


TAVERN
at GRAYBARNS

SNACKS

Clothbound Cheddar Cheese \$10

Smoked Olives \$8

Ends Meat 'Nduja \$15

SMALL PLATES

White Gazpacho \$14

crab | cucumber | almond | grape

Grapefruit & Avocado \$15

shallots | mint | fresnos

Tomato Salad \$18

heirloom tomatoes | lovage | garlic | caviar

Little Gem \$14

bagna cauda | pecorino | breadcrumbs | boquerones

Seared Scallops \$20

masa dumpling | corn consommé | nasturtium

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

Lobster \$43

celery | old bay | peewee potatoes

Chicken \$29

corn | summer truffle | purslane

Duck Breast \$35

plum | shishito | ginger

Wagyu Strip Steak \$49

yukons | little gem | roti

Tavern Bacon Cheeseburger \$21

tomato | aioli | smoked cheddar | pickles

SIDES

Fries \$9

aioli | ketchup | sea salt

Shishitos \$10

lime | togarashi | shiso



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