

  
**TAVERN**  
at GRAYBARNS

**BRUNCH SMALL PLATES**

Grapefruit & Avocado \$15

*fresnos | shallots | mint*

Boston Bibb \$15

*pepitas | green goddess | avocado*

Kale \$15

*pomegranates | goat cheese | almonds*

Burrata \$18

*aged balsamic | toast | preserved kumquat*

Celeriac Soup \$15

*preserved lemon | oyster crackers | tabasco*

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 \$19

*7 minute egg | avocado | radish | aji verde*

Bread Pudding French Toast \$17

*maple | cinnamon | berry*

Tortilla Española \$21

*prosciutto | crema | greens*

Polenta\* \$22

*poached eggs | lardons | chimichurri*

Eggs Benedict\*

*canadian bacon \$19 - smoked salmon \$24*

Bacon Cheeseburger & Fries \$24

*tomato | aioli | smoked cheddar | pickles*

The Tavern \$21

*sausage | 2 eggs | potatoes | rosemary focaccia*

**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*