



**TAVERN**  
at GRAYBARNS

**SMALL PLATES**

<b>Romaine Hearts</b> <i>classic Caesar, focaccia croutons, anchovies, lemon &amp; parmesan</i>	\$18
<b>Iceberg</b> <i>ginger vinaigrette, jumbo shrimp, cucumber, fried onions &amp; kosho yogurt</i>	\$24
<b>Spinach</b> <i>aged gouda, candied pecans, mustard, shaved radishes &amp; pickled shallots</i>	\$18
<b>Avocado</b> <i>spicy tuna, pickled ginger, watercress, togarashi aioli &amp; lime</i>	\$24
<b>Artichoke Soup</b> <i>spinach, crab crostini, mascarpone &amp; fines herbes</i>	\$24
<b>Roasted Beets &amp; Rhubarb</b> <i>pomegranate maple, gorgonzola, espelette &amp; mint</i>	\$18
<b>Chilled Asparagus</b> <i>lobster tail, bearnaise aioli, lemon &amp; fines herbes</i>	\$30
<b>Seared Tuna</b> <i>spring onions, fried capers, new harvest oil &amp; seeded cracker</i>	\$26
<b>East Coast Oysters</b> <i>half dozen, raw on the half shell or roasted w/ snail butter</i>	\$24
<b>Wagyu Beef Tartare</b> <i>wild ramp creme, chives, scallions &amp; potato crisps</i>	\$25
<b>Grilled Lamb Ribs</b> <i>calabrian honey, celery salad &amp; buttermilk yogurt</i>	\$24

**SHARE PLATES**

<b>Local Burrata</b> <i>blistered tomatoes, olive oil focaccia, aged balsamic &amp; basil</i>	\$24
<b>Charcoal Carrots</b> <i>sweet pea salsa verde, mushroom crumb &amp; rosemary garlic crisp</i>	\$18
<b>Charred Broccoli</b> <i>fried shallots, dijon bagna cauda, parmesan &amp; pickled red onions</i>	\$18
<b>Crispy Fried Oyster Mushrooms</b> <i>buttermilk dill &amp; spicy garlic agave</i>	\$24
<b>Spanish Octopus</b> <i>smoked lentils, szechuan au poivre, confit leeks, parsley salad</i>	\$23
<b>Fresh Cavatelli</b> <i>spicy calabrian cream, onions, garlic, parmesan, tomato</i>	\$25
<b>Fresh Fusilli al Ferretto</b> <i>shrimp, butter, garlic, parsley &amp; white wine</i>	\$26
<b>Hand Cut Spinach Pappardelle</b> <i>morels, white wine, parmesan &amp; spinach</i>	\$28

**LARGE PLATES**

<b>Branzino</b> <i>creamed spinach, crispy onion &amp; lemon relish</i>	\$38
<b>Scallops</b> <i>artichokes à la Barigoule &amp; pea tendrils</i>	\$42
<b>Boneless Beef Short Rib</b> <i>barley, truffle jus, spring vegetables</i>	\$45
<b>Iberico Pork Chop</b> <i>bourbon baked beans, fennel salad &amp; black garlic molasses</i>	\$49
<b>Roasted Chicken Breast</b> <i>creamy polenta, local greens &amp; spring relish</i>	\$33
<b>Cheeseburger &amp; Fries</b> <i>brioche, Gruyere, sliced tomato, bacon, tomato aioli</i>	\$28
<b>Charcoal Grilled Ribeye</b> <i>l'entrecôte sauce, new potatoes &amp; spring onion</i>	\$60
<b>Cauliflower Kofta</b> <i>quinoa tabbouleh, green garbanzo hummus, sweet chili glaze</i>	\$27

Please alert your server of allergies or aversions as some ingredients are not listed. \*Consuming raw or undercooked food may increase the risk of foodborne illness. A 3% optional "Kitchen Appreciation Share" will be added to your check to help balance the industry wide discrepancy between Front of the House and Back of the House compensation. If you prefer not to participate, kindly let your server know your preference and the charge will be removed from your check.