



TAVERN

at GRAYBARNS

RAW & CHILLED

Spring Crudité \$18

tahini ranch | green garbanzo hummus

Hamachi Crudo* \$22

yuzu kosho | cucumber

Half Dozen Oysters* \$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

Boston Bibb \$15

pepitas | green goddess | avocado

Fried Green Tomatoes \$15

crème fraîche | smoked trout | fresnos

Crab Toast \$23

sourdough | butter | espelette

Crispy Octopus \$21

korean chili | lime | sesame

Arugula Salad \$15

honey garlic | pistachio | goat cheese

Burrata \$17

huckleberry mostarda | pine nuts | preserved lemon

PASTAS & GRAINS

Spaghetti \$24

arugula pesto | ramps | pecorino

Ricotta Gnudi \$32

lobster fra diavolo | shiso | garlic

Spring Lasagna \$28

morels | spinach | béchamel

LARGE PLATES

Cauliflower \$29

labneh | za'atar | pine nuts | dates

Scallops \$36

spring relish | leeks | white beans

Salmon \$34

smoked carrots | saffron yogurt | fonio

Swordfish \$34

israeli couscous | tomatoes | parsley

Half Chicken \$32

yucca | cotija | aji verde

Half Duck à l'Orange \$43

turnips | leg & thigh confit | blood orange

Lamb Loin \$38

romesco | onion | chickpeas | mint

Prime T-Bone Steak \$62

demi-glace | french fries

Bacon Cheeseburger \$24

dijonnaise | onions | lettuce | pickles

SIDES

Caulilini \$10

honey garlic | brown butter miso

French Fries \$9

aioli | ketchup

Sugar Snap Peas \$9

ricotta | lemon | calabrian honey

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.

