



TAVERN

at GRAYBARNS

MENU

COCKTAILS

\$16

GRAYHOUND
tito's, grapefruit, rosemary

PINEAPPLE CAMPFIRE SOUR*
banhez mezcal, pineapple, citrus, eggwhite, bitters

NOT A BANANA DAIQUIRI
rum blend, lime, banana oleo

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

PEACH TEA-TO'S
tea infused tito's, creme de peche, lemon, honey

SILVERMINE SOUR
rye, lemon, demerara, ruby port, milk wash

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 tomato panzanella, summer pesto, basil \$22

ASPARAGUS elote, delfino, queso, espelette \$18

ARUGULA pecorino, garlic croutons, black pepper, lemon dressing \$18

MILLSTONE SALAD farm vegetables, blue cheese, pine nuts, olives \$18

SMOKED CARROTS carrot mole, lime creme, hot honey, peanut \$18

TUNA TARTARE avocado, korean chilis, sesame, cucumber \$22

RAW OYSTERS(6) beausoleil(N.B.), calabrian cocktail, cucumber mignonette \$22

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 \$24

ROASTED BEETS smoked & pickled beets, pistachio, basil, goat cheese \$20

JAMON IBERICO 18 month aged ham, giardiniera, olive oil, 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

PACCHERI POMODORO tomatoes, basil, parmesan, garlic \$24

FUSILLI sweet corn, shrimp, calabrian cream, basil \$26

WHOLE BRANZINO white bean puree, fennel relish, garlic, lemon \$33

SEARED SCALLOPS cauliflower, fennel, n'duja, oreganatta \$36

CHICKEN BREAST summer truffle, sweet corn, fresh polenta, lemon \$32

RATATOUILLE tomato, summer squash, eggplant, basil \$26

CHEESEBURGER & FRIES bacon, smoked cheddar, charred onion, chili aioli \$28

HONEY GLAZED DUCK BREAST peaches, fennel, cherries, lavender \$40

DESSERT

\$15

CHOCOLATE BUDINO
chantilly cream, hazelnuts, brownie

PASSION FRUIT TART
mango, meringue and lime

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

sauvignon blanc, craggy range single vineyard 2020 (new zealand) 16 / 64

chardonnay, tyler santa barbara 2019 (california) 18 / 72

chardonnay, frank family vineyards 2019 (california) 20 / 80

ROSE

bieler family, 'sabine' vin de provence NV (france) [on tap] 14 / 42 carafe

aix coteaux d'aix en provence 2020 (france) 15 / 60

château minuty prestige 2020 (france) 18 / 72

RED

pinot noir, calera central coast 2017 (california) 17 / 68

pinot noir, michel sarrazin 'mercurey' 2019 (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 rioja reserva 2016 (spain) 15 / 60

bordeaux, château sénégac haut-médoc 2018 (france) 20 / 80

rhone 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 2019 (california) 18 / 72

BEER

ON TAP

back east, czech mix pilsner, connecticut \$8

blackberry berliner weisse, back east brewing, connecticut \$8

IPA of the day \$10

BOTTLE

stella artois, Pilsner, 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