

  
**TAVERN**  
at GRAYBARNS

## SNACKS

Midnight Moon Cheese \$10

Smoked Olives \$8

Ends Meat 'Nduja \$15

## SMALL PLATES

Celery Root Soup \$12

*meyer lemon | paprika | herbs*

Asparagus Salad \$14

*coppa | toma celena | breadcrumb*

Grapefruit & Avocado \$15

*shallots | mint | fresnos*

Radicchios \$14

*pine nut | asian pear | bayley hazen blue*

Beets \$14

*smoked cheddar | yogurt | pistachio*

Little Gem \$13

*green goddess | button mushroom | tarragon*

Crab Toast \$21

*sourdough | butter | espelette*

Burrata & Caviar \$26

*paddlefish | chives | olive oil*

Hamachi Tartare\* \$20

*buttermilk | green tomato | red pepper*

Roasted Oysters \$20

*chorizo | green garlic | lime*

Bone Marrow \$19

*sweet & sour shallots | smoked salt*

## LARGE PLATES

Cavatelli Pasta \$21

*mussels | saffron | mushrooms*

Reginetti Pasta \$23

*veal cheek | spring garlic | pecorino*

Roasted Cauliflower \$24

*harissa | tahini | yogurt*

Sole \$34

*brown butter | spinach | lemon*

Crab-Stuffed Trout \$34

*jonah crab | hollandaise | dill*

Chicken \$28

*avocado | asparagus | crispy quinoa*

Duck Breast \$36

*parsnips | tardivo | parsley*

Dry Aged Strip Steak \$50

*broccoli | salsa verde | garlic*

Short Rib \$33

*red wine | black truffle | gold potato*

Tavern Double Cheeseburger \$21

*blue cheese | black pepper | bacon*

## SIDES

Fries \$9

*aioli | ketchup | sea salt*

Asparagus \$9

*lemon | garlic*

Leeks \$9

*romesco | almonds*



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