



# TAVERN

at GRAYBARNS

## SMALL PLATES

Foie Gras Torchon \$24

*currants | calvados | apples | brioche*

Wagyu Beef Tartare\* \$22

*horseradish | parmesan | mustard*

Boston Bibb \$15

*pepitas | green goddess | avocado*

Kale \$15

*pomegranates | goat cheese | almonds*

Sweet Potato \$14

*salsa negra | sweet onion | cilantro*

Carrots \$14

*carrot caramel | fresnos | peanuts*

Burrata \$18

*aged balsamic | toast | preserved kumquat*

Celeriac Soup \$15

*preserved lemon | oyster crackers | tabasco*

Crispy Octopus \$22

*korean chili | lime | sesame*

Crab Toast \$23

*sourdough | butter | espelette*

Hamachi Crudo\* \$23

*yuzu kosho | scallion | cucumber*

Clams Fra Diavolo \$20

*calabrian | tomato | breadcrumbs*

Mussels \$19

*fennel | tomato confit | sourdough*

## 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*

Farro \$26

*butternut squash | oyster mushrooms | mimolette*

## LARGE PLATES

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*

Half 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*

## SIDES

Caulilini \$10

*honey garlic | brown butter miso*

Brussels Sprouts \$10

*agrodolce | dijon crema*

French Fries \$9

*aioli | ketchup*



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