


TAVERN
at GRAYBARNS

BRUNCH SNACKS

Smoked Olives \$8
Burrata \$15
Ends Meat Coppa \$15
Salmon Rillettes \$8

BRUNCH SMALL PLATES

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

Radicchios \$15
pine nut | asian pear | bayley hazen blue

Little Gem \$14
green goddess | button mushroom | tarragon

Beets \$14
smoked cheddar | yogurt | pistachio

Tuna Tartare* \$21
olive oil | shallot | lemon

Zucchini Gazpacho \$14
crab-stuffed squash blossom | yogurt | basil

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
trout | avocado | radish | green goddess

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

Tavern Bacon Cheeseburger \$21
tomato | aioli | smoked cheddar | pickles

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
Hibiscus-Ginger Snap

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