


TAVERN
at GRAYBARNS

SMALL PLATES

Cauliflower Soup \$14

shrimp toast | vadouvan | cilantro

Kale \$14

currants | ricotta salata | pear | almond

Beets \$16

macadamia nuts | radicchio | aged goat cheese

Little Gem \$15

caesar | pecorino | crouton | boquerones

Burrata \$18

ramp relish | olive oil | toast

Lamb Ribs \$16

tamarind | chili | mint

Octopus \$20

yogurt | garlic | dill

Crab Toast \$22

sourdough | butter | espelette

Tuna Tartare* \$21

chive oil | shallot confit | lemon

Roasted Oysters \$24

chili-garlic | lime | cilantro

Maitake Mushroom \$18

gouda | sherry | fines herbes

SNACKS

Clothbound Cheddar Cheese \$10

Smoked Olives \$8

Ends Meat Coppa \$15

LARGE PLATES

Pasta Pomodoro \$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

sunchoke | truffle | radicchio

Duck Breast \$36

plum | shishito | ginger

Strip Steak \$46

yukons | little gem | roti

Bacon Cheeseburger & Fries \$22

tomato | aioli | smoked cheddar | pickles



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