

  
**TAVERN**  
at GRAYBARNS

### SNACKS

- Clothbound Cheddar \$10
- Smoked Olives \$8
- Ends Meat Beef Salumi \$15

### SMALL PLATES

- Asparagus Soup \$14  
*crisp hen's egg | cacio e pepe*
- Grapefruit & Avocado \$15  
*shallots | mint | fresnos*
- Radicchios \$15  
*pine nut | asian pear | bayley hazen blue*
- Beets \$14  
*smoked cheddar | yogurt | pistachio*
- Little Gem \$14  
*green goddess | button mushroom | tarragon*
- Crab Toast \$22  
*sourdough | butter | espelette*
- Burrata & Caviar \$27  
*paddlefish | chives | olive oil*
- Tuna Tartare\* \$21  
*olive oil | shallot | lemon*
- Roasted Oysters \$21  
*chorizo | green garlic | lime*

### LARGE PLATES

- Cavatelli Pasta \$22  
*mussels | saffron | mushrooms*
- Reginetti Pasta \$24  
*veal cheek | peas & carrots | pecorino*
- Polenta & Prawns \$29  
*red prawns | chimichurri | calabrian chili*
- Roasted Cauliflower \$24  
*harissa | tahini | yogurt*
- Sole \$36  
*brown butter | spinach | lemon*
- Crab-Stuffed Trout \$36  
*jonah crab | hollandaise | dill*
- Chicken \$29  
*avocado | asparagus | crispy quinoa*
- Duck Breast \$36  
*parsnips | tardivo | parsley*
- Dry Aged Strip Steak \$49  
*broccoli | salsa verde | garlic*
- Short Rib \$34  
*red wine | black truffle | gold potato*
- Tavern Bacon Cheeseburger \$21  
*tomato confit | smoked cheddar | pickles*

### 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