



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
- WATERMELON PATCH**
watermelon, gin, aperol, lime, lactose clarified
- 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
- TRACE OF PEACHES**
buffalo trace, peaches, white balsamic vinegar, ginger
- ESPRESSO MARTINI**
ketel one, espresso, coffee liqueur, cane sugar
- WINE-NOT**
sauvignon blanc juice, titos, italicus, soda, thyme
- GILDA GIBSON-\$18**
olive oil washed grey goose, dry vermouth, gilda skewer

ALCOHOL-FREE

\$11

- PINA SUNRISE**
orange juice, pineapple, grenadine, cherry
- PEACH SPRITZ**
peaches, rice & white vinegar, ginger
- FAKE IT SNAP PEA**
yuzu, mint syrup, soda water
- ALMOST WINE THYME**
sauvignon blanc juice, verjus, salt, soda

MENU

SMALL PLATES

- LOCAL BURRATA** peach & tomato panzanella, truffle corn relish \$20
- 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
- FRIED OYSTER MUSHROOM** peach bbq, buttermilk dill, farm pickle \$20

PASTAS

- STROZZAPRETI** sunflower seed pesto, basil, parmesan \$25
- SPICY RIGATONI** calabrian cream, garlic, parmesan, tomato \$25
- MANFREDINE** summersquash, squash blossoms, parmesan, basil, ricotta \$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
- ROASTED CHICKEN BREAST** sweet corn, summer truffle, farm greens \$32
- ROASTED EGGPLANT** smoked scamorza, basil, tomato, parmesan \$27
- BACON CHEESEBURGER** tomato aioli, lettuce, pickles & onions \$28
- HALF DUCK** peach & cornbread panzanella, tomatoes, 'duck sauce' \$46
- PRIME RIBEYE** red chimichurri, french fries, charred summer onion \$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
- rosé 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 2021(sancerre) 20/80
- sauvignon blanc, isabel estate 2021 (new zealand) 16/64
- chardonnay, domaine chene 2021 (burgundy) 17/68
- chardonnay, trefethen oak knoll estate 2019 (napa) 20/80
- friulano, livio 2020 (italy) 18/72

ROSÉ

- aix coteaux d'aix en provence (france) 16/64
- 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 sénégac 2015 (france) 20/80
- rhone blend, beaurenard 2021 (france) 15/60
- super tuscan, mongrana 2019 (Italy) 15/60
- cabernet sauvignon, daou, paso robles 2021 18/72
- priorat blend, gran clos les mines 2019 (spain) 18/72
- pinot noir, domaine antonin guyon, 2013 [coravin] 25/100
- cabernet franc, château 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