



TAVERN

at GRAYBARNS

COCKTAILS

\$15

GRAYHOUND
tito's, grapefruit, rosemary

AU PEAR (na)
espolon blanco tequila, pear puree, honey syrup, lemon

POLANCO MARGARITA
espolon blanco tequila, lime, dry curacao, agave

LOREM IPSUM
roku gin, yellow chartreuse, sauternes, lemon, grapefruit

HOLIDAY MULE
tito's, cranberry ginger syrup, lime, ginger beer, cranberries

SILVERMINE SOUR
rye, fresh lemon juice, demerara syrup, ruby port, black tea, milk wash

LONELY HEARTS
black pepper vodka, pamplemousse, lime, honey

CAMILLO MARTINI
broker's gin, blanco vermouth, cocchi americano, orange twist

THE OLD FASHIONED
sazerac rye, demerara gomme, bitters, cherry, orange

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

TAVERN HOT TODDY
calvados, pommeau de normandie, lemon, allspice dram, honey

BEER

ON TAP
back east brewing co., czech mix pilsner, connecticut \$8
new belgium fat tire amber ale, colorado \$8
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 TARTARE TARTINE spicyeggplant,tomatoconfit,basil,mint \$22

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

PRIME BEEF TARTARE au poivre aioli, torn brioche, radish \$22

GRILLED FOIE GRAS breadpudding,smokedmaple,huckleberries \$24

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

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

MILLSTONE GREENS pomegranate, sunchoke, mint, gouda \$17

TRUFFLE BURRATA truffle toast, truffle vinaigrette, fines herbs \$26

SMOKED WINTER SQUASH honey, goat cheese, brown butter, dates \$24

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

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

SPICY FRA DIAVOLO RICE grilled shrimp, calabrian, tomato \$42

PORCINI TRUMPET PASTA wild mushrooms, parmesan, lemon \$30

STUFFED BRANZINO artichoke crab rice, saffron aioli, citrus \$42

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

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

CHICKEN BREAST carrot polenta, carrots, cippolinis, winter truffles \$34

CHEESEBURGER smoked gouda, xo aioli, pickled peppers & onion \$26

BEEF SHORT RIB red wine, sunchoke, onion soubise, wild mushrooms \$45

ROASTED CAULIFLOWER harissa, tahini, lime crema, pomegranate \$28

DESSERT

\$14

CARROT CAKE orange, pistachio, cream cheese frosting

CHOCOLATE BUDINO hazelnut, chantilly cream, brownie

PUMPKIN CHEESECAKE sea salt caramel, whipped cream, graham cracker

EGGNOG \$15
bourbon, cognac, sherry, whole egg, cream, milk, spices

ESPRESSO MARTINI \$15
kettle one, espresso, coffee liquor, cane sugar

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) 20 / 80

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

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.