



TAVERN

at GRAYBARNS

CHILLED

Romaine Hearts classic caesar, pumpernickel croutons, anchovies, lemon & parmesan	\$18
Spinach cambazola, walnut vinaigrette, spiced candied walnuts, rhubarb	\$22
Millstone Greens white balsamic, toasted pepitas, mimolette cheese, farm vegetables	\$18
*Tuna Tartare sundried tomato aioli, parmesan fondue, basil, sourdough croutons	\$26
Burrata tomato jam, confit tomatoes, balsamic reduction, sourdough bread	\$24
Beets smoked and braised beets, currants, berries, sherry vinaigrette, basil aioli	\$18
*Hamachi Crudo shaved rhubarb, cucumber, lemon mint vin, tobiko, chive oil	\$26
*Wagyu Beef Tartare truffle parmesan aioli, capers, quail egg, sourdough, chives	\$26

WARM

Asparagus Soup asparagus, spinach, tasso ham, sourdough croutons	\$24
Roasted Carrots english peas, pickled young ginger, carrot tofu, sunflower chili crisp	\$19
Crispy Brussel Sprouts lardons, stracciatella, apple calabrian agrodolce, pistachios	\$24
*Roasted Oysters half dozen prince edward island oysters, snail butter, panko,	\$28
Crispy Fried Oyster Mushrooms buttermilk dill & spicy garlic agave	\$25

GRAIN

Polenta and Shrimp beurre monte, pickled fresnos, chives, crispy jamon, fava bean	\$22
Spicy Rigatoni spicy calabrian cream, onions, garlic, parmesan, tomato	\$26
Tagliatelle braised wagyu beef ragu, parmesan, garlic, white wine, tomato, parsley	\$30

MAIN

Branzino fava beans, morel mushrooms, beurre blanc, baby spinach, preserved lemon	\$40
Ora King Salmon ground beets, dill crema, radicchio, everything spice, fennel	\$40
Swordfish green tomato, ash crema, braised cabbage, custard mustard, torn croutons	\$37
*Iberian Pork Chop black garlic gastrique, vadouvan carrots, spring relish, greens	\$50
*Roasted Half Duck braised greens, hakuri turnips, baby kale, blood orange gastrique	\$49
Roasted Chicken Breast braised leeks, asparagus, kalamata, lemon jus	\$36
*Cheeseburger & Fries gruyere, sliced green tomato, bacon jam, tomato aioli	\$28
Short Rib new potatoes, carrots, cipollini onions, celery, peas, white wine jus	\$49
*Wagyu Frites domestic wagyu strip, au poivre, french fries, simple greens	\$75
Roasted Cauliflower roasted garlic, edamame, harissa, tahnini, yogurt, mint	\$27

We are proud to work with and support our local farms: Ambler, Millstone, the Hickories, Westchester Mushroom Company, 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.