



# TAVERN

at GRAYBARNS

## CHILLED

<b>Romaine Hearts</b>	<i>classic caesar, pumpnickel croutons, anchovies, lemon &amp; parmesan</i>	\$19
<b>Baby Spinach</b>	<i>green goddess, champagne vinaigrette, sunflower seeds, pickled cherries</i>	\$19
<b>Millstone Greens</b>	<i>white balsamic, toasted pepitas, mimolette cheese, radishes</i>	\$19
<b>*Tuna Tartare Tartine</b>	<i>lovage aioli, shiro vin, parsley, cucumbers</i>	\$26
<b>Burrata</b>	<i>confit tomato, tomato jam, sourdough, basil, pickled onions</i>	\$24
<b>Beets</b>	<i>braised and smoked beets, sherry vinaigrette, basil aioli, strawberries, cambozola</i>	\$18
<b>*Salmon Gravlax</b>	<i>scottish salmon, sauce gribiche, asparagus, pickled radish</i>	\$26
<b>*Wagyu Beef Tartare</b>	<i>ramp crema, spring relish, capers, egg yolk, sourdough</i>	\$27

## WARM

<b>*Roasted Oysters</b>	<i>east coast oysters, snail butter, gluten free panko</i>	\$28
<b>Smoked Carrots</b>	<i>english peas, garlic honey, pepitas, pea crema, mint</i>	\$19
<b>Mint Pea Soup</b>	<i>fresh crab, baby spinach, pea tendrils, chives</i>	\$24
<b>Brussels Sprouts</b>	<i>hoisin agave, lardons, scallions, whipped tofu, sesame</i>	\$24
<b>Crispy Fried Oyster Mushrooms</b>	<i>buttermilk dill &amp; spicy garlic agave</i>	\$26

## GRAIN

<b>Carrot 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>Mafaldine</b>	<i>kale pesto, sunflower seeds, whipped ricotta, basil, ricotta salata</i>	\$26

## MAIN

<b>Branzino</b>	<i>celery root puree, cannellini beans, shaved celery, watercress</i>	\$40
<b>Line Caught Halibut</b>	<i>english peas, sushi rice risotto, beurre blanc, parsley</i>	\$49
<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, greens</i>	\$37
<b>*Duck aux Cerises</b>	<i>confit leg, braised greens, cherries &amp; local radishes</i>	\$52
<b>*Lamb Loin</b>	<i>black garlic gastrique, new potatoes, asparagus, smoked mint yogurt</i>	\$49
<b>*Cheeseburger &amp; Fries</b>	<i>gruyere, truffle dijonnaise, lettuce, dill pickles</i>	\$29
<b>*Prime Strip Steak</b>	<i>au poivre, french fries, simple greens</i>	-8oz \$55
		-16oz \$95

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.