



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.....	25
<b>*Kampachi</b> , shiso, pistachio, lemon .....	23
<b>*Beef Tartare</b> , daikon, wild rice, bottarga .....	18
<b>Radicchio Salad</b> , olives, mimolette, pine nuts.....	16
<b>Beets</b> , celery, anchovy, horseradish, sunflower seeds.....	15
<b>Shrimp Croquettes</b> , rice, tomato, fennel, thai basil.....	19
<b>*Smoked Egg</b> , chips, crème fraiche, trout roe, chives .....	18
<b>Chicken Skewer</b> , chicken liver, foie gras, turnip .....	18
<b>Sardine</b> , crispy potato, tartar sauce, sorghum vinaigrette.....	18
<b>Squash Dumplings</b> , walnut, half-sours, sage .....	32
<b>Striped Bass</b> , sunchoke, shallot, swiss chard, red wine .....	32
<b>Duck</b> , andouille, polenta, collard greens.....	36
<b>Pork Belly</b> , lentils, apples, kale, pepitas.....	33
<b>Striploin</b> , mushrooms, leek, buckwheat .....	36
<b>Chile Smoked 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.