


TAVERN
at GRAYBARNS

SNACKS

Comté Cheese \$9
Smoked Olives \$7
Ends Meat Chorizo \$17

SMALL PLATES

Fennel Pear Soup \$15
crab | lemongrass | miso

Endive \$12
meyer lemon | hazelnut | blue cheese

Hamachi Crudo* \$18
cucumber | horseradish | dill

Delicata Squash \$13
stracciatella | lovage | pink peppercorns

Little Gem \$12
bagna cauda | white anchovy | breadcrumb

Roasted Oysters \$18
uni butter | chives | lemon

Beets \$13
walnut mostarda | apples | smoked cheddar

Beef Tartare* \$19
oyster aioli | sourdough | kohlrabi

LARGE PLATES

Fettuccine Pasta \$29
jonah crab | lemon | butter | chives

Fusilli Pasta \$24
rock shrimp | mussels | red chili flake | castelvetro

Smoked Cauliflower \$22
pine nut | red pepper | raisin

Branzino \$30
potato pavé | salsa verde | citrus

Arctic Char \$28
sunchoke | apple-celery | dill onions

Rotisserie Chicken \$24 | \$42
new potatoes | market greens | jus

Dry Aged Strip Steak \$45
banyuls | leeks | demi-glace

Veal Chop \$49
fresh polenta | endive | jus

Tavern Cheeseburger \$20
lettuce | tomato | onion | fries

Beef Short Rib \$33
parsnip | brown butter | fines herbes

Côte de Bœuf for Two \$55 per person
potato torte | little gem | chimichurri

SIDES

Tavern Fries \$8
aioli | ketchup

Smoked Sweet Potatoes \$12
agrodolce | dijon crème

Roasted Squash \$12
ricotta | crispy shallots



*Consuming raw or under-cooked food may increase the risk of food-borne illnesses