

  
**TAVERN**  
at GRAYBARNS

### RAW & CHILLED

Summer Crudité \$18

*tahini ranch | green garbanzo hummus*

Hamachi Crudo\* \$22

*yuzu kosho | cucumber*

Half Dozen Oysters\* \$21

*mignonette | calabrian cocktail*

Wagyu Beef Tartare\* \$20

*capers | sourdough | charred scallion*

Green Gazpacho \$15

*cocktail shrimp | mint | crema*

### SMALL PLATES

Crispy Artichoke \$16

*summer truffle | pine nuts | parmesan*

Lamb Ribs \$23

*apricot marmalade | calabrian chili*

Little Gem \$15

*pepitas | avocado | green goddess*

Fried Green Tomatoes \$15

*smoked trout | creme fraiche | fresnos*

Crab Toast \$23

*sourdough | butter | espelette*

Spanish Octopus \$22

*tomatillo | hominy | lime*

Arugula Salad \$15

*grapes | pistachio | goat cheese*

Burrata \$18

*salmorejo | cherry tomatoes | sourdough*

### PASTAS & GRAINS

Spaghetti \$20

*pesto genovese | parmesan | breadcrumbs*

Ricotta Gnudi \$32

*lobster fra diavolo | shiso | garlic*

Morel Lasagna \$28

*pecorino | spinach | béchamel*

### LARGE PLATES

Roasted Cauliflower \$26

*korean chili | lime | sesame*

Scallops \$38

*summer truffle | corn | purslane*

Salmon \$36

*leeks vinaigrette | trout roe | crème fraîche*

Halibut \$36

*summer squash | dill | lemon*

Roasted Half Chicken \$31

*escarole | potatoes | salsa verde*

Half Duck w/ Apples \$43

*fig spread | smoked yogurt | pistachio*

Lamb Loin \$38

*eggplant tart | tomato | harissa*

Bone In Strip Steak \$60

*bordelaise | french fries*

Porterhouse for Two \$120

*charred greens | steak sauce | mushrooms*

Bacon Cheeseburger & Fries \$24

*cherry pepper aioli | lettuce | tomato*

### SIDES

Sweet Corn \$10

*chipotle | cotija | scallions*

Heirloom Tomatoes \$12

*ricotta | lovage | crispy garlic*



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.