TAVERN
at GRAYBARNS

CHILLED

Romaine Hearts *classic caesar, croutons, anchovies, lemon & parmesan* *$19*
Butter Lettuce *green goddess, pickled delicatta, cranberry, candied nuts, ricotta salata* *$21*
Millstone Greens *white balsamic, toasted pepitas, mimolette cheese, radishes* *$19*
Burrata *confit tomato, tomato jam, red wine pickled onions, basil, sour dough* *$24*
Smoked Beets *apple cider vinaigrette, cambazola, sunflower seeds, beet yogurt* *$19*
***Tuna Tartare Tartine** *pimenton aioli, chili crisp, broccolini, endive, lime* *$26*
*** Scallop Crudo** *apple miso vinaigrette, dill crema, kaluga caviar, radish* *$29*
***Beef Tartare** *radish, horseradish, capers, deviled egg, sourdough* *$27*

WARM

Honey Roasted Carrots *herbed yogurt, grapefruit, roasted pepitas, pickled shallots* *$19*
***Roasted Oysters** *half dozen east coast oysters, snail butter, bread crumbs* *$28*
Butternut Squash Soup *coconut curry, crab meat, paprika oil, watercress* *$24*
Sweet Potato *honey butter, candied pecans, burnt apple puree, mint* *$19*
Crispy Fried Oyster Mushrooms *buttermilk dill & spicy garlic agave* *$26*
Spicy Rigatoni *spicy calabrian cream, onions, garlic, parmesan, tomato* *$26*
Mafaldine *braised beef sugo, fava beans, parmesan crema, parsley* *$32*

MAIN

Branzino *onion soubise puree, wild mushrooms, sunchokes, beluga lentils* *$40*
Line Caught Halibut *sushi rice risotto, sweet potato, seacoast mushrooms* *$49*
Day Boat Scallops *polenta, miso, summer truffles, beurre monte, chives* *$44*
Roasted Chicken Breast *local fall squash, truffle jus, endive salad* *$37*
***Long Island Duck** *seared breast, leg and thigh confit, fig duck jus, kale* *$52*
***Petit Filet** *bordelaise, fondant root vegetables, cipollini, celeriac puree* *$58*
***Prime Strip Steak** *au poivre, french fries, simple greens* *$59*
***Cheeseburger & Fries** *gruyere, truffle dijonnaise, shredded lettuce, dill pickles* *$29*
Roasted Cauliflower *grilled maitake, vegan cauli-yogurt, pepitas salsamatcha* *$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.