



TAVERN

at GRAYBARN'S

COCKTAILS

\$15

- GRAYHOUND**
tito's vodka, fresh grapefruit juice, rosemary
- 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
- AGUA FUEGO**
habanero infused tequila, fresh watermelon juice, fresh lime juice, chili oils
- APEROL SPRITZ**
aperol, le contesse prosecco, orange

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

LUNCH

- ZUCCHINI FRITTO crab, blossoms, mint, olives \$22
TUNA TARTARE citrus, scallions, shiso, shallots \$22
HEIRLOOM TOMATOES lovage, smoked burrata croquette \$20
OYSTERS ON THE HALF SHELL cocktail, mignonette \$20
BEEF TARTARE egg yolk, capers, radish \$22
HAMACHI CRUDO peach, jalapeño, basil, ponzu \$24
LITTLE GEM blue cheese, lardons, tomatoes, fines herbes \$16
ARUGULA banyuls, aged gouda, asian pear, almonds \$16
SMOKED TROUT corn hush puppies, remoulade \$22
SUMMER GAZPACHO grapes, almonds, cucumber, olive oil \$18
PROSCIUTTO calabrian honey, triple cream, olives \$23
- LOBSTER ROLL connecticut style, fries, old bay aioli \$26
MERGUEZ SAUSAGE mussels, spanish rice, oregano \$29
ROASTED EGGPLANT shishitos, barley, agrodolce, basil \$24
STUFFED BRANZINO tomato panzanella, salsa verde \$33
1/2 CHICKEN A LA PLANCHA olive oil crushed squash, pine nuts \$32
DOUBLE CHEESEBURGER lettuce, tomato aioli, onion, pickles, fries \$26

DESSERT

\$14

- CHOCOLATE BUDINO hazelnut, chantilly cream, mint
SORBET mint, berries, pineapple
- WILD CHAI'LD \$15
chai infused buffalo trace bourbon, house-made vanilla syrup, cream
- STRANGE BREW \$15
cold brew, gosling's dark seal rum, house-made 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 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, 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