



TAVERN

at GRAYBARNS

SMALL PLATES

Romaine Hearts <i>classic Caesar, pumpernickel croutons, anchovies, lemon & parmesan</i>	\$18
Kale <i>tahini vinaigrette, tiger shrimp, halva, sesame seeds, pickled ginger</i>	\$24
Millstone Greens <i>white balsamic, toasted pepitas, mimolette cheese, farm vegetables</i>	\$18
*Tuna Tartare <i>smoked paprika oil, cucumber, mint, lime, rice chicharon</i>	\$24
Pea Soup <i>spring peas, mint, crab farce, pea tendrils, chive oil</i>	\$24
Beet Panzanella <i>sherry vinaigrette, sourdough croutons, basil aioli, goat cheese</i>	\$18
*Hamachi Crudo <i>lemon celery broth, rhubarb, celery, pink peppercorn vinaigrette</i>	\$26
Raw Oysters <i>half dozen PEI oysters, cucumber horseradish granita, lemon</i>	\$27
*Wagyu Beef Tartare <i>pommes darphin, ramp crema, pickled spring alliums</i>	\$28
Duck Confit <i>leg and thigh confit, jimmy nardellos, calabrian agave, pistachio, spring greens</i>	\$19

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
Asparagus <i>spring asparagus, avocado, white balsamic, cured egg yolk, parmesan</i>	\$20
Jamon Iberico <i>giardiniera, sourdough, confit tomato, roasted garlic</i>	\$30
Crispy Fried Oyster Mushrooms <i>buttermilk dill & spicy garlic agave</i>	\$25
Spicy Rigatoni <i>spicy calabrian cream, onions, garlic, parmesan, tomato</i>	\$26
Tagliolini Cacio E Pepe <i>parmesan, black peppercorn, black truffle butter</i>	\$28

LARGE PLATES

Branzino <i>braised artichokes, smoked lentils, artichoke puree, spinach</i>	\$38
Scallops <i>creamy polenta, corn relish, beurre monte, pea shoots</i>	\$43
Arctic Char <i>cauliflower puree, ramp buttermilk, truffle relish, citrus</i>	\$36
*Iberian Pork Chop <i>spring relish, mustard greens farro, sourdough bread sauce</i>	\$50
*Pekin Duck Breast <i>chili brown butter radishes, asparagus, blood orange gastrique, fennel</i>	\$39
Roasted Chicken Breast <i>sauce robert, chanterelles, pea tendrils, peas</i>	\$35
*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
Smoked Cauliflower <i>chimichurri, kalamata relish, rice panko, pistachio 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.