



TAVERN

at GRAYBARNS

SMALL PLATES

Romaine Hearts classic Caesar, pumpernickel croutons, anchovies, lemon & parmesan	\$18
Kale goat cheese vinaigrette, delicata, figs, citrus, pine nuts, herbs	\$18
Tomato & Prosciutto marinated local heirloom tomatoes, buttermilk gel, herbs	\$24
Millstone Greens white balsamic, toasted pepitas, mimolette cheese, farm vegetables	\$18
*Tuna Tartare shiro vin , korean aioli, chives, shiso, citrus, pressed rice, broccolini	\$26
Sweet Potato Soup coconut milk, chili oil, lime, cilantro, jonah crab cake	\$24
Beets smoked and braised beets, currants, shaved apples, sherry vinaigrette, goat cheese	\$18
*Hamachi Crudo apples, dashi, umami caramel, yuzu kosho, mint, chive oil	\$26
Roasted Oysters half dozen east coast oysters, snail butter, panko, lemon	\$27
*Wagyu Beef Tartare truffle parmesan aioli, capers, quail egg, sourdough, truffles	\$28

SHARE PLATES

Burrata tomato panzanella, kneads sourdough, pickled red onions, basil	\$24
Smoked Carrots carrot bbq, pickled zucchini, ash crema, garlic chips, mizuna, cilantro	\$18
Asparagus spring asparagus, avocado, white balsamic, cured egg yolk, parmesan	\$20
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, greens	\$43
Swordfish swiss chard, peperonata, fennel, zucchini, chimi rojo, lemon	\$37
*Iberian Pork Chop mustard green farro, smoked white beans, miso bbq sauce, asian pears	\$50
*Roasted Half Duck almonds, farro, sherry gel, butternut squash, apple cider 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
Za'atar Spiced Cauliflower vegan baba ganoush, eggplant caponata, chickpeas, mint	\$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.