


TAVERN
at GRAYBARNS

SNACKS

Clothbound Cheddar \$10

Smoked Olives \$8

Ends Meat Coppa \$15

SMALL PLATES

Zucchini Gazpacho \$14

crab-stuffed squash blossom | yogurt | basil

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

paddfish | chives | olive oil

Tuna Tartare* \$21

olive oil | shallot | lemon

Roasted Oysters \$21

chipotle | lime | cilantro

LARGE PLATES

Paccheri Pasta \$23

octopus ragu | red wine | guanciale

Trumpet Pasta \$24

lamb | peas & carrots | ricotta salata

Polenta & Prawns \$29

red prawns | chimichurri | calabrian chile

Roasted Cauliflower \$24

harissa | tahini | yogurt

Branzino \$36

lentils | morels | spring relish

Steelhead Trout \$37

jonah crab | hollandaise | asparagus

Chicken \$28

anticucho | soubise | spring vegetables

Duck Breast \$36

sunflower | spruce | asparagus

Wagyu Strip Steak \$49

yukons | ramps | buttermilk

Berkshire Pork Chop \$42

piquillo pepper | almond | fennel

Tavern Bacon Cheeseburger \$21

tomato | aioli | smoked cheddar | pickles

SIDES

Fries \$9

aioli | ketchup | sea salt

Asparagus \$10

lemon | boquerones | breadcrumbs

Spring Onion \$10

romesco | almonds



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