



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
- DON'T MIND IF I DO
cocchi americano, strawberry, elderflower, rose cremant
- MAKE IT SNAP PEA
snap pea gin, mint, yuzu, lemon
- LONELY HEARTS CLUB
black pepper infused vodka, pamplemousse, lime
- NEGRONI (barrel aged)
hardshore oaked gin, cappelletti, punt e mes, orange
- STRAWBERRY TRIFLE SOUR
bourbon, strawberry, lime, sherry, egg white
- BEET ME TO IT
buffalo trace, balsamic, maple, beets, turmeric
- COFFEE MAPLE OLD FASHIONED
sazerac rye, coffee maple gum, bitters, orange
- BLACK MANHATTAN (TAP)
barrell bourbon, calvados, averna, montenegro, bitters
- ESPRESSO MARTINI
vodka, espresso, coffee liqueur, cane sugar

ALCOHOL-FREE

\$11

- BEET SPRITZ
balsamic, maple, beets, tumeric, soda water
- STRAWBERRY SPRITZ
strawberry cordial, soda, basil, seasoning
- ALMOST WINE THYME
sauvignon blanc juice, verjus, salt, soda

MENU

SMALL PLATES

- BURRATA balsamic blistered tomatoes, roasted garlic, basil, focaccia \$24
 CLASSIC CAESAR focaccia croutons, anchovies, garlic, lemon \$18
 ICEBERG ginger, shrimp, cucumber, fried onions, kosho yogurt \$24
 ROASTED BEETS & RHUBARB pomegranate maple, gorgonzola, mint \$18
 SPINACH mimolette, pecans, mustard, radishes, pickled shallots \$18
 AVOCADO spicy tuna, pickled ginger, watercress, togarashi aioli, lime \$24
- SPINACH ARTICHOKE SOUP crab crostini, mascarpone, fines herbes \$24
 CHARCOAL CARROTS sweet pea salsa verde, porcini crumb, rosemary \$18
 CHARRED BROCCOLI dijon bagna cauda, parmesan, spring onion \$18
 FRIED OYSTER MUSHROOMS buttermilk dill & spicy garlic agave \$24
- SEARED TUNA spring onions, fried capers, new harvest oil, seeded lavash \$26
 OYSTERS half dozen, raw on the half shell **or** roasted w/ snail butter \$24
 SPANISH OCTOPUS smoked lentils, szechuan au poivre, confit leeks \$23
 WAGYU BEEF TARTARE ramp creme, chives, scallions, potato crisps \$25
 LAMB RIBS calabrian honey, celery salad, buttermilk yogurt \$24

PASTAS

- ORGANIC REGINETTE sunflower seed pesto, basil, parmesan \$25
 SPICY RIGATONI calabrian cream, garlic, parmesan, tomato \$25
 FUSILLI AL FERRETTO shrimp, parsley, butter, garlic, white wine \$26

LARGE PLATES

- BRANZINO creamed spinach, crispy onions, lemon relish \$38
 WILD SWORDFISH brassicas, gigante beans, sweet drop peppers, olives \$37
 CAULIFLOWER KOFTA quinoa, fresh chickpea hummus, chili glaze \$27
 IBERIAN PORK CHOP bourbon baked beans, fennel, black garlic molasses \$49
 ROASTED CHICKEN BREAST creamy polenta, local greens, spring relish \$33
 CHEESEBURGER & FRIES double patty, bacon, onion, mustards, pickles \$28
 SHORT RIB truffled barley, spring vegetables, local mushrooms, fennel \$45
 CHARCOAL GRILLED RIBEYE l'entrecôte sauce, new potatoes \$60

DESSERT

\$15

- CHOCOLATE BUDINO hazelnut
 OLIVE OIL CAKE rhubarb, raspberry
 CREME BRULEE blueberries
 BASQUE CHEESECAKE strawberries

WINES BY THE GLASS

SPARKLING

- cava, raventos i blanc 15/60
 champagne, pommery apanage brut nv 32/128
 rose cremant de bourgogne, bailly lapierre nv 16/64

WHITE

- riesling, project gotham, fingerlakes (NY) [on tap] 14/30 carafe
 sauvignon blanc, isabelle garrault 2021 (sancerre) 21/84
 sauvignon blanc, isabel estate 2021 (new zealand) 17/68
 chardonnay, domaine chene 2022 (burgundy) 17/68
 chardonnay, trefethen oak knoll estate 2020 (napa) 20/80
 cortese, ernesto piccolo, gavi di gavi (italy) 2022 14/56
 chenin blanc, champalou, vouvray sec (france) 2021 17/68
 albariño, familia torres, pazo bruzas 2021 (rias baixas) 15/60

ROSE

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

RED

- pinot noir, calera 2020 (california) 18/72
 pinot noir, johanneshof reinisch, estate (austria) 16/64
 pinot noir, domaine antonin guyon, 2013 25/100
 sangiovese blend, scarpetta (italy) [on tap] 14/30 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
 domaine de beaurenard côtes du rhone 2021 16/64
 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
 aval cider, france \$10

CAN

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