

THE GREY STONE

FINE FOOD & SPIRITS

SUMMER

MODERN AMERICAN COMFORT FOOD

LUNCH

SHAREABLES

SWEET CORN GAZPACHO

heirloom tomato salad, chili oil,
fried enoki, cilantro crema

15.60

dairy, gluten

BACON WRAPPED DATES

stuffed w/ andouille, blue cheese crema,
house chimichurri

16.60

dairy

ELOTE FRITTERS

cotija, lime crema, pickled onion,
toasted corn nuts, cilantro

16.60

dairy, gluten

CRISPY ARTICHOKE HEARTS

whipped feta, date molasses,
orange segment, chili crisp

16.60

dairy, gluten, tree nut

CRISPY CHICKEN WINGS

mesquite dry rub, parmigiano garlic butter,
confit garlic ranch

17.70

dairy, gluten

WAGYU SHORT RIB POUTINE

sweet potato fries, beef demi,
bechamel, smoked cheddar curds, pickles

19.80

dairy, gluten

SUMMER GREY STONE SALAD

spinach & field greens, mixed berries, cucumber,
hazelnut, honey Dijon vinaigrette

half 14.50 / full 17.70

Add grilled chicken +8, shrimp +12, steak or salmon +15

dairy, tree nut

CRUNCHY THAI SALAD

local cabbage, cucumber, edamame, carrot, mandarin oranges,
miso lime dressing, toasted peanut, crispy wonton

half 14.50 / full 17.70

Add grilled chicken +8, shrimp +12, steak or salmon +15

gluten, peanut

WATERMELON SALAD

baby arugula mix, feta, kalamata olive, smoked pistachio,
red onion

half 14.50 / full 17.70

Add grilled chicken +8, shrimp +12, steak or salmon +15

dairy, tree nut

MAIN COURSE

CAPRESE AVOCADO TOAST

dairy, gluten

thick cut NY sourdough, heirloom tomato, fresh mozzarella,
balsamic, local honey, crispy shallots

18.70

GREYSTONE SMASH BURGER

dairy, gluten

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

21.90

FANCY GRILLED CHEESE

dairy, gluten

ripe fig, brie, applewood smoked bacon, fig jam,
artisan bread, house cut chips

18.70

TRUFFLE CACIO E PEPE PIZZA

dairy, gluten

black pepper bechamel, lemon ricotta, summer truffle,
aged pecorino

22.90

WALDORF CHICKEN SALAD

dairy, gluten, tree nut

la belle farms chicken, grape, apple, crushed walnuts
buttered croissant, house cut chips

19.80

WAGYU CHEESESTEAK

dairy, gluten

copper sharp american, caramelized onions,
roasted garlic aioli, liscio's seeded roll, house cut fries
-gluten free roll available +5

26

NEW YORK STYLE REUBEN

dairy, gluten

pastrami corn beef, tangy sauerkraut, gruyere swiss cheese,
thousand island dressing, marble rye, house cut chips

19.80

FISH AND CHIPS

dairy, gluten

beer battered Icelandic cod, malt vinegar powder, lemon,
smoked tartar sauce, house cut fries

28.10

STEAK FRITES

dairy

Butcher's cut, garlic aioli, beef jus, truffle fries

33.30

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

OPTIMIZATION CULTURE

prosecco, elderflower liqueur, mint, watermelon purée, lime, club

STATUS SYMBOL

vodka, lemon, simple, strawberry purée, chili infusion, sprinkle of tajin

EXUBERANT SPONTANEITY

gin, elderflower liqueur, basil, peach purée, honey, lemon, club

THE 25TH HOUR

bourbon, mint, pear juice, simple, blackberry purée, lemon, ginger beer

NOBLE INTENTION

white rum, orange liqueur, pineapple, mango purée, lime, cherry simple, tajin rim

MARTYR COMPLEX

coconut rum, matcha, coconut purée, pineapple, simple, lime

LIFEMAXXING

tequila blanco, orange liqueur, kiwi purée, lime, pineapple juice, coconut

ASTROLOGY IS SCIENCE

mezcal, elderflower liqueur, mango, lemon & lime, chili infusion, orange bitters, tajin rim

All cocktails \$15.60

~upgrade cocktail to top shelf +5

HAND CRAFTED MOCKTAIL

LOYALTY & TRUTH

lychee juice, lime, coconut water, butterfly pea tea

LOVE. YOU. MORE.

pineapple, mango purée, coconut water , hibiscus simple, cranberry

All mocktails \$12.50

CRAFT CANS/BOTTLES

DUVEL BELGIAN PALE ALE, BELGIUM 8.5% | 12.5

GOOSE ISLAND SOFIE, CHICAGO, IL 6.5% | 12.5

ALLAGASH CURIEUX, PORTLAND, ME 10.2% | 15.6

ST. BERNARDUS ABT 12 QUADRUPEL, BELGIUM 10% | 12.5

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

Castelli Prosecco, Italy, NV

Moet & Chandon Imperial Brut, France, NV

Klepka-Sausse Prém’bulle, Champagne Brut, France, NV

GLS

BTL

13.5

43.7

57.2

95.7

LIGHT. CLEAN. CLASSIC

Pinot Grigio, Barone Fini, Alto Adige, Italy ‘23

Pinot Grigio, Masianco, Delle Venezie, Veneto, Italy ‘23

Riesling, Shades of Blue, Mosel, Germany, NV

13.5

43.7

16.7

62.4

12.5

39.5

EARTHY. MINERAL. INTERESTING

Sauvignon Blanc, Echo Bay, New Zealand ‘24

Sauvignon Blanc, Joel Gott, California ‘22

Sauvignon Blanc, Bezel by Cakebread, Paso, California ‘23

Rosé, Bieler Pere et Fils ‘Sabine’, Provence, France ‘23

13.5

43.7

16.7

62.4

52.5

12.5

39.5

BIG. BUTTERY. SMOOTH

Chardonnay, Folie a Deux, Russian River Valley, California ‘23

Chardonnay, Harken, California ‘23

Chardonnay, Bezel by Cakebread, SLO Coast, California ‘24

13.5

43.7

16.7

62.4

52.5

SOFT. FRUITY. PLEASANT

Pinot Noir, Juggernaut, Russian River Valley, California ‘21

Pinot Noir, Illahe, Willamette Valley, Oregon ‘22

Pinot Noir, Goldeneye, Anderson Valley, California ‘21

GLS

BTL

16.7

62.4

81

109

EARTHY. BOLD. INTERESTING

Cabernet Sauvignon, Josh Cellars, California ‘23

Cabernet Sauvignon, Pull, Paso Robles, California ‘20

Cabernet Sauvignon, Rivalry & Honor, Napa, California ‘23

Merlot, Grayson, California ‘23

Zinfandel, Terra D’Oro, Amador County, California ‘20

Petite Sirah/Zinfandel, Phantom, California ‘21

Syrah, Truchard, Carneros, California ‘21

13.5

43.7

16.7

62.4

85.3

12.5

39.5

57.2

62.4

67.6

BLENDS

Red Blend, Quilt Threadcount, California, NV

Red Blend, Decoy Limited, Napa Valley, California ‘21

15.6

54

78

INTERNATIONAL

Malbec, San Huberto, La Rioja, Argentina ‘23

Tempranillo, Bodega Santa Julia, Mendoza, Argentina ‘23

Shiraz, First Drop, Barossa Valley, Australia ‘22

Chateau Pilet Rouge, Bordeaux, France ‘20

Piccini Rosso di Montalcino, “Brunello” Tuscany, Italy ‘22

Tenuta Sassoregale, Sangiovese Maremma Toscano, Italy ‘23

Tempranillo, CVNE Viña Real Crianza, Rioja, Spain ‘22

12.5

39.5

13.5

43.7

47.8

62.5

73

78

88.4