



TAVERN

at GRAYBARNs

CHILLED

Millstone Greens	<i>white balsamic, toasted pepitas, mimolette cheese, radishes</i>	\$18
*Halibut Ceviche	<i>lime, coconut, cucumber, cilantro</i>	\$24
*Hamachi Crudo	<i>yuzu kosho, asian pears, scallions, umami caramel, shallots</i>	\$26
*Tuna Tartare Tartine	<i>jamon, broccolini, shiro vin, sourdough, black garlic aioli</i>	\$26
*Wagyu Beef Tartare	<i>parmesan aioli, capers, sourdough, chives, summer truffles</i>	\$27
Foie Gras Torchon	<i>truffles, brioche, apple brulee, port</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

WARM

*Roasted Oysters	<i>pei oysters, snail butter, gluten free pankko</i>	\$28
Crispy Fried Oyster Mushrooms	<i>buttermilk dill & spicy garlic agave</i>	\$25
Butternut Squash Soup	<i>coconut, fresh crab, curry spices, pepitas</i>	\$24
Polenta and Shrimp	<i>beurre monte, pickled fresnos, chives, crispy jamon, fava bean</i>	\$26
Brussels Sprouts	<i>lardons, stracciatella, apple calabrian agrodolce, pistachios</i>	\$24
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
Cod Fritto Sandwich	<i>cherry pepper relish, green tomato tartar sauce, red onion</i>	\$28
*Pennsylvania Duck Frites	<i>french fries, apple gastrique, simple salad</i>	\$44
Chicken Caesar	<i>romaine hearts, roasted chicken breast</i>	\$29
French Omelette	<i>goat cheese, braised beets, lettuces, lemon dijon vinaigrette</i>	\$26
*Cheeseburger & Fries	<i>gruyere, truffle dijonaise, 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.