



TAVERN

at GRAYBARNS

SMALL PLATES

Romaine Hearts classic Caesar, pumpernickel croutons, anchovies, lemon & parmesan	\$18
Kale tahini vinaigrette, tiger shrimp, halva, sesame seeds, pickled ginger	\$24
Millstone Greens white balsamic, toasted pepitas, mimolette cheese, farm vegetables	\$18
*Tuna Tartare shoyu truffle vinaigrette, shaved truffles, corn, scallions, pressed rice	\$28
Pea Soup spring peas, mint, crab farce, pea tendrils, chive oil	\$24
Beets and Berries smoked & braised beets, blueberries, pistachio, mint, goat cheese	\$18
*Hamachi Crudo spiced watermelon, strawberry vinaigrette, radish, mint	\$26
Raw Oysters half dozen east coast oysters, cucumber horseradish granita, lemon	\$27
*Wagyu Beef Tartare pommes darphin, ramp crema, pickled spring alliums	\$28

SHARE PLATES

Burrata confit tomatoes, pickled onions, sourdough toast, tomato jam, balsamic, basil	\$24
Smoked Carrots carrot coffee mole, pickled golden raisins, citrus, cilantro, mizuna	\$18
Asparagus spring asparagus, avocado, white balsamic, cured egg yolk, parmesan	\$20
Jamon Iberico giardiniera, sourdough, confit tomato, roasted garlic	\$30
Crispy Fried Oyster Mushrooms buttermilk dill & spicy garlic agave	\$25
Spicy Rigatoni spicy calabrian cream, onions, garlic, parmesan, tomato	\$26
Tagliatelle maine lobster, fresh corn, garlic, scallions, parmesan, truffles	\$34

LARGE PLATES

Branzino braised artichokes, smoked lentils, artichoke puree, spinach	\$38
Scallops creamy polenta, corn relish, beurre monte, pea shoots	\$43
Arctic Char cauliflower puree, ramp buttermilk, truffle relish, citrus	\$36
*Iberian Pork Chop spring relish, mustard greens farro, sourdough bread sauce	\$50
*Roasted Half Duck charred and pickled plums, dill oil, brassicas, cherry gastrique	\$49
Roasted Chicken Breast aji verde, charred corn crema, yuca croquette, lime	\$35
*Cheeseburger & Fries gruyere, sliced green tomato, bacon jam, tomato aioli	\$28
*Dry aged Bone-in Ribeye broccolini, herbed new potatoes, chives, mushroom roti	\$65
*Wagyu Frites Mishima Reserve NY strip, au poivre, french fries, simple greens	\$75
Smoked Cauliflower chimichurri, kalamata relish, rice panko, pistachio puree	\$27

We pride ourselves on working alongside local farms and farmers. We strive to support these local farms by using their incredible produce in artistic dishes. We are proud to partner with Ambler, Millstone, the Hickories, Westchester Mushroom Company, and others.

*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.