



TAVERN

at GRAYBARNS

COCKTAILS

\$16

SPICED-COLADA
milagro reposado, pumpkin, coconut, lime, curry spice

FAMOUS WORD
mezcal, aperol, elderflower, citrus

ROSADO ROYALE
espolon blanco, hibiscus, lime, rose cremant

SAGE BEES KNEES
gin, sage honey, lemon, seasoning

LONELY HEARTS CLUB
black pepper infused tito's vodka, pamplemousse, lime

NEGRONI (TAP)
gin, campari, carpano antica, orange

TRACE OF PEACHES
buffalo trace, peaches, white balsamic, vinegar, ginger

TODDY: HOT or COLD
eagle rare, mulled cider honey, lemon

CABIN FASHION
sazerac rye, coffee maple gum, bitters, orange

MECHANIC FLIP
mezcal, campari, fernet, demarara, whole egg, nutmeg

ESPRESSO MARTINI
ketel one, espresso, coffee liqueur, cane sugar

GILDA GIBSON-\$18
olive oil washed grey goose, dry vermouth, gilda skewer

ALCOHOL-FREE

\$11

SQUASH COLADA
pumpkin, coconut, lime, curry spice, soda

NOT TODDY
mulled cider honey, lemon, hot water

ALMOST WINE THYME
sauvignon blanc juice, verjus, salt, soda

MENU

SMALL PLATES

LOCAL BURRATA balsamic blistered tomatoes, roasted garlic, focaccia \$24
CLASSIC CAESAR focaccia croutons, anchovies, garlic, lemon \$18
ICEBERG WEDGE bayley hazen blue cheese, tomatoes, lardons, herbes \$18
BEETS SALAD endive, pickled grapes, candied walnuts, goat cheese \$18

POTATO LEEK SOUP celeriac, jonah crab, creme fraiche, truffled relish \$22
SMOKED CARROTS carrot mole, lime creme, hot honey, sesame \$18
FRIED OYSTER MUSHROOMS 'comeback sauce', buttermilk dill \$20

TUNA TARTARE broccoli, black garlic, jamon, crispy rice \$25
ROASTED OYSTERS 'casino butter', basil bacon breadcrumbs, lemon \$24
DUCK CONFIT honey roasted garlic, sweet mustard, pistachios, arugula \$25
PRIME BEEF TARTARE mustard, horseradish, potato rosti, endive \$25

PASTAS

REGINETTE sunflower seed pesto, basil, parmesan \$25
SPICY RIGATONI calabrian cream, garlic, parmesan, tomato \$25
FRESH PAPPARDELLE beef bolognese, parmesan, tomato confit \$28

LARGE PLATES

BRANZINO brassicas, gigante beans, long hots, olives, cipollini \$37
WILD SWORDFISH lemon, mint, basil, eggplant, roasted garlic \$37
ROASTED EGGPLANT smoked scamorza, basil, tomato, parmesan \$28
PORK CHOP apples, fennel, kale, pine nuts, smoked apple cider \$38
ROASTED CHICKEN fresh truffles, corn relish, sweet corn, farm greens \$33
CHEESEBURGER bacon jam, comte cheese, pickles, onions, dijonnaise \$28
DUCK FRITES Moulard duck breast, sauce au poivre, fried herbs \$49
PAINTED HILLS RIBEYE charred onion, chimichurri, french fries \$60

DESSERT

\$15

CHOCOLATE BUDINO burnt meringue, graham cracker
VANILLA BEAN CREME BRULEE gluten free lemon madeleines

MILLE FEUILLE caramel apples, ivory cream, caramel
SORBET & BERRIES please inquire for today's

AFFOGATO -\$13
espresso, ice cream,
cranberry orange biscotti

WINES BY THE GLASS

SPARKLING

cava, raventos i blanc 14/56
champagne, pommery apanage brut nv 28/112
rose cremant de bourgogne, bailly lapierre nv 15/60

WHITE

riesling, project gotham, fingerlakes(NY)[on tap] 14/42 carafe
sauvignon blanc, isabel 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

ROSE

aix coteaux d'aix en provence (france) 16/64
raen, the monarch challenge 2021 (california) 20/80

RED

pinot noir, calera 2020(california) 17/68
pinot noir, michel sarrazin, 'marranges' 2020 (france) 21/84
pinot noir, domaine antonin guyon, 2013 [coravin] 25/100
sangiovese blend, scarpetta (italy) [on tap] 13/39 carafe
cabernet franc, chateau coudray-chinon 2017 (loire) 16/64
super tuscan, mongrana 2019 (Italy) 15/60
piorat blend, gran clos les mines 2019 (spain) 18/72
bordeaux, chateau sénéjac 2016 (france) 20/80
cabernet sauvignon, daou, paso robles 2021 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