



# TAVERN

at GRAYBARNs

## CHILLED

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

## WARM

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

## GRAIN

<b>Butternut Squash Farro</b>	<i>king oyster mushrooms, pickled shallots, almonds</i>	\$29
<b>Spicy Rigatoni</b>	<i>spicy calabrian cream, onions, garlic, parmesan, tomato</i>	\$26
<b>Pappardelle</b>	<i>braised wagyu, tomato, white wine, mirepoix, cream, parmesan</i>	\$32

## MAIN

<b>Branzino</b>	<i>celery root puree, cannellini beans, shaved celery, watercress</i>	\$40
<b>Day Boat Scallops</b>	<i>polenta, miso, winter truffles, beurre monte, chives</i>	\$44
<b>Roasted Chicken Breast</b>	<i>wild mushrooms, sunchokes, chicken jus tartufo, chicories</i>	\$37
<b>*Duck a l'Orange</b>	<i>confit leg, braised greens, blood orange &amp; hakurei turnips</i>	\$52
<b>Painted Hills Short Rib</b>	<i>celeriac puree, new potato, cipollini, celery, parsnips</i>	\$50
<b>*Iberian Pork Chop</b>	<i>black garlic gastrique, parsnip, apple, fennel</i>	\$50
<b>*Cheeseburger &amp; Fries</b>	<i>gruyere, truffle dijonnaise, lettuce, dill pickles</i>	\$28
<b>*Wagyu Frites</b>	<i>domestic wagyu strip, au poivre, french fries, simple greens</i>	\$75

*We are proud to work with and support our local farms: Ambler, Millstone, the Hickories, Seacoast Mushrooms, Flowering Sun, 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.