



TAVERN

at GRAYBARNS

COCKTAILS

\$16

- MAKE IT SNAP PEA
pea infused gin, yuzu, mint syrup
- FAMOUS WORD
mezcal, aperol, elderflower, citrus
- ROSADO ROYALE
espolon blanco, hibiscus, lime, rose cremant
- CHIQUITA REPUBLIC
probitas, lime, banana oleo
- LONELY HEARTS CLUB
black pepper infused tito's vodka, pamplemousse, lime
- PINK FLAMINGO
probitas, pineapple, lime, aperol, bitters
- COFFEE OLD FASHIONED
eagle rare, coffee gomme, orange bitters, lemon twist
- NEGRONI (TAP)
gin, campari, carpano antica, orange
- STARBOARD SOUR
sazerac rye, lemon, pineapple, mace, egg white, bitters
- BEET ME TO IT
buffalo trace, maple, beets, balsamic, turmeric, orange
- ESPRESSO MARTINI
ketel one, espresso, coffee liqueur, cane sugar
- GILDA GIBSON-\$18
olive oil washed grey goose, dry vermouth, gilda skewer

ALCOHOL-FREE

\$11

- PINA SUNRISE
orange juice, pineapple, grenadine, cherry
- BEET SPRITZ
beets, maple, balsamic, turmeric, soda water
- FAKE IT SNAP PEA
yuzu, mint syrup, soda water

MENU

SMALL PLATES

- FRIED LOCAL BURRATA tomato puree, basil, focaccia \$22
- CAULIFLOWER & RADICCHIO caesar, lemon, parmesan, breadcrumb \$18
- ICEBERG WEDGE bayley hazen blue cheese, tomatoes, lardons, herbes \$18
- BUTTER LETTUCE green goddess, dill, smoked cheddar, pepitas \$18
- SMOKED CARROTS carrot mole, lime creme, hot honey, sesame \$18
- ARTICHOKE SOUP sunchoke chips, lemon, watercress, fried artichokes \$22
- BEET SALAD roasted & smoked, pickled grapes, walnuts, goat cheese \$18
- TUNA CRUDO kalamata olives, tomato confit, mint, lemon \$25
- ROASTED OYSTERS roasted garlic & sundried tomato chili butter \$24
- OCTOPUS peperonata, sweet chili agro dolce, fennel pollen \$24
- PRIME BEEF TARTARE mustard, horseradish, roesti potatoes \$25
- LAMB RIBS eggplant puree, peppadew, cucumber, yogurt \$26
- DUCK MEATBALLS brassicas, sesame ginger, pickled chilis, miso \$24

PASTAS

- STROZZAPRETI sunflower seed pesto, basil, parmesan \$25
- SPICY RIGATONI calabrian cream, garlic, parmesan, tomato \$25
- FUSILLONI local mushroom 'bolognese', pecorino tartufo, ramp gremolata \$25

LARGE PLATES

- BRANZINO broccolini, gigante beans, long hots, olives, cipollini \$37
- WILD SWORDFISH lemon, mint, basil, eggplant, roasted garlic \$37
- PORK CHOP pastrami brine, mustards, cabbage a la grecque, sourdough \$38
- CHICKEN BREAST kale, confit potatoes, lemon garlic creme \$32
- ROASTED EGGPLANT smoked scamorza, basil, tomato, parmesan \$27
- BACON CHEESEBURGER tomato aioli, lettuce, pickles & onions \$28
- SMOKED DUCK BREAST blood orange, lentils, endive \$42
- PRIME STRIP STEAK bearnaise, french fries, fines herbes \$60

DESSERT

- BUTTERSCOTCH BUDINO \$15
vanilla bean shortbread,
chantilly, caramel
- FLOURLESS CHOCOLATE TORTE
berries, whip cream, mint
- WHITE CHOCOLATE CHEESECAKE
brown butter graham,
raspberry
- SORBET & BERRIES
please inquire for today's
- 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 cremant de bourgogne, baily lapierre nv 15/60

WHITE

- riesling, project gotham, fingerlakes(NY)[on tap] 14/42 carafe
- chenin blanc, marc bredif, vouvray 2019 (loire) 18/72
- sauvignon blanc, isabelle garrault 2020(sancerre) 18/72
- sauvignon blanc, isabel estate 2020 (new zealand) 16/64
- chardonnay, frantz chagnoleau 2020 (burgundy) 17/68
- chardonnay, frank family 2019 (california) 20/80
- friulano, livio 2020 (italy) 18/72

ROSE

- aix coteaux d'aix en provence 2020 (france) 15/60
- raen, the monarch challenge 2021 (california) 20/80

RED

- pinot noir, calera 2018 (california) 17/68
- pinot noir, michael sarrazin, 'givry' 2020 (france) 21/84
- sangiovese blend, scarpetta (italy) [on tap] 13/39 carafe
- bordeaux, château sénéjac 2018 (france) 20/80
- rhone blend, beaurenard 2020 (france) 15/60
- super tuscan, mongrana 2018 (Italy) 15/60
- cabernet sauvignon, daou 2020 (california) 18/72
- priorat blend, gran clos les mines 2019 (spain) 18/72
- pinot noir, domaine antonin guyon, 2013 [coravin] 25/100
- cabernet franc, chateau coudray-chinon 2017 (loire) 16/64

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