



# TAVERN

at GRAYBARNS

## SMALL PLATES

<b>Romaine Hearts</b> <i>classic Caesar, pumpernickel croutons, anchovies, lemon &amp; parmesan</i>	\$18
<b>Baby Kale</b> <i>walnut vinaigrette, pickled grapes, cambozola cheese, candied walnuts</i>	\$18
<b>Millstone Greens</b> <i>green goddess, toasted pepitas, mimolette cheese, farm vegetables</i>	\$18
<b>*Tuna Tartare Tartine</b> <i>pickled eggplant, paprika aioli, sweetie drop peppers, sourdough</i>	\$24
<b>Parsnip Soup</b> <i>jonah crab meat, parsnip chips, local greens, chives</i>	\$24
<b>Golden Beets &amp; Goat Cheese</b> <i>maple vinaigrette, pickled golden raisins, asian pears</i>	\$18
<b>*Hamachi Crudo</b> <i>yuzu kosho, corn, pickled jalapenos, pickled alliums, basil</i>	\$26
<b>Roasted Oysters Casino</b> <i>half dozen, gluten free panko, bacon piquillo butter</i>	\$27
<b>*Wagyu Beef Tartare Tartine</b> <i>sourdough, parmesan duxelle aioli, burgundy truffles</i>	\$32
<b>Smoked Lamb Ribs</b> <i>golden raisin bbq sauce, fennel salad, smoked yogurt</i>	\$24

## SHARE PLATES

<b>Burrata</b> <i>confit tomatoes, pickled onions, sourdough toast, tomato jam, balsamic, basil</i>	\$24
<b>Smoked Carrots</b> <i>cinnamon &amp; nutmeg crema, local apples, maple, mint, granola</i>	\$18
<b>Smoked Sweet Potatoes</b> <i>meringue espuma, mirin agrodolce, pistachio crumbles, lime</i>	\$18
<b>Crispy Fried Oyster Mushrooms</b> <i>buttermilk dill &amp; spicy garlic agave</i>	\$24
<b>Spicy Rigatoni</b> <i>spicy calabrian cream, onions, garlic, parmesan, tomato</i>	\$25
<b>Tagliolini Cacio E Pepe</b> <i>parmesan, black peppercorn, burgundy truffles</i>	\$32

## LARGE PLATES

<b>Branzino</b> <i>parsnips, tarragon, chive oil, red water watercress, shaved radishes</i>	\$38
<b>Scallops</b> <i>creamy polenta, corn relish, beurre monte, sunflower shoots</i>	\$42
<b>Arctic Char</b> <i>beets, dill crema, vinaigrette, charred fennel, sesame</i>	\$36
<b>Boneless Beef Short Rib</b> <i>barley, truffle jus, mushrooms, carrots</i>	\$48
<b>Roasted Half Duck</b> <i>apples, bay leaf granola, pine-nuts, kale, apple roti</i>	\$49
<b>Roasted Chicken Breast</b> <i>cannellini beans, braised escarole, piquillo vinaigrette</i>	\$34
<b>*Cheeseburger &amp; Fries</b> <i>gruyere, sliced green tomato, bacon jam, tomato aioli</i>	\$28
<b>*Bone-in Ribeye</b> <i>raifort, aromatic new potatoes, seared mushrooms</i>	\$60
<b>Roasted Delicata Squash</b> <i>farro, pine nuts, pepitas, golden raisins, squash puree</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.