


TAVERN
at GRAYBARNS

SMALL PLATES

Burrata \$18

aged balsamic | toast | preserved kumquat

Celeriac Soup \$15

preserved lemon | oyster crackers | tabasco

Carrots \$14

carrot caramel | fresnos | peanuts

Sweet Potato \$14

salsa negra | sweet onion | cilantro

Boston Bibb \$15

pepitas | green goddess | avocado

Kale \$15

pomegranates | goat cheese | almonds

Hamachi Crudo* \$23

yuzu kosho | scallion | cucumber

Crispy Octopus \$22

korean chili | lime | sesame

Clams Fra Diavolo \$20

calabrian | tomato | breadcrumbs

Crab Toast \$23

sourdough | butter | espelette

Mussels \$19

fennel | tomato confit | sourdough

Foie Gras Torchon \$24

currants | calvados | apples | brioche

Wagyu Beef Tartare* \$22

horseradish | parmesan | mustard

PASTAS & GRAINS

Garganelli \$24

porcini ragu | ricotta salata | gremolata

Spaghetti \$34

lobster bolognese | basil | brown butter

Agnolotti \$26

sheep's milk ricotta | lamb neck | rosemary

LARGE PLATES

Butternut Squash \$29

apple | maple | mimolette | farro

Cauliflower \$29

labneh | za'atar | pine nuts | dates

Scallops \$38

lentils | fennel | saffron

Branzino \$38

winter citrus | red cress | pearl onion

Swordfish \$38

cherry peppers | eggplant | lemon

Roasted Chicken \$32

yucca | cotija | aji verde

Half Duck à l'Orange \$43

turnips | leg & thigh confit | blood orange

Prime T-Bone Steak \$62

demi-glace | french fries

Bacon Cheeseburger \$24

tomato | aioli | smoked cheddar | pickles



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