



TAVERN

at GRAYBARN'S

COCKTAILS

\$16

- CARROT TOPPER
espolon blanco, carrot, harissa agave, lime
- NORMANDY 75
rye, mulled cider syrup, lemon, aval cider
- SPICY MARGARITA
tequila, spicy pepper syrup, lime, alepo salt
- 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
- EGGNOG
bourbon, cognac, px sherry, eggs, dairy, cinnamon, 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

- FRIED LOCAL BURRATA tomato puree, basil, focaccia \$22
- MIMOLETTE & SQUASH hazelnuts, dates, truffled banyuls vinaigrette \$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, lemon, watercress \$18
- BEET & PLUM SALAD smoked, roasted, pistachio, basil, goat cheese \$18
- SPICY TUNA TARTARE avocado, korean chilis, sesame, cucumber \$24
- ROASTED OYSTERS roasted garlic & sundried tomato chili butter \$24
- OCTOPUS jamabalaya arancini, creole aioli, crispy chorizo, lemon \$24
- PRIME BEEF TARTARE au poivre aioli, torn brioche, radish \$24
- DENVER LAMB RIBS calabrian honey, mint yogurt, pickled shallots \$24

PASTAS

- STROZZAPRETI sunflower seed pesto, basil, parmesan \$24
- SPICY RIGATONI calabrian cream, garlic, parmesan, tomato \$24
- MANFREDINE braised lamb, oregano, garlic, tomato, ricotta salata \$24

LARGE PLATES

- BRANZINO chantrelles, celery root, beluga lentils, watercress \$36
- BLACKCOD clams, celery consomme, potatoes, bacon, lemon \$38
- OLD SPOT PORK CHOP peppers, onions, swiss chard, fennel agrodolce \$36
- 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
- HALFDUCK honey nut squash, black trumpet marmalade, smoked yogurt \$48
- FILET MIGNON duck fat potatoes, watercress, gray1 steak sauce \$55

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

- cava, raventos i blanc 2018 14 / 56
- champagne, pommery apanage brut nv 28 / 112
- rose champagne, marc hebrart nv 32 / 128
- rose cremant de bourgogne, baily lapierre nv 15/60

WHITE

- pinot grigio, bieler family 'daisy' (washington) [on tap] 14/42 carafe
- albarino, licia, rias baixas 2020 (spain) 14 / 56
- sauvignon blanc, isabelle garrault 2020 (sancerre) 18 / 72
- sauvignon blanc, isabel estate 2020 (new zealand) 16 / 64
- chardonnay, comte lafon macon villages 2020 (burgundy) 17/68
- chardonnay, frank family vineyards 2019 (california) 20/80

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, 'cino' 2017 (italy) 13 / 52
- tempranillo, ramirez, rioja reserva 2016 (spain) 15/60
- bordeaux, château sénéjac haut-médoc 2018 (france) 20/80
- rhône blend, domaine de la solitude 2019 (france) 13/ 52
- super tuscan tenuta dell'ornellaia, 'le volte' 2019 (italy) 17/68
- cabernet sauvignon, daou vineyards 2020 (california) 18/72

BEER

ON TAP

- back east, czech mix pilsner, connecticut \$8
- seasonal Beer \$10
- 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