



TAVERN
at GRAYBARNS

DESSERT

Peach Crisp \$10
peach pit ice cream

Crème Brûlée \$10
vanilla bean | farm egg

Chocolate Mousse \$10
nutella | crème fraîche

Almond Tart \$12
seasonal fruit | vanilla ice cream

Flourless Chocolate Tart \$12
cherry ice cream

AFTER DINNER DRINKS

Strange Brew \$12
espresso | gosling's black seal rum | banana | almond milk

Local Limoncello \$12

AMARO SIPPERS

Volare \$12
averna | clyde mays' bourbon | lemon

Full Monte \$12
amaro montenegro | espolon blanco tequila | grapefruit bitters

Maserati \$12
amaro ramazzotti | banhez mezcal

COFFEE, TEA

Coffee \$4
French Press Coffee for Two \$9
Espresso \$4.50
Cappuccino - Macchiato - Cafe Latte \$6
French Press Teas \$5

DIGESTIFS

FEATURED TEQUILA

Clase Azul Reposado Tequila \$24

Clase Azul Añejo Tequila \$99

Don Julio 1942 Tequila \$30

FEATURED BOURBON & RYE

Wigle Organic Rye \$13

Blanton's Single Barrel Bourbon \$14

FEATURED SCOTCH

Dalmore 15 Yr Scotch \$28

Laphroaig 15 Yr Scotch \$18

AMARO

Averna \$11

Contratto Fernet Liqueur \$12

Montenegro \$12

Nonino Quintessentia \$12

Ramazzotti \$11

Varnelli dell'Erborista \$12

ARMAGNAC, CALVADOS, COGNAC

Castarède Bas Armagnac VSOP \$14

Castarède Reserve 20 Year Armagnac \$18

Famille Dupont Reserve Calvados \$14

Domaine Dupont Fine Reserve Calvados \$12

Delamain XO Cognac \$38

Martell VS Single Distillery Cognac \$14

DESSERT WINE

Château Suduiraut Sauternes 2011 \$16

Cordero di Montezemolo Barolo Chinato \$16

GRAPPA

Berta 'Elisi' Aged Grappa \$16

Nonino Grappa di Monovitigno II \$50

MADEIRA, PORT, SHERRY

The Rare Wine Co. Boston Bual Sp. Reserve Madeira \$12

Quinta do Noval Late Bottle Vintage Port 2012 \$12

Ramos Pinto Tawny 20 Years Port \$16

Lustau Oloroso 'Don Nuno' Sherry \$14