (each).....	4
~~~~~ Pumpkin Bread wiht 5 spice 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 (½ oz)   +65 (1 oz).....	

<b>Pig Head Donuts</b> with maple mustard .....	12
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<b>Salmon Lox Tartine</b> , beet schmear, linda's greens .....	14
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<b>Breakfast Sandwich</b> , bacon, egg, white cheddar, harissa, English muffin .....	14
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<b>French Toast</b> , pecans, apples, maple syrup.....	16
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<b>Biscuits and Chorizo Gravy</b> with onion, cilantro, suny side egg .....	19
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<b>Hearth Breakfast</b> , 2 eggs (any style), hearth bacon, hashbrown, toast.....	21
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<b>Crab Cake Benedict</b> with kale, poached egg, hearth hollandaise .....	24
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<b>Bacon and Sweet Potato Hash</b> fennel, banana peppers, cilantro.....	18
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<b>Chicken Fried Ribeye</b> , leeks, arugula, fried egg.....	28
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<b>Toast</b> .....	3
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<b>Cheesy Scallion Grits</b> .....	6
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<b>Hash Browns</b> .....	6
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<b>Eggs</b> (2 eggs any style).....	6
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<b>Thick Cut Hearth Bacon</b> .....	8
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## COCKTAILS —

BELLINI.....	13
prosecco, vanilla, spiced pear	
KALIMOTXO .....	13
red wine, cola, averna, lemon	
GARIBALDI .....	13
aperitivo, orange,	

## BEER

CERVEZA ROYALE, <i>Pilsner, Stockyards</i> .....	8
ABBEY, <i>Belgian Dubbel, Martin City</i> .....	8
JAZZMAN, <i>Black Lager, Vine Street</i> , .....	8
SEASONAL, <i>IPA, Alma Mader</i> , .....	8
MILLER HIGH LIFE, <i>Lager, Miller Coors</i> , .....	5
CIDRE BLANC, <i>Cider, ANXO</i> .....	10

## NO PROOF —

BIRD OF PARADISE .....	10
giffard aperitif, smoked peach, lime mint	
SEASONAL, <i>Mighty Kind</i> .....	8
N/A CBD Seltzer   St. Louis, MO   0% ABV   0 IBU	

THE TOWN BLOODY.....	13
choice of: vodka, gin, mezcal, tequila herbs, spices, house pickles	
LOOPS, I DID IT AGAIN .....	15
rum, espresso, banana liqueur, fruit loops oat milk	

## WINE

AZIMUT, .....	14
Sparkling Dry   Spain nv	
CHATEAU LA RAME.....	13
Rose   France 22'	
ST. URBANS-HOF .....	20
Riesling  Germany 20'	
VIGNERONS DE BUXY.....	19
Chardonnay   France, 21'	
ETHERIC.....	15
Pinot Noir   Oregon 21'	

ALAN'S DAYDREAM.....	10
ritual tequila, hibiscus, lemon, cucumber tonic	
RUN WILD, <i>Athletic Brewing Co.</i> .....	6
N/A India Pale Ale   Stratford, CT   0.5% ABV   35 IBU	