


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

olive oil | toast | preserved tomatoes

Lamb Ribs \$16

tamarind | chili | mint

Octopus \$20

yogurt | garlic | dill

Crab Toast \$22

sourdough | butter | espelette

Tuna Tartare Tartine* \$22

calabrian | caper | cucumber

Roasted Oysters \$24

chili-garlic | lime | cilantro

Maitake Mushroom \$18

gouda | sherry | fines herbes

SNACKS

Clothbound Cheddar Cheese \$10

Jonah Crab Claws \$23 / half dozen

Ossetra Caviar \$100 / ounce

Ends Meat Salami Piccante \$15

Harissa-Honey Olives \$8

LARGE PLATES

Celeriac \$28

black quinoa | black trumpet | black truffle

Fresh Truffle Pasta \$50

white alba truffle | parmigiano reggiano

Polenta & Prawns \$29

red prawns | chimichurri | preserved lemon

Red Snapper \$38

pearl onion | sweet & spicy cauliflower

Lobster \$41

ricotta | fennel | calabrian

Skate Wing \$33

clams oreganata | yukons

Whole Dorade \$38

endive | lemon | prawn nage

Chicken \$30

sunchoke | truffle | radicchio

Duck Breast \$38

kabocha | pistachio | black trumpet marmalade

Bone-In Strip Steak \$49

16 oz dry aged | croquette | salsa verde

Bacon Cheeseburger & Fries \$24

tomato | aioli | smoked cheddar | pickles



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