


TAVERN
at GRAYBARNS

BRUNCH SNACKS

Smoked Olives \$8
Burrata \$17
Ends Meat 'Nduja \$15
Salmon Rillettes \$8

BRUNCH SMALL PLATES

Avocado & Citrus Salad \$15
fresnos | shallots | chilis
Little Gem \$14
bagna cauda | pecorino | breadcrumbs | boquerones
Beets \$14
ricotta salata | yogurt | nasturtium | pine nut
Tuna Tartare* \$21
chive oil | shallot confit | 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
shrimp | avocado | radish | green goddess
Bread Pudding French Toast \$17
maple | cinnamon | rhubarb
Polenta* \$22
poached eggs | lardons | chimichurri
Eggs Benedict* \$19
canadian bacon | potatoes | hollandaise
Tavern 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
Watermelon Cooler
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 \$5
*mint | chamomile | green | english
breakfast | earl grey*



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