



TAVERN

at GRAYBARN'S

CHILLED

Romaine Hearts	<i>classic caesar, croutons, anchovies, lemon & parmesan</i>	\$19
Local Tomato	<i>green goddess, pickled onions, serrano ham, herbs</i>	\$21
Millstone Greens	<i>white balsamic, toasted pepitas, mimolette cheese, radishes</i>	\$19
Burrata	<i>heirloom tomatoes, sourdough croutons, sherry vinaigrette, basil</i>	\$24
Smoked Beets	<i>beet coconut crema, sesame halva, blueberries, mint</i>	\$18
*Raw Oysters	<i>east coast oysters, watermelon granita, traditional accompaniments</i>	\$28
*Tuna Tartare Tartine	<i>sundried tomato aioli, shiro vin, corn, cherry tomato, basil</i>	\$26
*Scallop Crudo	<i>dayboat scallops, zucchini, cucumber, dill, caviar</i>	\$29
*Beef Tartare	<i>radish, horseradish, capers, deviled egg, sourdough</i>	\$27
Gazpacho	<i>sweet corn, chives, , cherry tomato, basil, fresh crab</i>	\$24

WARM

Smoked Carrots	<i>honey garlic glaze, carrot ginger mole, figs, pistachio</i>	\$19
Charred Broccolini	<i>almond romesco, whipped tofu, parsley, zaatar vin, lemon</i>	\$22
Crispy Fried Oyster Mushrooms	<i>buttermilk dill & spicy garlic agave</i>	\$26
Spicy Rigatoni	<i>spicy calabrian cream, onions, garlic, parmesan, tomato</i>	\$26
Mafaldine	<i>local sweet corn, maine lobster, scallions, parsley, cream</i>	\$39

MAIN

Branzino	<i>local zucchini, broccolini, red wine vinaigrette, anchovy, lemon</i>	\$40
Line Caught Halibut	<i>sushi rice risotto, tomato, beurre blanc, basil, shaved fennel</i>	\$49
Day Boat Scallops	<i>polenta, miso, summer truffles, beurre monte, chives</i>	\$44
*Half Duck	<i>confit leg, braised greens, plums & local radishes</i>	\$52
Roasted Chicken Breast	<i>charred corn, cherry tomato, local mushrooms, truffle jus</i>	\$37
*Pork Chop	<i>pepperanata, red wine vinegar agro dolce, fennel pollen</i>	\$50
*Cheeseburger & Fries	<i>bacon, local tomato, fried dill pickles, herbed aioli</i>	\$29
*Prime Strip Steak	<i>au poivre, french fries, simple greens</i>	\$55
Roasted Cauliflower	<i>grilled maitake, vegan cauli- yogurt, pepitas salsamatcha</i>	\$31

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.*