TAVERN
at GRAYBARNS

CHILLED

Millstone Greens *white balsamic, toasted pepitas, mimolette cheese, radishes* *$19*
***Tuna Tartare Tartine** *pimenton aioli, chili crisp, broccolini, endive, lime* *$26*
*** Beef Tartare** *radish, horseradish, capers, deviled egg, sourdough* *$27*
***Halibut Ceviche** *citrus, red onion, cilantro, cucumber, coconut espuma* $26
Burrata *confit tomato, tomato jam, red wine pickled onions, basil, sour dough* *$24*
Smoked Beets *apple cider vinaigrette, cambazola, sunflower seeds, beet yogurt* *$19*

WARM

***Roasted Oysters** *half dozen east coast oysters, snail butter, bread crumbs* *$28*
Butternut Squash Soup *coconut curry, crab meat, paprika oil, watercress* *$24*
Honey Roasted Carrots *herbed yogurt, grapefruit, roasted pepitas, pickled shallots* *$19*
Crispy Fried Oyster Mushrooms *buttermilk dill & spicy garlic agave* *$26*
Tagliatelle *pei mussels, garlic, parsley, white wine, butter* *$32*
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, black winter truffles, beurre monte, chives* *$44*
Chicken Caesar *romaine hearts, roasted chicken breast* $29
French Omelette *cheddar cheese, new potatoes, simple salad, creme fraiche* $26
Cod Fritto Sandwich *cherry pepper relish, green tomato tartar sauce, red onion* $29
***Cheeseburger & Fries** *gruyere, truffle dijonnaise, shredded lettuce, dill pickles* *$29*
***Prime Strip Steak** *au poivre, french fries, simple greens* *$59*
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.