



# TAVERN

at GRAYBARNS

## SMALL PLATES

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

## SHARE PLATES

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| <b>Smoked Burrata</b> tomato jam, confit tomatoes, balsamic reduction, sourdough bread       | \$24 |
| <b>Honey Roasted Carrots</b> spiced yogurt, pickled pears, sunflower seed chili crisp, mint  | \$18 |
| <b>Crispy Brussel Sprouts</b> lardons, stracciatella, apple calabrian agrodolce, pistachios  | \$24 |
| <b>Crispy Fried Oyster Mushrooms</b> buttermilk dill & spicy garlic agave                    | \$25 |
| <b>Squash Latke</b> caramelized onion marmalade, pickled radishes, horseradish crema, frisée | \$24 |
| <b>Spicy Rigatoni</b> spicy calabrian cream, onions, garlic, parmesan, tomato                | \$26 |
| <b>Tagliatell</b> braised wagyu beef ragu, parmesan, garlic, white wine, tomato, parsley     | \$30 |

## LARGE PLATES

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| <b>Branzino</b> wild rice, brussels, charred brassicas, celery root puree, watercress            | \$38 |
| <b>Scallops</b> creamy polenta, corn relish, beurre monte, greens                                | \$43 |
| <b>Swordfish</b> amarillo butter caulilini, butternut squash purée, chimichurri, oreganata       | \$37 |
| <b>*Iberian Pork Chop</b> sweet potato, cannellini beans, chorizo, fennel, chimi rojo            | \$50 |
| <b>*Roasted Half Duck</b> almonds, farro, sherry gel, butternut squash, apple cider gastrique    | \$49 |
| <b>Roasted Chicken Breast</b> truffle potato pavé, chicken mushroom crema, fall mushrooms        | \$36 |
| <b>*Cheeseburger &amp; Fries</b> gruyere, sliced green tomato, bacon jam, tomato aioli           | \$28 |
| <b>Short Rib</b> new potatoes, carrots, cipollini onions, celery, celeriac puree, white wine jus | \$49 |
| <b>*Wagyu Frites</b> Mishima Reserve NY strip, au poivre, french fries, simple greens            | \$75 |
| <b>Za'atar Spiced Cauliflower</b> 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.