


TAVERN
at GRAYBARNS

SMALL PLATES

Cauliflower Soup \$14

shrimp toast | vadouvan | cilantro

Kale \$14

currants | ricotta salata | pear

Beets \$15

macadamia nuts | radicchio | aged goat cheese

Little Gem \$15

caesar | pecorino | crouton | boquerones

Burrata \$17

ramp relish | olive oil | toast

Lamb Ribs \$18

tamarind | chili | mint

Octopus \$20

yogurt | garlic | dill

Crab Toast \$22

sourdough | butter | espelette

Tuna Tartare* \$21

chive oil | shallot confit | lemon

Roasted Oysters \$21

chili-garlic | lime | cilantro

Maitake Mushroom \$16

gouda | sherry | fines herbes

SNACKS

Clothbound Cheddar Cheese \$10

Smoked Olives \$8

Ends Meat Coppa \$15

Shishitos \$11

LARGE PLATES

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

Strip Steak \$49

yukons | little gem | roti

Bacon Cheeseburger & Fries \$21

tomato | aioli | smoked cheddar | pickles



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