



TAVERN

at GRAYBARNS

COCKTAILS

\$16

- SPICED-COLADA
milagro reposado, pumpkin, coconut, lime, curry spice
- FAMOUS WORD
mezcal, aperol, elderflower, citrus
- SPICY MARGARITA
blanco tequila, lime, spicy agave, aleppo salt
- COSMO-SEASON
tito's, lime, mulled cranberry, orange twist
- 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
- BEET ME TO IT
buffalo trace, balsamic, maple, beets, turmeric
- TODDY: HOT or COLD
eagle rare, mulled cider honey, lemon
- COFFEE MAPLE OLD FASHIONED
sazerac rye, coffee maple gum, bitters, orange
- BLACK MANHATTAN (TAP)
barrell bourbon, calvados, averna, montenegro, bitters
- ESPRESSO MARTINI
ketel one, espresso, coffee liqueur, cane sugar
- EGGNOG
bourbon, cognac, px sherry, dairy, egg, nutmeg
- 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 HONEY GLAZED CARROTS coffee mole, herbed yogurt & pepitas \$18
- FRIED OYSTER MUSHROOMS 'comeback sauce', buttermilk dill \$20
- GINGER MISO SWEET POTATOES candied pecans, lime & elote espuma \$18
- TUNA TARTARE broccoli, black garlic, jamon, crispy rice \$25
- ROASTED OYSTERS 'casino butter', basil bacon breadcrumbs, lemon \$24
- 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 sweetcorn, truffled polenta, corn relish, farm greens \$33
- CHEESEBURGER bacon jam, comte cheese, pickles, onions, dijonnaise \$24
- DUCKFRITES roasted breast, leg & thigh confit, au poivre & fried herbs \$49
- PAINTED HILLS RIBEYE charred onion, chimichurri, french fries \$60

DESSERT

\$15

- CHOCOLATE BUDINO
burnt meringue, graham cracker
- MILLE FEUILLE
caramel apples, ivory cream, caramel
- VANILLA BEAN CREME BRULEE
gluten free lemon madeleines
- 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, 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

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 bourgogne 2021 (france) 18/72
- 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
- priorat blend, gran clos les mines 2019 (spain) 18/72
- bordeaux, chateau sénéjac 2018 (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