



TAVERN

at GRAYBARNS
DINNER

COCKTAILS

\$15

GRAYHOUND
tito's vodka, fresh grapefruit juice, rosemary

AU PEAR (na)
espolon blanco tequila, pear puree, house-made honey syrup, fresh lemon juice

POLANCO MARGARITA
espolon blanco tequila, fresh lime juice, pierre ferrand dry curacao, agave, aleppo salt rim

NORMANDY 75
sazerac rye, fresh lemon juice, honey syrup, aval french cider

SAGE ADVICE
sage infused vodka, housemade lemon cordial, soda, sage

GENTLEMAN'S BLUSH NO2
eagle rare bourbon, amaro nonino, dry vermouth, fresh lemon juice, raspberry syrup

UNSTUFFED MARTINI
feta washed brokers gin, dry vermouth, saline, castelvetro olives

THE CONTINENTAL
la pommiere calvados, cynar 70, pedro ximenez, orange bitters

OMG
buffalo trace bourbon, lemon, maple syrup, rosemary

APEROL IS SAID AND DONE
broker's gin, aperol, cocchi americano, lemon juice, orange

BEER

ON TAP
back east brewing co., czech mix pilsner, connecticut \$8
new belgium, fat tire, colorado \$10
IPA of the day \$10

BOTTLE
stella artois, belgian ale, belgium \$8
st. pauli non alcoholic, germany \$7
aval, cider, bretagne france \$10

CAN
counterweight brewing co, headway IPA, connecticut \$10
bell's brewery, two-hearted ale, american IPA, michigan \$9
bell's brewery, official hazy IPA, michigan \$10

DELICATA SQUASH FRITTO scallops, shiso, togarashi aioli \$24
TUNA TARTARE citrus, scallions, shiso, shallots \$22
BEET & PEAR kale, duck breast pastrami, honey mustard \$22
ROASTED OYSTERS (5) snail butter, lemon, breadcrumbs \$24
BEEF TARTARE egg yolk, capers, radish \$22
GRILLED FOIE GRAS breadpudding, smoked maple, huckleberries \$24
HAMACHI CRUDO apple, fresno, ponzu, basil \$24
LITTLE GEM caesar, parmesan, boquerones, big crouton \$17
MILLSTONE GREENS pomegranate, sunchoke, mint, goat cheese \$17
BURRATA CROQUETTE tomato confit, eggplant, basil \$22
ROASTED CARROTS tahini, pomegranate, yogurt, harissa, honey \$17
GRILLED OCTOPUS tomatillo, hominy, cilantro, lime crema \$24

FRESH FETTUCCINE kale pesto, white beans, ricotta salata \$24
FUSILLI beef sugo, rosemary, pecorino, black pepper \$24
SPICY RIGATONI tomato, parmesan, calabrian cream \$24
WILD MUSHROOM RICE leeks, speck, gremolata \$24
DUCK CONFIT RICE bourbon, parmesan, scallions \$28
ANDOUILLE & CRAB RICE green tabasco, bell peppers, paprika \$28

LOBSTER FRITES lobster butter, umami fries, old bay aioli \$48
KING ORA SALMON cabbage, fennel, mustard, apple \$42
SWORDFISH castelvetro olives, white beans, piquillo pepper, parsley \$39
1/2 CHICKEN COQ AU VIN pearl onions, lardons, mushrooms, cruton \$32
SMOKED CAULIFLOWER sunflower seed, apple cider, sunchoke \$28
DOUBLE CHEESEBURGER lettuce, tomato aioli, onion, pickles, fries \$26
STRIP STEAK broccoli, salsa verde, pickled peppers, sweet onions \$49

DESSERT

\$14

OLIVE OIL CAKE almonds, honey, orange, fennel
CHOCOLATE BUDINO hazelnut, chantilly cream, mint
POACHED PEAR vanilla bean, miso sabayon, cinnamon
CHEESECAKE huckleberry, lemon, graham

WILD CHAI'LD \$15
chai infused buffalo trace bourbon, house-made vanilla syrup, cream

STRANGE BREW \$15
cold brew, gosling's dark seal rum, banana liqueur, almond milk

WINES BY THE GLASS

SPARKLING

prosecco, le contesse nv 13 / 52
champagne, pommery apanage brut nv 28 / 112
rose brut cremant de bourgogne, baily lapierre nv 16 / 64
rose champagne, marc hebrart nv 32 / 128

WHITE

pinot grigio, bieler family 'daisy' (washington) [on tap] 14 / 42 carafe
albarino, la val 2019 (spain) 14 / 56
sauvignon blanc, isabelle garrault 'les grands monts' 2018 (sancerre) 17 / 68
sauvignon blanc, craggy range single vineyard 2019 (new zealand) 16 / 64
chardonnay, comte lafon macon villages 2018 (burgundy) 17 / 68
chardonnay, frank family vineyards 2018 (california) 20 / 80

ROSE

aix, vin de provence 2019 (france) 15 / 60
bieler family, 'sabine' vin de provence NV (france) [on tap] 14 / 42 carafe

RED

pinot noir, benton-lane 2016 (oregon) 16 / 64
pinot noir, michel sarrazin et fils 'maranges' 2018 (burgundy) 20 / 80
sangiovese blend, scarpetta 'frico' (italy) [on tap] 13 / 39 carafe
nebbiolo, cascina ballarin langhe rosso 'cino' 2017 (italy) 13 / 52
tempranillo, ramirez de la piscina reserva 2014 (spain) 15 / 60
bordeaux, chateau giscours 'petite sirene' 2015 (france) 15 / 60
cabernet sauvignon, tenuta monteti 'super tuscan' 2013 (italy) 15 / 60