



# TAVERN

at GRAYBARNs

## CHILLED

<b>Millstone Greens</b>	<i>white balsamic, toasted pepitas, mimolette cheese, radishes</i>	\$18
<b>*Halibut Ceviche</b>	<i>lime, coconut, cucumber, cilantro</i>	\$24
<b>*Hamachi Crudo</b>	<i>cucumber, lemon mint vin, roe, chive oil</i>	\$26
<b>*Tuna Tartare Tartine</b>	<i>sundried tomato aioli, parmesan fondue, basil</i>	\$26
<b>*Wagyu Beef Tartare</b>	<i>parmesan aioli, capers, sourdough, chives, summer truffles</i>	\$27
<b>Gazpacho</b>	<i>tomato, watermelon, chilled shrimp, tajin, basil</i>	\$24
<b>*Raw Oysters</b>	<i>east coast oysters, traditional accompaniments, cucumber granita</i>	\$28
<b>Foie Gras Torchon</b>	<i>truffles, brioche, peaches, port</i>	\$26
<b>Burrata</b>	<i>local tomatoes, sour dough croutons, sherry vinaigrette, pickled red onions</i>	\$24
<b>Beets</b>	<i>smoked and braised beets, currants, berries, sherry vinaigrette, basil aioli</i>	\$18

## WARM

<b>Crispy Fried Oyster Mushrooms</b>	<i>buttermilk dill &amp; spicy garlic agave</i>	\$25
<b>Polenta and Shrimp</b>	<i>beurre monte, pickled fresnos, chives, crispy jamon, fava bean</i>	\$26
<b>Crispy Brussels Sprouts</b>	<i>lardons, stracciatella, stone fruit calabrian agrodolce, pistachios</i>	\$24
<b>Spicy Rigatoni</b>	<i>spicy calabrian cream, onions, garlic, parmesan, tomato</i>	\$26
<b>Tagliatelle</b>	<i>lobster, cherry tomato, white wine, chili flake, parmesan, basil</i>	\$38

## MAIN

<b>Branzino</b>	<i>fava beans, chanterelle mushrooms, beurre blanc, baby spinach, preserved lemon</i>	\$40
<b>Black Cod</b>	<i>miso honey, caulilini, chili crisp, mint yogurt, garlic chips, chives</i>	\$42
<b>Cod Fritto Sandwich</b>	<i>cherry pepper relish, green tomato tartar sauce, red onion</i>	\$28
<b>*Roasted Half Duck</b>	<i>frites, cherries, smoked maple, simple greens</i>	\$49
<b>Chicken Caesar</b>	<i>romaine hearts, roasted chicken breast</i>	\$29
<b>French Omelette</b>	<i>goat cheese, braised beets, lettuces, lemon dijon vinaigrette</i>	\$26
<b>*Cheeseburger &amp; Fries</b>	<i>gruyere, sliced green tomato, bacon jam, tomato aioli</i>	\$28
<b>*Wagyu Frites</b>	<i>domestic wagyu strip, au poivre, french fries, simple greens</i>	\$75
<b>Roasted Cauliflower</b>	<i>roasted garlic, edamame, harissa, tahini, yogurt, mint</i>	\$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.