



# 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
- CHILLED SALMOREJO farm tomatoes, shrimp, jamon, sono sourdough \$24
- 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
- LAMB KOFTA tahini, cauliflower tabbouleh, preserved lemon yogurt \$24
- PRIME BEEF TARTARE mustard, horseradish, rösti potatoes \$25
- LAMB RIBS eggplant puree, peppadew, cucumber, yogurt \$26

### 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 farm tomatoes, gigante beans, long hots, olives, cipollini \$37
- WILD SWORDFISH lemon, mint, basil, eggplant, roasted garlic \$37
- BERKSHIRE PORK CHOP ham brine, peas, swiss, chili crisp \$38
- CHICKEN BREAST paprikash, caraflex cabbage, potatoes, parmesan \$32
- ROASTED EGGPLANT smoked scamorza, basil, tomato, parmesan \$27
- BACON CHEESEBURGER tomato aioli, lettuce, pickles & onions \$28
- HALF DUCK roasted breast, confit leg & thigh, farro, berries, peppers \$49
- 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 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, trefethen oak knoll estate 2019 (napa) 20/80
- friulano, livio 2020 (italy) 18/72

### ROSE

- aix coteaux d'aix en provence (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