



# TAVERN

at GRAYBARNS

## MENU

### COCKTAILS

\$15

- GRAYHOUND  
tito's, grapefruit, rosemary
- PINEAPPLE CAMPFIRE SOUR  
banhez mezcal, pineapple, citrus, eggwhite, bitters
- SPICY MARGARITA  
tequila, spicy pepper syrup, lime, alepo salt
- MAKE IT SNAP PEA  
snap pea infused gin, yuzu, lemon, mint syrup
- CAPP' SPRITZ  
cappelletti, lemon juice, rose cremant, strawberry, orange
- WE DON'T HAVE A BLENDER  
white rum, creme de coconut, pineapple juice, falernum, lime, nutmeg
- CAMILLO MARTINI  
london dry gin, dolin bianco, cocchi americano, orange twist
- LONELY HEARTS  
black pepper vodka, pamplemousse, lime, honey
- EVENTIDE PUNCH [TAP]  
rye, bergamot, barolo chinato, demerara, milk clarified
- COFFEE OLD FASHIONED  
eagle rare, coffee gomme, orange bitters, lemon twist
- CARDAGRONI  
sazerac rye, cardamaro, campari, lemon twist
- PAPERPLANE  
buffalo trace, amaro nonino, lemon, aperol
- ESPRESSO MARTINI  
ketel one, espresso, coffee liqueur, cane sugar

- BURRATA rhubarb preserve, pine nuts, fable farm oxalis \$22
- CHARRED FENNEL crispy kale, caesar, parmesan, walnuts \$18
- ARUGULA pecorino, garlic croutons, black pepper lemon dressing \$18
- MILLSTONE SALAD farm vegetables, blue cheese, pine nuts, olives \$18
- BEETS roasted, smoked, pickled, pistachios, basil, goat cheese \$18
- TUNA TARTARE avocado, korean chilis, sesame, cucumber \$22
- ROASTED OYSTERS (5) snail butter, lemon, breadcrumbs \$20
- HAMACHI CRUDO jicama, lime, olive oil, togarashi, scallions \$22
- SPANISH OCTOPUS piquillo, lemon, creme fraiche, peruvian potatoes \$24
- PRIME BEEF TARTARE au poivre aioli, torn brioche, radish \$22
- ASPARAGUS parmesan cream, spring relish, twice cooked potatoes, morels \$18
- JAMON IBERICO 18 month aged ham, pickled vegetables, toast \$24
- DENVER LAMB RIBS calabrian honey, mint yogurt, pickled shallots \$24
- ARTICHOKE SOUP citrus creme, olive oil, soft herbs \$16
- CACIO E PEPE temomi, pecorino romano, black pepper \$24
- CAMPANELLE morel mushrooms, sherry, spring pesto, parmesan \$24
- SPICY RIGATONI calabrian cream, tomatoes, garlic, parmesan \$24
- WHOLE BRANZINO piri piri, lemon, white beans, sauce verte \$33
- BLACK SEA BASS ginger dashi, chinese broccoli, cipollini onion \$39
- ROASTED ORA KING SALMON radish & herb salad, lemon, peas \$39
- CHICKEN BREAST new potatoes, asparagus, peas, green garlic, dijon creme \$30
- RACLETTE CHEESEBURGER & FRIES bacon, mustard, pickles, lettuce \$28
- KING TRUMPET MUSHROOMS spring relish, pine nuts, spring broccoli, barley \$26
- DUCK BREAST pine nut, huckleberry, farro, turnips \$40

### DESSERT

\$14

- CHOCOLATE BUDINO  
chantilly cream, hazelnuts, brownie
- RHUBARB CURD TART  
berries, buttermilk, oxalis, oat streusel
- TRES LECHE CHEESECAKE  
brown butter graham, dulce de leche, coconut
- LEMON POPPYSEED CAKE  
strawberries, rhubarb, mascarpone

### 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' 2019 (sancerre) 18 / 72
- carricante, firriato etna bianco 2019 (italy) 16 / 60
- sauvignon blanc, craggy range single vineyard 2019 (new zealand) 16 / 64
- chardonnay, frantz chagnoleau, macon villages 2019 (Burgundy) 16 / 64
- chardonnay, frank family vineyards 2018 (california) 20 / 80

#### ROSE

- bieler family, 'sabine' vin de provence NV (france) [on tap] 14 / 42 carafe
- aix coteaux d'aix en provence 2019 (france) 15 / 60
- château minuty prestige 2019 (france) 18 / 72

#### RED

- pinot noir, calera central coast 2017 (california) 17 / 68
- 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, beronia rioja reserva 2016 (spain) 15 / 60
- bordeaux, château sénéjac haut-médoc cru (france) 20 / 80
- rhône blend, domaine de la solitude côtes du rhône 2018 (france) 13 / 52
- super tuscan, tenuta monteti 'caburnio' 2015 (italy) 15 / 60
- cabernet sauvignon, daou vineyards 2018 (california) 18 / 72

### BEER

#### ON TAP

- back east, Czech mix pilsner, connecticut \$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