


at GRAYBARNS

RAW & CHILLED

Summer Crudité \$18

tahini ranch I green garbanzo hummus

Half Dozen Oysters* \$21

mignonette I calabrian cocktail

Wagyu Beef Tartare* \$20

capers I sourdough I charred scallion

Green Gazpacho \$15

cocktail shrimp I crema I mint

Heirloom Tomatoes \$12

ricotta I lovage I crispy garlic

SMALL PLATES

Lamb Ribs \$23

apricot marmalade I calabrian chili

Crispy Artichoke \$16

summer truffle I pine nuts I parmesan

Little Gem \$15

pepitas I avocado I green goddess

Fried Green Tomatoes \$15

crème fraîche I smoked trout I fresnos

Crab Toast \$23

sourdough I butter I espelette

Arugula Salad \$15

grapes I pistachio I goat cheese

Spanish Octopus \$22

tomatillo I hominy I lime

Burrata \$18

salmorejo I cherry tomatoes I sourdough

LARGE PLATES

Bacon Cheeseburger & Fries \$24

cherry pepper aioli I lettuce I tomato

Lobster Club \$25

multigrain toast I fries

Halibut Sandwich \$22

green tomato tartar I pepper relish I greens

Spaghetti \$20

pesto genovese I parmesan I breadcrumbs

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*

