


TAVERN
at GRAYBARNs

RAW & CHILLED

Spring Crudité \$18

tahini ranch I green garbanzo hummus

Half Dozen Oysters* \$21

mignonette I calabrian cocktail

Chilled Lobster Tail \$32

garlic-chili I lime I chives

Wagyu Beef Tartare* \$20

capers I sourdough I charred scallion

White Asparagus \$14

gribiche I parmesan

SMALL PLATES

Lamb Ribs \$23

apricot marmalade I calabrian chili

Jewish Artichoke \$15

brown butter I aioli I lemon I hazelnut

Bibb Salad \$15

green goddess I avocado

Fried Green Tomatoes \$15

crème fraîche I smoked trout I fresnos

Crab Toast \$23

sourdough I butter I espelette

Arugula Salad \$15

honey garlic I pistachio I goat cheese

Shrimp Croquettes \$17

edamame I yogurt I togarashi

Burrata \$18

huckleberry mostarda I pine nut

LARGE PLATES

Bacon Cheeseburger \$24

dijonnaise I onion I lettuce I pickles

Lobster Club \$25

multigrain toast I fries

Swordfish Sandwich \$22

green tomato tartar I pepper relish I greens

Spaghetti \$24

arugula pesto I ramps I pecorino

Big Salad \$18

greens I white balsamic I spring vegetables

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

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

**Consuming raw or undercooked food may increase the risk of foodborne illnesses*

