



TAVERN

at GRAYBARN'S

CHILLED

Romaine Hearts	<i>classic caesar, pumpernickel croutons, anchovies, lemon & parmesan</i>	\$18
Chicories	<i>green goddess, champagne vinaigrette, sunflower seeds, pickled delicata</i>	\$21
Millstone Greens	<i>white balsamic, toasted pepitas, mimolette cheese, radishes</i>	\$18
*Tuna Tartare Tartine	<i>jamon, broccolini, shiro vin, sourdough, black garlic aioli</i>	\$26
Burrata	<i>confit tomato, tomato jam, sourdough, basil, pickled onions</i>	\$24
Beets	<i>braised and smoked beets, maple vin, walnuts, cambozola, herbs</i>	\$18
*Hamachi Crudo	<i>yuzu kosho, asian pears, scallions, umami caramel, shallots</i>	\$26
*Wagyu Beef Tartare	<i>parmesan aioli, capers, sourdough, chives, summer truffles</i>	\$27

WARM

*Roasted Oysters	<i>pei oysters, snail butter, gluten free panko</i>	\$28
Honey Roasted Carrots	<i>herbed yogurt, apple brulee, pickled delicata, toasted pepitas</i>	\$19
Butternut Squash Soup	<i>coconut, crab, curry spices, pepitas</i>	\$24
Brussels Sprouts	<i>lardons, stracciatella, apple calabrian agrodolce, pistachios</i>	\$24
Crispy Fried Oyster Mushrooms	<i>buttermilk dill & spicy garlic agave</i>	\$25

GRAIN

Polenta and Shrimp	<i>beurre monte, pickled fresnos, chives, crispy jamon, fava bean</i>	\$26
Spicy Rigatoni	<i>spicy calabrian cream, onions, garlic, parmesan, tomato</i>	\$26
Tagliatelle	<i>lobster, cherry tomato, white wine, chili flake, parmesan, basil</i>	\$38

MAIN

Branzino	<i>fava beans, chanterelle mushrooms, beurre blanc, baby spinach, preserved lemon</i>	\$40
Black Cod	<i>miso honey, caulilini, chili crisp, mint yogurt, garlic chips, chives</i>	\$42
Olive Oil Poached Halibut	<i>local eggplant, zucchini, tomato, chimi rojo</i>	\$46
*Iberian Pork Chop	<i>black garlic gastrique, vadouvan carrots, charred relish, greens</i>	\$50
*Pennsylvania Duck Breast	<i>squash, farro, almonds, sherry gel, apple gastrique</i>	\$44
Roasted Chicken Breast	<i>local corn, beurre blanc, polenta, truffle relish, shaved truffles</i>	\$37
*Cheeseburger & Fries	<i>gruyere, truffle dijonnaise, lettuce, dill pickles</i>	\$28
*Wagyu Frites	<i>domestic wagyu strip, au poivre, french fries, simple greens</i>	\$75
Roasted Cauliflower	<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.