



# 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

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

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

SILVERMINE SOUR [ON TAP]  
rye, fresh lemon juice, demerara syrup, ruby port, black tea, milk wash

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 OLD FASHIONED  
la pommiere calvados, cynar 70, pedro ximenez, orange bitters

OMG  
buffalo trace bourbon, fresh lemon juice, maple syrup, rosemary

Hot & Toddy  
rye, fresh lemon juice, maple syrup, allspice dram, hot water

## 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

## MENU

TUNA TARTINE spicy eggplant, tomato confit, basil, mint \$22

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

BEEF TARTARE au poivre aioli, torn brioche, fines herbs \$22

GRILLED FOIE GRAS breadpudding, smoked maple, huckleberries \$24

HAMACHI CRUDO citrus, scallions, shiso, shallots \$24

LITTLE GEM Caesar, parmesan, boquerones, big crouton \$17

MILLSTONE GREENS pomegranate, sunchoke, mint, goat cheese \$17

TRUFFLE BURRATA truffle toast, truffle vinaigrette, shaved truffles \$26

ROASTED EGGPLANT tahini, pomegranate, yogurt, harissa \$17

GRILLED OCTOPUS tomatillo, hominy, cilantro, lime crema \$24

  

FRESH FETTUCINE beef sugo, rosemary, pecorino, black pepper \$24

SPICY RIGATONI tomato, parmesan, calabrian cream \$24

BURGUNDY TRUFFLE RICE leeks, burgundy truffle, gremolata \$30

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

KING ORA SALMON fennel, mustard, cabbage, apple \$42

SWORDFISH castelvetro olives, white beans, piquillo pepper \$39

CHICKEN BREAST carrot polenta, carrots, cippolinis, thyme \$32

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

## 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' 2019 (sancerre) 17 / 68

sauvignon blanc, craggy range single vineyard 2019 (new zealand) 16 / 64

chardonnay, comte lafon macon villages 2019 (burgundy) 17 / 68

chardonnay, frank family vineyards 2018 (california) 20 / 80

ROSE

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 'mercury' 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, la tour de bessan 'margaux' 2016 (france) 20 / 80

cabernet sauvignon, tenuta monteti 'super tuscan' 2015 (italy) 15 / 60

cabernet sauvignon, daou vineyards 2018 (california) 18 / 72

## DESSERT

\$14

CARROT CAKE orange, pistachio, cream cheese frosting

CHOCOLATE BUDINO hazelnut, chantilly cream, brownie

LEMON CHEESECAKE huckleberry, mint, graham cracker

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

Please alert your server of allergies or aversions as some ingredients are not listed. \*Consuming raw or undercooked food may increase the risk of foodborne illnesses.