



TAVERN

at GRAYBARNS

CHILLED

Romaine Hearts classic Caesar, pumpernickel croutons, anchovies, lemon & parmesan	\$18
Chickories endive, radicchio, tiger shrimp, beurre blanc vinaigrette, citrus	\$22
Millstone Greens white balsamic, toasted pepitas, mimolette cheese, farm vegetables	\$18
*Tuna Tartare yuzu vinaigrette, korean aioli, chives, shiso, citrus, pressed rice, broccolini	\$26
Burrata tomato jam, confit tomatoes, balsamic reduction, sourdough bread	\$24
Beets smoked and braised beets, currants, shaved apples, sherry vinaigrette, goat cheese	\$18
*Hamachi Crudo grapefruit, avocado, umami caramel, crispy shallots, chive oil	\$26
*Wagyu Beef Tartare truffle parmesan aioli, capers, quail egg, sourdough, truffles	\$28

WARM

Parsnip Ginger Soup jonah crab, chives, parsnip chips, watercress	\$24
Honey Roasted Carrots spiced yogurt, pickled pears, sunflower seed chili crisp, mint	\$18
Crispy Brussel Sprouts lardons, stracciatella, apple calabrian agrodolce, pistachios	\$24
*Roasted Oysters half dozen prince edward island oysters, snail butter, panko,	\$28
Crispy Fried Oyster Mushrooms buttermilk dill & spicy garlic agave	\$25

GRAIN

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

MAIN

Branzino wild rice, charred brassicas, celery root puree, watercress	\$38
Ora King Salmon ground beets, dill crema, radicchio, everything spice, fennel	\$40
Swordfish green tomato ash crema, braised cabbage, custard mustard, torn croutons	\$37
*Iberian Pork Chop sweet potato, cannellini beans, chorizo, fennel, chimi rojo	\$50
*Roasted Half Duck braised greens, hakuri turnips, endives, blood orange gastrique	\$49
Roasted Chicken Breast braised endive, new potatoes, citrus gel, watercress	\$36
*Cheeseburger & Fries gruyere, sliced green tomato, bacon jam, tomato aioli	\$28
Short Rib new potatoes, carrots, cipollini onions, celery, celeriac puree, white wine jus	\$49
*Wagyu Frites domestic wagyu strip, au poivre, french fries, simple greens	\$75
Roasted Cauliflower roasted garlic, edamame, harissa, tahnini, yogurt, mint	\$27

We are proud to work with and support our local farms: Ambler, Millstone, the Hickories, Westchester Mushroom Company, and others to bring you local and seasonal produce.

*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.