



TAVERN

at GRAYBARNS

COCKTAILS

\$16

- PALOMA**
espolon blanco, grapefruit fever tree, lime, black lava salt
- 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
- 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
- STRAWBERRY BOURBON SOUR**
buffalo trace, strawberry syrup, lemon, basil
- ESPRESSO MARTINI**
ketel one, espresso, coffee liqueur, cane sugar
- GARDEN PARTY**
gin, honeydew, arugula, lime, mint syrup, champagne, flowers

MENU

- LOCAL BURRATA** tomato panzanella, tomato leaf pesto, basil \$22
- ASPARAGUS** 'elote' style, delfino, queso, espelette, epazote \$18
- ICEBERG WEDGE** bayley hazen blue cheese, tomatoes, lardons, herbes \$18
- MILLSTONE SALAD** farm vegetables, ricotta salata, pine nuts, olives \$18
- SMOKED CARROTS** carrot mole, lime creme, hot honey, peanut \$18
- SUMMER SQUASH GAZPACHO** tomato & shrimp ceviche, lime \$18
- ROASTED BEETS** smoked & pickled beets, pistachio, basil, goat cheese \$18
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- TUNA TARTARE** avocado, korean chilis, sesame, cucumber \$22
- BEAU SOLEIL OYSTERS(6) (N.B.)** cocktail, cucumber mignonette \$22
- HAMACHI CRUDO** jicama, lime, olive oil, togarashi, shiso \$22
- OCTOPUS** piquillo, lemon, creme fraiche, peruvian potatoes \$24
- PRIME BEEF TARTARE** au poivre aioli, torn brioche, radish \$24
- J5 JAMON IBERICO** ibores al pimenton cheese & pan con tomate \$24
- DENVER LAMB RIBS** calabrian honey, mint yogurt, pickled shallots \$24
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- CACIO E PEPE** temomi, pecorino romano, black pepper \$24
- PACCHERI POMODORO** tomatoes, basil, parmesan, garlic \$24
- SPICY FUSILLI** sweet corn, rock shrimp, calabrian cream, shiso \$24
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- WHOLE BRANZINO** lovage, charred lemon, tomatoes, celery \$33
- SEARED SCALLOPS** cauliflower, fennel, n'duja, oreganatta \$36
- OLD SPOT PORK CHOP** peppers, onions, swiss chard, fennel agrodolce \$35
- CHICKEN BREAST** summer truffle, sweet corn, fresh polenta \$32
- ROASTED EGGPLANT** smoked scamorza, basil, tomato, parmesan \$26
- BACON CHEESEBURGER** tomato aioli, lettuce, pickle & onions \$28
- HONEY GLAZED DUCK BREAST** peaches, fennel, cherries, lavender \$38

DESSERT

- CHOCOLATE BUDINO** \$15
chantilly, hazelnuts, brownie
- PASSION FRUIT TART**
mango, meringue and lime
- TRES LECHE CHEESECAKE**
dulce de leche, berries, brown butter
- SORBET & BERRIES**
please inquire for today's selections
- AFFAGATO** -\$13
espresso, ice cream,
almond biscotti

WINES BY THE GLASS

- SPARKLING**
- prosecco, le contesse nv 13 / 52
- champagne, pommery apanage brut nv 28 / 112
- 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, comte lafon macon villages 2020 (burgundy) 17 / 68
- 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
- minuity prestige cotes de provence 2020 (france) 18 / 72
- RED**
- pinot noir, calera central coast 2018 (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 sénéjac haut-médoc 2018 (france) 20 / 80
- rhone blend, domaine de la solitude côtes du rhône 2019 (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