


TAVERN
at GRAYBARNS

SNACKS

Clothbound Cheddar Cheese \$10

Smoked Olives \$8

Ends Meat 'Nduja \$15

SMALL PLATES

Zucchini Gazpacho \$14

crab-stuffed squash blossom | yogurt | basil

Grapefruit & Avocado \$15

shallots | mint | fresnos

Beets \$14

ricotta salata | yogurt | nasturtium | pine nut

Little Gem \$14

bagna cauda | pecorino | breadcrumbs | boquerones

Scallop Crudo* \$23

summer truffle | caviar

Crab Toast \$22

sourdough | butter | espelette

Burrata \$17

ramp relish | olive oil | toast

Tuna Tartare* \$21

chive oil | shallot confit | lemon

Roasted Oysters \$21

chili-garlic | lime | cilantro

LARGE PLATES

Fusilli \$21

clams | ramps | breadcrumb

Paccheri \$19

tomato | basil | pecorino | calabrian

Polenta & Prawns \$29

red prawns | chimichurri | preserved lemon

Roasted Cauliflower \$24

harissa | tahini | yogurt

Halibut \$38

tomato | basil | olive oil

Chicken \$28

anticucho | soubise | spring vegetables

Duck Breast \$36

sunflower | spruce | shishito

Wagyu Strip Steak \$49

yukons | little gem | roti

Berkshire Pork Steak \$32

tamarind | cucumber | ginger

Tavern Bacon Cheeseburger \$21

tomato | aioli | smoked cheddar | pickles

SIDES

Fries \$9

aioli | ketchup | sea salt

Shishitos \$10

lime | togarashi | shiso

Eggplant \$10

romesco | almonds | lemon



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