



TAVERN

at GRAYBARNs

CHILLED

Millstone Greens	<i>white balsamic, toasted pepitas, mimolette cheese, radishes</i>	\$19
*Tuna Tartare Tartine	<i>sundried tomato aioli, shiro vin, corn, cherry tomato, basil</i>	\$26
* Beef Tartare	<i>radish, horseradish, capers, deviled egg, sourdough</i>	\$27
*Raw Oysters	<i>east coast oysters, watermelon granita, traditional accompaniments</i>	\$28
*Halibut Ceviche	<i>citrus, red onion, cilantro, cucumber, coconut espuma</i>	\$26
Burrata	<i>heirloom tomatoes, sourdough croutons, sherry vinaigrette, basil</i>	\$24
Smoked Beets	<i>beet coconut crema, sesame halva, blueberries, mint</i>	\$18
Gazpacho	<i>sweet corn, chives, , cherry tomato, basil, fresh crab</i>	\$24

WARM

Crispy Fried Oyster Mushrooms	<i>buttermilk dill & spicy garlic agave</i>	\$26
Smoked Carrots	<i>honey garlic glaze, carrot ginger mole, figs, pistachio</i>	\$19
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>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, 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>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.