



TAVERN

at GRAYBARNS

SMALL PLATES

Romaine Hearts <i>classic Caesar, pumpernickel croutons, anchovies, lemon & parmesan</i>	\$18
Endives <i>radicchio, tiger shrimp, beurre blanc vinaigrette, citrus</i>	\$24
Millstone Greens <i>white balsamic, toasted pepitas, mimolette cheese, farm vegetables</i>	\$18
*Tuna Tartare <i>cornichons, capers, shallot vinaigrette, kalamata emulsion, bitter greens</i>	\$24
Sunchoke Soup <i>mushroom leek ragu, sunchoke chips, fresh jonah crab</i>	\$24
Golden Beets & Goat Cheese <i>maple vinaigrette, pickled golden raisins, asian pears</i>	\$18
*Hamachi Crudo <i>yuzu kosho, avocado, grapefruit, fish sauce caramel, cilantro</i>	\$26
Roasted Oysters <i>half dozen rhode island oysters, miso sambal butter, crispy shallots</i>	\$27
*Wagyu Beef Tartare Tartine <i>sourdough, parmesan duxelle aioli, burgundy truffles</i>	\$32
Escargot <i>white wine, parsley, chives, lemon, roasted garlic, sourdough</i>	\$24

SHARE PLATES

Burrata <i>confit tomatoes, pickled onions, sourdough toast, tomato jam, balsamic, basil</i>	\$24
Smoked Carrots <i>carrot coffee mole, pickled golden raisins, citrus, cilantro, mizuna</i>	\$18
Smoked Sweet Potatoes <i>meringue espuma, mirin agrodolce, pistachio crumbles, lime</i>	\$18
Crispy Fried Oyster Mushrooms <i>buttermilk dill & spicy garlic agave</i>	\$24
Spicy Rigatoni <i>spicy calabrian cream, onions, garlic, parmesan, tomato</i>	\$25
Tagliolini Cacio E Pepe <i>parmesan, black peppercorn, burgundy truffles</i>	\$32

LARGE PLATES

Branzino <i>parsnips, tarragon, chive oil, red water watercress, shaved radishes</i>	\$38
Scallops <i>creamy polenta, corn relish, beurre monte, pea shoots</i>	\$42
Arctic Char <i>beets, dill crema, vinaigrette, charred fennel, sesame</i>	\$36
Boneless Beef Short Rib <i>wild mushrooms, confit sunchoke, onion soubise, jus</i>	\$49
Roasted Half Duck <i>leg and thigh confit, blood orange gastric, turnips, braised kale</i>	\$49
Roasted Chicken Breast <i>cannellini beans, braised escarole, piquillo vinaigrette</i>	\$34
*Cheeseburger & Fries <i>gruyere, sliced green tomato, bacon jam, tomato aioli</i>	\$28
*Bone-in Ribeye <i>raifort, aromatic new potatoes, seared mushrooms</i>	\$65
Roasted Delicata Squash <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.