


TAVERN
at GRAYBARNS

BRUNCH SMALL PLATES

Avocado & Citrus Salad \$15
fresnos | shallots | mint

Radicchios \$15
bagna cauda | avocado | croutons

Baby Kale \$14
pomegranate | goat cheese | almonds

Burrata \$21
kumquat marmalade | aged balsamic | basil

Celeriac Soup \$14
preserved lemon | buttermilk | cilantro

Smoked Salmon Board \$21
cucumber | red onion | crème fraîche | tomato

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

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

Bacon Cheeseburger & Fries \$24
tomato | aioli | smoked cheddar | pickles

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