



# TAVERN

at GRAYBARNS

## COCKTAILS

\$16

- CARROT TOPPER  
espolon blanco, carrot, harissa agave, lime
- NORMANDY 75  
sazerac rye, mulled cider syrup, lemon, aval cider
- SPICY MARGARITA  
tequila, spicy pepper syrup, lime, alepo salt
- ABSINTHE-MINDED  
london dry gin, pandan syrup, lime, absinthe
- LONELY HEARTS CLUB  
black pepper infused tito's vodka, pamplemousse, lime
- CAMILLO MARTINI  
london dry gin, dolin bianco, cocchi americano, orange twist
- 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
- BLACKBERRY MAPLE SOUR  
buffalo trace, blackberry maple, lemon
- ESPRESSO MARTINI  
ketel one, espresso, coffee liqueur, cane sugar
- NO TIME TO CHAI  
eagle rare bourbon, chai syrup, heavy cream, nutmeg
- GRAY BAMBOO  
savannah madeira, blanc & dry vermouth, cynar, cherry

## ALCOHOL-FREE

\$11

- NOT TODDY  
mulled cider syrup, lemon, hot water
- BERRY SPRITZ  
blackberry maple syrup, lemon, soda

## MENU

### SMALL PLATES

- LOCAL BURRATA plums, pine nuts, shiso, sono toast \$22
- ASPARAGUS 'elote' style, delfino, queso, espelette, epazote \$18
- ICEBERG WEDGE bayley hazen blue cheese, tomatoes, lardons, herbes \$18
- MILLSTONE GREENS green goddess, avocado, shaved vegetables \$18
- SMOKED CARROTS carrot mole, lime creme, hot honey, peanut \$18
- CAULIFLOWER SOUP winter truffle relish, shaved truffles, lemon \$22
- ROASTED BEETS smoked & pickled beets, pistachio, basil, goat cheese \$18
- TUNA TARTARE avocado, korean chilis, sesame, cucumber \$22
- ROASTED OYSTERS roasted garlic & sundried tomato chili butter \$24
- HAMACHI CRUDO jicama, lime, olive oil, togarashi, shiso \$22
- OCTOPUS jamabalaya arancini, creole aioli, crispy chorizo, lemon \$24
- PRIME BEEF TARTARE au poivre aioli, torn brioche, radish \$24
- J5 JAMON IBERICO tomato jam, garlic toast, ibores al pimenton cheese \$24
- DENVER LAMB RIBS calabrian honey, mint yogurt, pickled shallots \$24

### LARGE PLATES

- STROZZAPRETI sunflower seed pesto, basil, parmesan \$24
- SPICY RIGATONI calabrian cream, garlic, parmesan, tomato \$24
- MANFREDINE braised lamb, oregano, garlic, tomato, ricotta salata \$24
- BRANZINO chanterelles, celery root, beluga lentils, watercress \$34
- SEARED SCALLOPS cauliflower, fennel, n'duja, oreganatta \$36
- OLD SPOT PORK CHOP peppers, onions, swiss chard, fennel agrodolce \$35
- HALF CHICKEN wild mushrooms, polenta, mustard creme & greens \$32
- ROASTED EGGPLANT smoked scamorza, basil, tomato, parmesan \$26
- BACON CHEESEBURGER tomato aioli, lettuce, pickle & onions \$28
- HALF DUCK leg & thigh confit, plums, broccoli rabe, smoked yogurt \$48
- FILET MIGNON duck fat potatoes, watercress, grayone steak sauce \$52

### DESSERT

- CHOCOLATE BUDINO \$15  
chantilly, hazelnuts, brownie
- PASSION FRUIT TART  
mango, meringue and lime
- PUMPKIN CHEESECAKE  
pumpkin spice, coffee crumble, dulce de leche
- SORBET & BERRIES  
please inquire for today's selections
- AFFOGATO -\$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
- rose cremant de loire, château langlois nv 15/60

### WHITE

- pinot grigio, bieler family 'daisy' (washington) [on tap] 14/42 carafe
- albarino, la val 2020 (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
- riesling, maximin grunhaus monopole 2018 (mosel, germany) 17/68

### ROSE

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

### 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, beronia rioja reserva 2016 (spain) 15/60
- bordeaux, château sénéjac haut-médoc 2018 (france) 20/80
- rhoneblend, domainedelasolitude côtes durhône 2019 (france) 13/52
- super tuscan, tenuta monteti 'caburnio' 2015 (italy) 15/60
- cabernet sauvignon, daou vineyards 2020 (california) 18/72

## BEER

### ON TAP

- back east, czech mix pilsner, connecticut \$8
- Oktoberfest, 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, official hazy IPA, michigan \$10