



TAVERN

at GRAYBARNS

SMALL PLATES

Romaine Hearts <i>classic Caesar, pumpernickel croutons, anchovies, lemon & parmesan</i>	\$18
Baby Kale <i>ginger vinaigrette, jumbo shrimp, cucumber, fried onions & kosho yogurt</i>	\$24
Millstone Greens <i>green goddess, toasted pepitas, mimolette cheese, farm vegetables</i>	\$18
*Tuna Tartare Tartine <i>pickled eggplant, paprika aioli, sweetie drop peppers, sourdough</i>	\$24
Gazpacho <i>gold bar squash, green tomato, jalapeno, shrimp</i>	\$24
Golden Beets & Goat Cheese <i>maple vinaigrette, pickled golden raisins, asian pears</i>	\$18
*Hamachi Crudo <i>yuzu kosho, corn, pickled jalapenos, garlic scapes, basil</i>	\$26
Prince Edward Island Oysters <i>half dozen, raw on the half shell</i>	\$27
*Wagyu Beef Tartare Tartine <i>sourdough, parmesan duxelle aioli, summer truffles</i>	\$32
Smoked Lamb Ribs <i>golden raisin bbq sauce, fennel salad, smoked yogurt</i>	\$24

SHARE PLATES

Burrata Panzanella <i>local heirloom tomatoes, pickled red onions, croutons, basil</i>	\$24
Smoked Carrots <i>cinnamon & nutmeg crema, confit apples, maple, mint, granola</i>	\$18
Zucchini <i>raw, charred and pickled zucchini, capers, smoked yogurt, crispy shallots</i>	\$18
Crispy Fried Oyster Mushrooms <i>buttermilk dill & spicy garlic agave</i>	\$24
Spanish Octopus <i>smoked lentils, szechuan au poivre, confit leeks, parsley salad</i>	\$23
Spicy Rigatoni <i>spicy calabrian cream, onions, garlic, parmesan, tomato</i>	\$25
Tagliolini Cacio E Pepe <i>parmesan, black peppercorn, summer truffles</i>	\$32
Hand Cut Pappardelle <i>chanterelles, white wine, parmesan, spinach</i>	\$28

LARGE PLATES

Branzino <i>creamed spinach, crispy onion & lemon relish</i>	\$38
Scallops <i>creamy polenta, corn relish, beurre monte, sunflower shoots</i>	\$42
Arctic Char <i>beets, dill crema, vinaigrette, charred fennel, sesame</i>	\$36
Boneless Beef Short Rib <i>barley, truffle jus, mushrooms, carrots</i>	\$48
Roasted Half Duck <i>confit apples, bay leaf granola, pine-nuts, lollipop kale, apple roti</i>	\$49
Roasted Chicken Breast <i>zucchini bagna cauda, dijon crema, field greens</i>	\$34
*Cheeseburger & Fries <i>gruyere, sliced green tomato, bacon jam, tomato aioli</i>	\$28
*Bone-in Ribeye <i>l'entrecôte sauce, new potatoes & spring onion</i>	\$60
Royal Trumpet Skewer <i>cauliflower tabbouleh, green hummus, pickled local zucchini</i>	\$27

*Consuming raw or undercooked food may increase the risk of foodborne illness. Please alert your server of allergies or aversions as some ingredients are not listed. 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. This is not a gratuity for the service staff and will not be used as such. If you prefer not to participate, kindly let your server know your preference and the charge will be removed from your check.