

  
**TAVERN**  
at GRAYBARNS

**SNACKS**

Midnight Moon Cheese \$10

Smoked Olives \$8

Ends Meat 'Nduja \$15

**SMALL PLATES**

Grapefruit & Avocado \$15

*shallots | mint | fresnos*

Celery Root Soup \$12

*meyer lemon | paprika*

Radicchio \$13

*banyuls | pomegranate | manchego*

Crab Toast \$21

*sourdough | butter | espelette*

Beets \$14

*walnut mostarda | apples | smoked cheddar*

Hamachi Tartare\* \$20

*buttermilk | green tomato | red pepper*

Little Gem \$13

*bagna cauda | white anchovy | breadcrumb*

Roasted Oysters \$21

*uni butter | chives | lemon*

Bone Marrow \$20

*purple mustard | ramp salt | mustard fruit*

**LARGE PLATES**

Fettuccine Pasta \$29

*crab | rock shrimp | lemon*

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 | togarashi*

Brussels Sprouts \$12

*almonds | smoked chilis | ricotta salata*



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