



# TAVERN

at GRAYBARNS

## COCKTAILS

\$16

- LAKEVIEW SWIZZLE  
dolin genepy, pineapple, lime, basil, bitters
- ANOTHER WORD  
mezcal, genepy, lime, creme de cacao, cherry
- 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 (barrel aged)  
hardshore oaked gin, cappelletti, punt e mes, 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
- CAMILLO MARTINI  
london dry gin, blanc vermouth, cocchi americano

## ALCOHOL-FREE

\$11

- BEET SPRITZ  
balsamic, maple, beets, tumeric, soda water
- 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 TARTARE smoked macadamia nuts, vincotto, radicchios & herbs \$18
- MILLSTONEGREENS citrus, dried cherries, pepitas, lemon vinaigrette \$16
- POTATO LEEK SOUP celeriac, jonah crab, creme fraiche, truffled relish \$22
- SMOKED HONEY GLAZED CARROTS coffee mole, herbed yogurt & pepitas \$18
- CHARRED CAULILINI dried cherries, pistachios, chicories, lemon \$18
- TUNATARTARE broccoli, black garlic, jamon, rice chicharron, lime \$25
- ROASTED OYSTERS white wine, garlic, parsley, shallots, breadcrumbs \$24
- PRIME BEEF TARTARE mustard, horseradish, potato rosti, endive \$25

### PASTAS

- ORGANIC REGINETTE sunflower seed pesto, basil, parmesan \$25
- SPICY RIGATONI calabrian cream, garlic, parmesan, tomato \$25
- FRESH PAPPARDELLE local mushroom, chicken sausage, parmesan \$28

### LARGE PLATES

- BRANZINO wild rice, avocado, citrus, watercress, smoked butter dashi \$37
- WILD SWORDFISH brassicas, gigante beans, sweet drop peppers, olives \$37
- LION'S MANE MUSHROOM MILANESE watercress, tomatoes, capers \$27
- PORK CHOP sweet potato, kale, barbeque pickles & smoked chili oil \$36
- ROASTED CHICKEN sweetcorn, truffled polenta, corn relish, farm greens \$33
- TAVERN BURGER brie, crispy prosciutto, fried leeks, burgundy onions \$28
- HALF DUCK A L'ORANGE blood orange, braised greens, duck fat turnips \$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 15/60
- 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) 18/72
- pinot noir, michel sarrazin, maranges 2020 (france) 22/88
- pinot noir, domaine antonin guyon, 2013 25/100
- sangiovese blend, scarpetta (italy) [on tap] 13/39 carafe
- sangiovese, castello di bossi, chianti classico riserva 2018 20/80
- cabernet franc, chateau coudray-chinon 2017 (loire) 16/64
- super tuscan, mongrana 2019 (Italy) 17/68
- priorat blend, gran clos les mines 2019 (spain) 18/72
- bordeaux, château 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

### CAN

- counterweight brewing co, headway IPA, connecticut \$10