THE GREY STONE
FINE FOOD & SPIRITS

WINTER

MODERN AMERICAN COMFORT FOOD

BRUNCH

SHAREABLES

CREAMY POTATO SOUP
lobster, truffle
16.60
dairy, gluten, shellfish

SOUTHERN CORNBREAD
pimento cheese, chicken chorizo bits, maple butter
16.60
dairy, gluten

TRUFFLE TATER TOTS
rosemary garlic aioli, winter truffle, pecorino
16.60
dairy

MAPLE GLAZED SLAB BACON
pickled onion, sesame brown butter squash purée
16.60
dairy

STUFFED JALAPENO
sweet mascarpone, pomegranate, pistachio
16.60
dairy, tree nut

1/2 DOZEN OYSTERS
weekly rotation, smoked sea salt, grapefruit mignonette, horseradish & lemon
17.70

HONEY GLAZED WINGS
tahini ranch, sesame, dill cucumbers, kimchi
17.70

LOCAL DEVILED EGGS
paprika, bread & butter pickle, truffle caviar
18.70

BREAKFAST PIZZA
sunny egg, chorizo, caramelized onion, gouda, sundried aioli, arugula
21.80
dairy, gluten

CHEESE BOARD
cured meats, rotating cheeses, banana pepper, black olive, mixed nuts, warm baguette
29.20
dairy, gluten, tree nut

WINTER GREEN SALAD
gala apple, pear, candied walnut, goat cheese, shredded carrots, white balsamic vinaigrette
half 10.50 / full 16.60
Add grilled chicken +8, shrimp +12, steak or salmon +15
dairy, tree nut

CHARRED CAESAR
shaved pecorino, anchovy bread crumb, lemon
half 10.50 / full 15.60
Add grilled chicken +8, shrimp +12, steak or salmon +15
dairy, gluten

GREEK SALAD
crisp romaine, tomato, kalamata olive, cucumber, red onion, feta, chopped dates, hummus, balsamic vinaigrette
half 10.50 / full 16.60
Add grilled chicken +8, shrimp +12, steak or salmon +15
dairy

MAIN COURSE

WHIPPED GOAT CHEESE TOAST *dairy, gluten, tree nut* — 17.70
red beets, sourdough toast, everything seasoning, shaved almonds, micro arugula salad, truffle honey

SPINACH & FONTINA FRITTATA *dairy* — 17.70
warm tomato gravy, arugula salad, pecorino

TRADITIONAL SHAKSHUKA *dairy, gluten* — 17.70
sunny egg, feta, naan bread

BANANAS FOSTER FRENCH TOAST *dairy, gluten, tree nut* — 18.70
thick cut challah bread, Nutella crema, raspberry, candied walnuts

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* — 18.70
la belle farms chicken, grape, apple, buttered croissant, house cut chips

WAGYU SHORT RIB EGGS BENEDICT *dairy, gluten* — 20.80
ciabatta toast, hollandaise, breakfast potato

BREAKFAST SMASH BURGER *dairy, gluten* — 21.90
House blend burger, taylor pork roll, fried egg, American cheese, special sauce, biscuit, house cut fries
-gluten free bun available +5

CAULIFLOWER RICE BOWL *dairy, tree nut* — 25
avocado, sweet potato, chick pea, feta, herb yogurt, cashews
Add chicken +8 / Add shrimp +12

BISCUITS & GRAVY *dairy, gluten* — 25
chicken sausage & duck gravy, house made biscuit, molasses

CHICKEN & WAFFLES *dairy, gluten* — 25
Nashville hot sauce, Belgian waffle, bacon jam, pickle

WAGYU CHEESESTEAK *dairy, gluten* — 26
copper sharp american, caramelized onions, roasted garlic aioli, liscio's seeded roll, house cut fries
-gluten free roll available +5

***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

WINTER BLISS
prosecco, elderflower liqueur, pomegranate, simple, mint, club

SLEIGHT OF HAND
vodka, mint, chili syrup, lime, agave, grapefruit juice, club, sugar rim

SET IN STONE
gin, strawberry preserves, lemon, hibiscus syrup, dragon fruit powder

THE THIRD EYE
empress gin, elderflower liqueur, lemon, white cranberry, cranberry simple, sauvignon blanc

PATHWAY TO ENLIGHTENMENT
bourbon, cranberry juice, maple syrup, lemon, grapefruit bitters, egg white

DIVINE INTERVENTION
bourbon, blackberry purée, agave, lemon, egg white

SECRETS OF THE UNIVERSE
white rum, Myers dark rum, pineapple, pomegranate, lime, cinnamon simple

YIN AND THE YANG
tequila blanco, orange liqueur, lime, agave, white cranberry, coconut purée

MORAL CERTAINTY
mezcal, aperol, lemon, simple, pineapple juice

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

CRAFT CANS/BOTTLES

SAM SMITH STRAWBERRY ALE, ENGLAND, UK 5.1% | 12.5

SAM SMITH APRICOT ALE, ENGLAND, UK 5.1% | 12.5

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

DELIRIUM TREMENS, BELGIUM 8.5% | 14.6

CHIMAY BLUE, BELGIUM 9% | 16.7

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

TROEGS NUGGET NECTAR, HERSHEY, PA 7.5% | 10.5

LEFFE BLONDE ALE, BELGIUM 6.6% | 10.5

McCHOUFFE BELGIAN DARK BROWN ALE, BELGIUM 8% | 12.5

KENTUCKY BOURBON BARREL ALE, LEXINGTON, KY 8% | 10.5

DUCHESSE CHOCOLATE CHERRY SOUR, BELGIUM 6.7% | 10.5

BELL'S KALAMAZOO STOUT, KALAMAZOO, MI 6% | 10.5

SOUTHERN TIER TIRAMISU IMPERIAL STOUT, LAKEWOOD, NY 10% | 12.5

STONE XOCOVEZA IMPERIAL STOUT, MILTON, DE 8.1% | 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|

BLOOD ORANGE

PEAR

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
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
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

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
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, Cruz de Alba, Ribera del Duero, Spain '15		88.4