


TAVERN
at GRAYBARNS

RAW & CHILLED

Spring Crudit  \$18

tahini ranch | green garbanzo hummus

Half Dozen Oyster* \$21

mignonette | calabrian cocktail

Chilled Lobster Tail \$32

garlic-chili | lime | chives

Wagyu Beef Tartare* \$20

capers | sourdough | charred scallion

White Asparagus \$14

gribiche | parmesan

SMALL PLATES

Lamb Ribs \$23

apricot marmalade | calabrian chili

Jewish Artichoke \$15

brown butter | aioli | lemon | hazelnut

Bibb Salad \$15

green goddess | avocado | pepitas

Fried Green Tomatoes \$15

cr me fra che | smoked trout | fresnos

Crab Toast \$23

sourdough | butter | espelette

Arugula Salad \$15

honey garlic | pistachio | goat cheese

Shrimp Croquettes \$17

edamame | yogurt | togarashi

Burrata \$18

huckleberry mostarda | pine nut

LARGE PLATES

Bacon Cheeseburger \$24

dijonnaise | onion | lettuce | pickles

Swordfish Sandwich \$22

green tomato tartar | pepper relish | greens

Lobster Club \$25

multigrain toast | fries

Big Salad \$18

greens | white balsamic | spring vegetables

add chicken \$10 / salmon \$13 / scallops \$16

Crab Fried Rice \$24

thai basil | fried egg | lemongrass | chili

Bread Pudding French Toast \$17

maple | cinnamon | berry

Eggs Benedict* \$19

hollandaise | canadian bacon | potatoes

The Tavern \$21

sausage | 2 eggs | potatoes | rosemary focaccia

SIDES

Thick Cut Bacon or Pork Sausage \$8

2 Eggs Any Style \$6

Granola with Yogurt & Berries \$8

Please alert your server of any allergies or aversion as some ingredients are not listed.

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

