


TAVERN
at GRAYBARNS

SNACKS

Midnight Moon Cheese \$10

Smoked Olives \$8

Ends Meat 'Nduja \$15

SMALL PLATES

Crab Toast \$21

sourdough | butter | espelette

Celery Root Soup \$12

meyer lemon | paprika

Foie Gras \$24

fennel | apple | walnut

Radicchio \$13

banyuls | pomegranate | manchego

Hamachi Tartare* \$20

buttermilk | green tomato | red pepper

Grapefruit & Avocado \$15

shallots | mint | fresnos

Little Gem \$13

bagna cauda | white anchovy | breadcrumb

Roasted Oysters \$21

uni butter | chives | lemon

Bone Marrow \$20

purple mustard | ramp salt | mustard fruit

Beets \$14

walnut mostarda | apples | smoked cheddar

LARGE PLATES

Fettuccine Pasta \$29

crab | lemon | rock shrimp

Cavatelli Pasta \$24

salt meadow lamb | rosemary | ricotta salata

Smoked Cauliflower \$24

pine nut | red pepper | raisin

Branzino \$30

sunchoke | basil | black trumpet

Arctic Char \$28

pastrami spice | red cabbage | beets

Chicken \$29

white beans | sausage | breadcrumb

Dry Aged Strip Steak \$50

broccoli | salsa verde | garlic

Tavern Double Cheeseburger \$21

mustard sauce | gouda | b & b pickles

40 oz. Dry Aged Porterhouse \$125

bone marrow | blue cheese onion | au poivre

Duck Breast \$36

parsnips | tardivo | parsley

SIDES

Tavern Fries \$9

aioli | ketchup | sea salt

Smoked Sweet Potatoes \$12

yuzu aioli | shiso | shallot

Brussels Sprouts \$12

almonds | smoked chilis | ricotta salata



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