



TAVERN

at GRAYBARNs

CHILLED

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| Millstone Greens | <i>white balsamic, toasted pepitas, mimolette cheese, radishes</i> | \$18 |
| *Hamachi Crudo | <i>yuzu kosho, winter citrus, 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, winter 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

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| *Roasted Oysters | <i>east coast oysters, snail butter, gluten free panko</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 |
| Honey Roasted Carrots | <i>herbed yogurt, apple brulee, pickled delicata, toasted pepitas</i> | \$19 |

GRAIN

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

MAIN

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| Branzino | <i>celery root puree, cannellini beans, shaved celery, watercress</i> | \$40 |
| Day Boat Scallops | <i>polenta, miso, black winter truffles, beurre monte, chives</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 |
| Painted Hills Short Rib | <i>celeriac puree, new potato, cipollini, celery, parsnips</i> | \$50 |
| Cod Fritto Sandwich | <i>cherry pepper relish, green tomato tartar sauce, red onion</i> | \$28 |
| *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 |

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.