


TAVERN
at GRAYBARNS

BRUNCH SNACKS

Harissa-Honey Olives \$8

Burrata \$17

BRUNCH SMALL PLATES

Avocado & Citrus Salad \$15

fresnos | shallots | mint

Little Gem \$15

caesar | pecorino | crouton | boquerones

Kale \$14

currants | ricotta salata | pear

Tuna Tartare* \$21

chive oil | shallot confit | lemon

Cauliflower Soup \$14

shrimp toast | vadouvan | cilantro

BRUNCH SIDES

Thick Cut Bacon or Pork Sausage \$8

Avocado & Lime \$6

Toasts with Butter & Jam \$8

New Potatoes with Crème Fraîche \$6

2 Eggs Any Style \$6

Granola with Yogurt & Berries \$8

BRUNCH LARGE PLATES

Smoked Salmon Board \$21

cucumber | red onion | crème fraîche | tomato

Crab Fried Rice \$24

thai basil | fried egg | lemongrass | chili

Farro Bowl \$20

shrimp | avocado | radish | green goddess

Bread Pudding French Toast \$17

maple | cinnamon | berry

Polenta* \$22

poached eggs | lardons | chimichurri

Eggs Benedict* \$19

canadian bacon | potatoes | hollandaise

Tavern Bacon Cheeseburger \$22

lettuce | tomato | onion | fries

Full Tavern \$24

bacon & sausage | eggs | tomato | beans | toast

HOUSE-MADE SPRITZERS \$7

- add a shot of your favorite spirit for \$6-

Peachy Keen

Winnie the Pear

COFFEE & TEA

Coffee \$4

Espresso \$4.50

Macchiato \$6

Cappuccino \$6

Cafe Latte \$6

Iced Tea \$4

French Press Teas \$5

mint | chamomile | green | english

breakfast | earl grey



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