

  
**TAVERN**  
at GRAYBARNS

**BRUNCH SNACKS \$8**

Fried Green Tomatoes  
Pimento Cheese  
Jambon Beurre  
Blistered Shishito Peppers  
Salmon Rillettes

**BRUNCH SMALL PLATES**

Avocado & Citrus Salad \$15  
*fresnos | shallots | chilis*

Kale Salad \$14  
*smoked cheddar | apples | walnuts*

Hamachi Tartare\* \$20  
*buttermilk | cucumber | red pepper*

Little Gem \$13  
*bagna cauda | pecorino | breadcrumb*

Celery Root Soup \$12  
*meyer lemon | paprika*

**BRUNCH SIDES**

Thick Cut Bacon or Pork Sausage \$8

Avocado & Lime \$6

Toasts with Butter & Jam \$8

New Potatoes with Crème Fraîche \$6

2 Eggs Any Style \$6

Granola with Yogurt & Berries \$8

**BRUNCH LARGE PLATES**

Smoked Salmon Board \$19  
*cucumber | red onion | crème fraîche*

Crab Fried Rice \$21  
*thai basil | fried egg | lemongrass*

Farro Bowl \$19  
*arctic char | avocado | radish | mustard*

Carrot Cake Waffles \$16  
*vanilla mascarpone | cinnamon | maple*

Eggs Benedict\* \$19  
*canadian bacon | potatoes | hollandaise*

Duck Confit Hash\* \$22  
*poached eggs | salsa verde | gribiche*

Double Bacon Cheeseburger \$21  
*lettuce | tomato | onion*

Full Tavern Breakfast \$24  
*bacon & sausage | eggs | tomato | beans | toast*

**HOUSE-MADE SPRITZERS \$7**

- add a shot of your favorite spirit for \$6-

Vanilla-Rhubarb Pop  
Tokyo Yuzu  
Very Cherry

**COFFEE & TEA**

Coffee \$4  
Espresso \$4.50  
Macchiato \$6  
Cappuccino \$6  
Cafe Latte \$6  
Cold Brew Coffee \$6  
Iced Tea \$4  
French Press Teas \$7  
*mint | chamomile | green | english  
breakfast | earl grey*



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