THE GREY STONE
FINE FOOD & SPIRITS

AUTUMN

MODERN AMERICAN COMFORT FOOD

LUNCH

SHAREABLES

JULIA CHILD'S FRENCH ONION SOUP
smoked provolone, gruyere swiss,
sourdough bread crumb
15.60
dairy, gluten

BROWN BUTTER CORNBREAD
honey butter, roasted apple jam,
candied walnuts, crispy duck prosciutto
15.60
dairy, gluten, tree nut

LOCAL FALL ARANCINI
honey nut squash, roasted apple,
cranberry jam, crispy sage, feta bechamel
16.60
dairy, gluten

CRISPY STIR-FRY BRUSSELS
gochugaru glaze, orange segements,
everything seasoning, toasted peanuts,
chili mayo
16.60
peanut

ROASTED PUMPKIN FETA DIP
pumpkin seed dukkah, dried cherries,
honey comb, date crackers
$17.70
dairy, gluten

CHICKEN MARSALA MEATBALLS
crispy prosciutto, white bean purée,
rosemary
17.70
dairy, gluten

GREEK CALAMARI
smoked tomato sauce, olive salad,
Calabrian chili oil
18.70
dairy, gluten, shellfish

WAGYU SHORT RIB POUTINE
sweet potato fries, cheddar curd, pickled
sweet pepper, beef jus, cheese sauce
19.80
dairy, gluten

FALL IN PA SALAD
lancaster greens, honey roasted apples, quinoa,
butternut squash, dried cranberry, goat cheese,
walnuts, shallot Dijon vinaigrette
half 14.50 / full 17.70
Add grilled chicken +8, shrimp, steak or salmon +15
dairy, tree nut

CHARRED CAESAR SALAD
lancaster baby gem, pecorino romano,
preserved lemon, anchovy bread crumb
half 14.50 / full 16.60
Add grilled chicken +8, shrimp, steak or salmon +15
dairy, gluten

GREEK CHOPPED SALAD
local romaine, kalamata olive, red onion, feta,
cucumber, baby tomato, sweet pepper,
crispy chick pea, oregano vinaigrette
half 14.50 / full 17.70
Add grilled chicken +8, shrimp, steak or salmon +15
dairy

MAIN COURSE

FANCY GRILLED CHEESE *dairy, gluten* 18.70
ripe fig, brie, applewood smoked bacon, fig jam,
artisan bread, house cut chips

WALDORF CHICKEN SALAD *dairy, gluten, tree nut* 19.80
la belle farms chicken, grape, apple, crushed walnuts
buttered croissant, house cut chips

NEW YORK STYLE REUBEN *dairy, gluten* 19.80
pastrami corn beef, tangy sauerkraut, gruyere swiss cheese,
thousand island dressing, marble rye, house cut chips

GREYSTONE SMASH BURGER *dairy, gluten* 21.90
house ground 8 oz burger, arugula, merlot onion, fig jam,
whipped goat cheese, brioche bun, truffle fries
-gluten free bun available +5

BAKED GOUDA MAC & CHEESE *dairy, gluten* 22.90
Hawaiian bread crust, smoked bacon,
stewed tomatoes

AUTUMN FLATBREAD *dairy, gluten, tree nut* 22.90
prosciutto, red onion agrodolce, roasted fig,
balsamic greens, manchego, spiced pecans

CLASSIC FRENCH DIP *dairy, gluten* 26
smoked provolone, sweet onion, beef jus, garlic aioli,
French baguette, house cut fries
-gluten free roll available +5

MISO HONEY GLAZED BUTTERNUT SQUASH *dairy* 27
quinoa, lancaster baby kale, pumpkin seed, dried cherries,
feta bechamel

FISH AND CHIPS *dairy, gluten* 28.10
beer battered Icelandic cod, malt vinegar powder, lemon,
smoked tartar sauce, house cut fries

STEAK FRITES *dairy* 33.30
Butcher's cut, garlic aioli, beef jus, truffle fries

***ALLERGENS**: DAIRY. GLUTEN. TREE NUTS/NUTS. SHELLFISH.*

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Executive Chef Robert McNally

THE GREY STONE

FINE FOOD AND SPIRITS

HAND CRAFTED COCKTAILS

FROM SAND TO SUPER INTELLIGENCE
prosecco, elderflower liqueur, mint, pomegranate, lemon, sparkling blood orange

MAIN CHARACTER ENERGY
vodka, lemon, raspberry purée, orange juice, pomegranate, ginger beer, sugar rim

ALLEGORY OF A CAVE
gin, elderflower liqueur, apple cider, lemon, sauvignon blanc

CANTILLION EFFECT
bourbon, maple, apple purée, lemon, egg white, cinnamon, orange bitters

THE NORTH STAR
white rum, pear juice, vanilla simple, lime, dash of cinnamon

RISE OF THE MACHINES
spiced rum, apple purée, brown sugar simple, lemon, orange bitters

RECURSIVE SELF IMPROVEMENT
tequila blanco, orange liqueur, pumpkin butter, chili infusion, lime, cinnamon-sugar rim

THE STOIC CODE
mezcal, pomegranate, blackberry purée, agave, lime, chili infusion

All cocktails $15.60
~upgrade cocktail to top shelf +5

HAND CRAFTED MOCKTAIL

MORAL FRAMING
chai tea, apple cider, ginger beer, club

POWER OF THE SUBCONSCIOUS
pear juice, vanilla simple, maple, lemon, dash of cinnamon, club

All mocktails $12.50

CRAFT CANS/BOTTLES

SPATEN OKTOBERFEST MÄRZEN, GERMANY 5.9% | 10.5

DUVEL BELGIAN PALE ALE, BELGIUM 8.5% | 12.5

ALLAGASH CURIEUX, PORTLAND, ME 10.2% | 15.6

DELIRIUM TREMENS, BELGIUM 8.5% | 14.6

CHIMAY BLUE, BELGIUM 9% | 16.7

RUSSIAN RIVER DAMNATION, SANTA ROSA, CA 7.5% | 16.7

TOPPLING GOLIATH KING SUE, IMPERIAL HAZY IPA, DECORAH, IA 8.2% | 12.5

HITACHINO NEST WHITE ALE, JAPAN 5.5% | 12.5

LEFFE BLONDE ALE, BELGIUM 6.6% | 10.5

GNOMMEGANG BELGIAN BLONDE ALE, COOPERSTOWN, NY 9.5% | 15.6

McCHOUFFE BELGIAN DARK BROWN ALE, BELGIUM 8% | 12.5

EVER GRAIN SORBETTO SOUR ALE, CAMP HILL, PA 6.5%| 12.5

DUCHESSE CHOCOLATE CHERRY SOUR, BELGIUM 6.7% | 10.5

LEFT HAND PUMPKIN SPICE LATTE NITRO 7% | 12.5

FOUNDERS KBS CARAMEL IMPERIAL STOUT, GRAND RAPIDS, MI 12% | 12.5

NEW HOLLAND DRAGON'S MILK STOUT, HOLLAND, MI 11% | 12.5

CLASSICS |5.2|

MILLER LITE

MICH ULTRA

CORONA

CORONA LIGHT

YUENGLING

STELLA

CIDERS |7.5|

PINEAPPLE KIWI

STRAWBERRY LIME

MANGO RASPBERRY

SELTZERS |7.5|

LIME

BLACK CHERRY

WINE

BUBBLES	GLS	BTL
Castelli Prosecco, Italy, NV	13.5	43.7
Moet & Chandon Imperial Brut, France, NV	57.2	
Klepka-Sausse Préam'bulle, Champagne Brut, France, NV		95.7
LIGHT. CLEAN. CLASSIC		
Pinot Grigio, Barone Fini, Alto Adige, Italy '23	13.5	43.7
Pinot Grigio, Masianco, Delle Venezie, Veneto, Italy '23	16.7	62.4
Riesling, Shades of Blue, Mosel, Germany, NV	12.5	39.5
EARTHY. MINERAL. INTERESTING		
Sauvignon Blanc, Echo Bay, New Zealand '24	13.5	43.7
Sauvignon Blanc, Joel Gott, California '22	16.7	62.4
Sauvignon Blanc, Bezel by Cakebread, Paso, California '23		52.5
Rosé, Bieler Pere et Fils 'Sabine', Provence, France '23	12.5	39.5
BIG. BUTTERY. SMOOTH		
Chardonnay, Folie a Deux, Russian River Valley, California '23	13.5	43.7
Chardonnay, Harken, California '23	16.7	62.4
Chardonnay, Bezel by Cakebread, SLO Coast, California '24		52.5

SOFT. FRUITY. PLEASANT	GLS	BTL
Pinot Noir, Juggernaut, Russian River Valley, California '21	16.7	62.4
Pinot Noir, Illahe, Willamette Valley, Oregon '22		81
Pinot Noir, Goldeneye, Anderson Valley, California '21		109
EARTHY. BOLD. INTERESTING		
Cabernet Sauvignon, Josh Cellars, California '23	13.5	43.7
Cabernet Sauvignon, Pull, Paso Robles, California '20	16.7	62.4
Cabernet Sauvignon, Rivalry & Honor, Napa, California '23		85.3
Merlot, Grayson, California '23	12.5	39.5
Zinfandel, Terra D'Oro, Amador County, California '20		57.2
Petite Sirah/Zinfandel, Phantom, California '21		62.4
Syrah, Truchard, Carneros, California '21		67.6
BLENDS		
Red Blend, Quilt Threadcount, California, NV	15.6	54
Red Blend, Decoy Limited, Napa Valley, California '21		78
INTERNATIONAL		
Malbec, San Huberto, La Rioja, Argentina '23	12.5	39.5
Tempranillo, Bodega Santa Julia, Mendoza, Argentina '23	13.5	43.7
Shiraz, First Drop, Barossa Valley, Australia '22		47.8
Chateau Pilet Rouge, Bordeaux, France '20		62.5
Piccini Rosso di Montalcino, "Brunello" Tuscany, Italy '22		73
Tenuta Sassoregale, Sangiovese Maremma Toscano, Italy '23		78
Tempranillo, CVNE Viña Real Crianza, Rioja, Spain '22		88.4