



# TAVERN

at GRAYBARNS

## CHILLED

<b>Romaine Hearts</b> classic Caesar, pumpernickel croutons, anchovies, lemon & parmesan	\$18
<b>Chickories</b> endive, radicchio, tiger shrimp, beurre blanc vinaigrette, citrus	\$22
<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>Burrata</b> tomato jam, confit tomatoes, balsamic reduction, sourdough bread	\$24
<b>Beets</b> smoked and braised beets, currants, shaved apples, sherry vinaigrette, goat cheese	\$18
<b>*Hamachi Crudo</b> grapefruit, avocado, umami caramel, crispy shallots, chive oil	\$26
<b>*Wagyu Beef Tartare</b> truffle parmesan aioli, capers, quail egg, sourdough, truffles	\$28

## WARM

<b>Parsnip Ginger Soup</b> jonah crab, chives, parsnip chips, watercress	\$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>Roasted Oysters</b> half dozen east coast oysters, snail butter, panko, lemon	\$27
<b>Crispy Fried Oyster Mushrooms</b> buttermilk dill & spicy garlic agave	\$25

## GRAIN

<b>Polenta and Shrimp</b> pickled fresnos, chives, greens, crispy jamon	\$22
<b>Spicy Rigatoni</b> spicy calabrian cream, onions, garlic, parmesan, tomato	\$26
<b>Tagliatelle</b> braised wagyu beef ragu, parmesan, garlic, white wine, tomato, parsley	\$30

## MAIN

<b>Branzino</b> wild rice, brussels, charred brassicas, celery root puree, watercress	\$38
<b>King Ora Salmon</b> ground beets, dill crema, radicchio, everything spice, fennel	\$40
<b>Swordfish</b> green tomato ash crema, braised cabbage, custard mustard, torn croutons	\$37
<b>*Iberian Pork Chop</b> sweet potato, cannellini beans, chorizo, fennel, chimi rojo	\$50
<b>*Roasted Half Duck</b> braised greens, hakuri turnips, endives, blood orange gastrique	\$49
<b>Roasted Chicken Breast</b> braised endive, new potatoes, citrus gel, watercress	\$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>Roasted Cauliflower</b> roasted garlic, edamame, harissa, tahnini, yogurt, 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.