


TAVERN
at GRAYBARNS

BRUNCH SNACKS

Fried Green Tomatoes \$8
Burrata with Olive Oil \$22
Jambon Beurre \$8
Blistered Shishito Peppers \$8

BRUNCH SMALL PLATES

Avocado & Citrus Salad \$15
fresnos | shallots | chilis
Kale Salad \$14
smoked cheddar | apples | walnuts
Little Gem \$14
green goddess | button mushroom | tarragon
Tuna Tartare* \$21
olive oil | shallot | lemon
Asparagus Soup \$14
crisp hen's egg | cacio e pepe

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
red prawns | avocado | radish | mustard
Carrot Cake Waffles \$16
vanilla mascarpone | cinnamon | maple
Polenta* \$22
poached eggs | lardons | chimichurri
Eggs Benedict* \$19
canadian bacon | potatoes | hollandaise
Duck Confit Hash* \$22
poached eggs | salsa verde | gribiche
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
Cool as a Cucumber

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