



TAVERN

at GRAYBARNS

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

MAKE IT SNAP PEA
snap pea-infused broker's gin, house-made mint syrup, fresh yuzu juice, fresh lemon juice

BERRY GOOD MEDICINE (na)
eagle rare bourbon, fresh lemon juice, house-made ginger syrup, blackberries

OLD FASHIONED
sazerac rye, angostura bitters, demerara syrup, luxardo maraschino cherry

AGUA FUEGO
habanero infused tequila, fresh watermelon juice, fresh lime juice, chili oils

GARDEN MARTINI
hendrick's gin, lillet blanc, tomato water, olive oil

PENUMBRAL DAIQUIRI (na)
house blend of rums, roasted pineapple syrup, fresh lime juice, demerara syrup

GREENHOUSE
london dry broker's gin, house-made basil syrup, fresh lemon juice, egg white, lemon zest

BOULEVARDIER
house blend of whiskeys, campari, carpano antica sweet vermouth

BEER

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

BOTTLE
stella artois, belgian ale, belgium \$8
st. pauli non alcoholic, germany \$7

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

DINNER

ZUCCHINI FRITTO crab, blossoms, mint, olives \$22

TUNA TARTARE citrus, scallions, shiso, shallots \$22

HEIRLOOM TOMATOES lovage, smoked burrata croquette \$20

ROASTED OYSTERS (5) snail butter, lemon, breadcrumbs \$20

BEEF TARTARE egg yolk, capers, radish \$22

GRILLED FOIE GRAS bread pudding, smoked maple, huckleberries \$24

HAMACHI CRUDO peach, jalapeño, basil, ponzu \$24

LITTLE GEM blue cheese, lardons, tomatoes, fines herbes \$16

ARUGULA banyuls, aged gouda, asian pear, almonds \$16

ROASTED EGG PLANT shishitos, basil, sweet & sour, pine nuts \$16

FRESH FETTUCCINE lobster mushrooms, corn, truffle \$28

PACCHERI POMODORO tomato, basil, parmesan \$19

SWEET CORN POLENTA grilled shrimp, nasturtium, chives \$26

LOBSTER FRITES lobster butter, umami fries, old bay aioli \$48

WHOLE FRIED BLACK BASS curry leaf, chili oils, coconut \$42

ROASTED BRANZINO bbq cabbage, barley, salsa verde \$33

1/2 CHICKEN A LA PLANCHA olive oil crushed squash, pine nuts \$32

MERGUEZ SAUSAGE mussels, spanish rice, oregano \$29

SMOKED CAULIFLOWER almonds, capers, raisins, farro \$28

DOUBLE CHEESEBURGER lettuce, tomato aioli, onion, pickles, fries \$26

STRIP STEAK broccoli, black garlic, pickled peppers, sweet onions \$49

DESSERT

\$14

OLIVE OIL CAKE almonds, honey, orange, fennel

CHOCOLATE BUDINO hazelnut, chantilly cream, mint

ROASTED PINEAPPLE lime, brown butter, rum, pistachios

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, bailly 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 garraut '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, ken wright cellars 2017 (oregon) 15 / 60

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, daou vineyards 2018 (california) 18 / 72

cabernet sauvignon, tenuta monteti 'super tuscan' 2013 (italy) 15 / 60