



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 —

<b>Hot Buns</b> , 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)	
<b>Lobster Toast</b> , shokupan, tasty crunch, chili oil.....	23
<b>*Hamachi Crudo</b> , gooseberries, lemon balm, rosehip vinegar .....	20
<b>*Beef Tartare</b> , daikon, wild rice, bottarga .....	18
<b>Winter Greens</b> , citrus, fennel, rosemary, ricotta salata.....	14
<b>Beets</b> , sumac, grapes, pecans.....	15
<b>Brussel Sprouts</b> , beef bacon, apples, pumpkin seeds.....	16
<b>Smoked Egg</b> , chips, crème fraiche, *trout roe, scallions .....	18
<b>Grilled Chicken Liver Terrine</b> , rutabaga, onion, chicken skin .....	14
<b>Octopus Crispy Rice</b> , preserved tomatoes, turnips, scallions, saffron .....	22
<b>Squash Dumplings</b> , walnut, mustard greens, sage .....	32
<b>Halibut &amp; Grilled Shrimp</b> , sweet peppers, tarbais beans, carrot, shiso .....	32
<b>Duck</b> , sweet potato, cabbage, persimmon .....	34
<b>Pork Shank</b> , kernza, celery root, kale, radish.....	32
<b>Striploin</b> , mushrooms, leek, buckwheat .....	36
<b>Chile Smoked Country Pork Chop</b> , 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.