

  
**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

*chili | mint | cilantro*

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

Harissa-Honey Olives \$8

### LARGE PLATES

Celeriac \$28

*black quinoa | black trumpet | black truffle*

Polenta & Prawns \$29

*red prawns | chimichurri | preserved lemon*

Lobster Pasta \$42

*ricotta | fennel | calabrian*

Red Snapper \$38

*pearl onion | sweet & spicy cauliflower*

Scallops \$38

*sunchoke | truffle | banyuls*

Branzino \$38

*saffron | lemon | watercress*

Half Chicken \$29

*potato croquette | jus | radicchio*

Duck Breast \$38

*kabocha | pistachio | black trumpet marmalade*

Rib Eye Steak \$49

*16 oz prime | onion | 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