



TAVERN

at GRAYBARNS

CHILLED

Millstone Greens <i>white balsamic, toasted pepitas, mimolette cheese, radishes</i>	\$19
*Hamachi Crudo <i>yuzu kosho, apricots, scallions, umami caramel, shallots</i>	\$26
*Tuna Tartare Tartine <i>lovage aioli, shiro vin, parsley, cucumbers</i>	\$26
*Wagyu Beef Tartare <i>ramp crema, spring relish, capers, egg yolk, sourdough</i>	\$27
*Foie Gras Torchon <i>truffles, brioche, macerated strawberries, port</i>	\$27
Burrata <i>confit tomato, tomato jam, sourdough, basil, pickled onions</i>	\$24
Beets <i>braised and smoked beets, sherry vinaigrette, basil aioli, strawberries, cambozola</i>	\$18

WARM

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

GRAIN

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

MAIN

Branzino <i>celery root puree, cannellini beans, shaved celery, watercress</i>	\$40
Line Caught Halibut <i>english peas, sushi rice risotto, beurre blanc, parsley</i>	\$49
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>cheddar cheese, new potatoes, simple salad, creme fraiche</i>	\$26
Cod Fritto Sandwich <i>cherry pepper relish, green tomato tartar sauce, red onion</i>	\$29
*Cheeseburger & Fries <i>gruyere, truffle dijonnaise, lettuce, dill pickles</i>	\$29
*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.