

THE GREY STONE

FINE FOOD & SPIRITS

MODERN AMERICAN COMFORT FOOD

DINNER

SMALL PLATES

SALADS & SHAREABLES

CREAMY POTATO SOUP lobster, truffle 16.60 <i>dairy, gluten, shellfish</i>	CACIO E PEPE ARANCINI toasted pepper bechamel, pecorino, arugula salad 16.60 <i>dairy, gluten</i>	BREAD SERVICE rosemary focaccia, corn bread, NY sourdough, 'nduja butter, apricot jam, olive tapenade, pimento cheese, herb olive oil 15.60 <i>dairy, gluten</i>	CHARRED CAESAR shaved pecorino, anchovy bread crumb, lemon <i>half 10.50 / full 15.60</i> <i>dairy, gluten</i>
CRISPY BRUSSELS SPROUTS green goddess tahini, pomegranate molasses, chopped dates, pistachio 16.60 <i>dairy, tree nut</i>	PROSCIUTTO WRAPPED DATES stuffed w/ feta, apricot jam, smoked almonds 16.60 <i>dairy, tree nut</i>	WINTER GREEN SALAD gala apple, pear, candied walnut, goat cheese, shredded carrots, white balsamic vinaigrette <i>half 10.50 / full 16.60</i> <i>dairy, tree nut</i>	GREEK SALAD crisp romaine, tomato, kalamata olive, cucumber, red onion, feta, chopped dates, hummus, balsamic vinaigrette <i>half 10.50 / full 16.60</i> <i>dairy</i>
1/2 DOZEN OYSTERS weekly rotation, smoked sea salt, grapefruit mignonette, horseradish & lemon 17.70	SESAME HONEY GLAZED WINGS tahini ranch, dill cucumbers, kimchi 17.70	BURRATA & PANZANELLA rye & baguette crouton, balsamic roasted fig, merlot onion, walnuts, red beet 18.70 <i>dairy, gluten, tree nut</i>	RICOTTA CALZONE artichoke, spinach, pecorino & garlic, house marinara 21.80 <i>dairy, gluten</i>
GIGANTE MEATBALLS whipped pecorino, tomato gravy, rosemary focaccia 18.70 <i>dairy, gluten</i>	SALT & PEPPER CALAMARI nonna's sunday gravy, banana pepper, olive, warm honey, fried lemon 18.70 <i>gluten, shellfish</i>	HAND CRAFTED PIZZA apple, pear, gorgonzola, prosciutto, red onion, cherry balsamic, evoo 22.90 <i>dairy, gluten</i>	CHEESE BOARD cured meats, rotating cheeses, banana pepper, black olive, mixed nuts, warm baguette 29.20 <i>dairy, gluten, tree nut</i>
TRUFFLE POTATO SKINS scallion cream cheese, salmon roe, smoked maple bacon 19.80 <i>dairy</i>	CHARRED OCTOPUS smoky romesco, guanciale, saffron aioli, fried potato, herbs 19.80 <i>shellfish</i>		

MAIN COURSE

32 OZ PRIME TOMAHAWK RIBEYE bone marrow compote butter, black garlic bordelaise, charred tomato on a vine, choice of 2 sides & 2 half salads 150.80 <i>dairy</i>	SPANISH PAELLA lobster, prawn, chicken, chorizo, peas, tomato aioli, lemon 75.90 <i>gluten, shellfish</i>
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DINNER FOR TWO

SIDES

PRIME FILET MIGNON <i>dairy</i> black garlic bordelaise, confit cippolini onion, choice of half salad and side 64.50	HALF CHICKEN CACCIATORE <i>dairy, gluten</i> traditional recipe w/ olive, San Marzano tomato, sweet pepper, salami, fresh herbs, side of orzo w/ lemon & pecorino 33.30	SWEET POTATO FRIES <i>maple mustard crema, lemon pepper seasoning</i> 12.50 <i>dairy</i>
BONE-IN DRY AGED NY STRIP <i>dairy</i> porcini crusted, pink peppercorn au poivre, smoked salt, choice of half salad and side 64.50	LOBSTER MAFALDINE <i>dairy, gluten, shellfish</i> arrabbiata sauce, mascarpone, pumpernickel bread crumb 31.20	TRUFFLE FRIES <i>parmesan, roasted garlic aioli</i> 12.50 <i>dairy</i>
WINTER SCALLOPS <i>dairy</i> delicata squash puree, bacon lardon, grapefruit segment, chimichurri 49.90	CAVATELLI LAMB RAGU <i>dairy, gluten</i> brown butter bread crumb, whipped ricotta, lemon zest 29.10	SMASHED FINGERLINGS <i>aged cheddar curd</i> 12.50 <i>dairy</i>
WILD CAUGHT KING SALMON <i>dairy, gluten</i> charred grape tabbouleh, tzatziki, winter beets, pistachio 40.70	WILD MUSHROOM RAVIOLI <i>dairy, gluten</i> cacio e pepe sauce, balsamic, aged pecorino, enoki mushroom, winter truffle 29.10	GOUDA MAC & CHEESE <i>brown butter breadcrumb</i> ~add smoked bacon +6 ~add lobster +15 12.50 <i>dairy, gluten</i>
WAGYU SHORT RIB <i>dairy, gluten</i> pomme puree, thumbelina carrots, enoki mushroom, wild berry beef jus, truffle powder 40.70	MEDITERRANEAN STUFFED PEPPER <i>tree nut</i> spiced couscous w/ chick pea, pomegranate, smoked almonds, w/ ajoblanco & chili oil 27	COUSCOUS TABBOULEH <i>grilled grapes, fresh herbs, cucumber</i> 12.50 <i>gluten</i>
SEA BASS VERACRUZ <i>dairy</i> traditional recipe, olives, capers, chili, gigante beans, oregano lemon butter 39.50	WAGYU CHEESESTEAK <i>dairy, gluten</i> cooper sharp american, caramelized onions, roasted garlic aioli, liscio's seeded roll, house cut fries -gluten free roll available +5 26	LEMON BASIL ORZO <i>pecorino, arugula</i> 12.50 <i>dairy, gluten</i>
WINTER HERITAGE PORK CHOP <i>dairy, gluten</i> apple butter, bacon lardons, mustard pork jus, side of smoked grits w/ brown butter & molasses 37.50	LAMB BURGER <i>dairy, gluten</i> dill cucumber, feta, tzatziki, red onion, sesame bun, house cut zaatar fries 22.90	GRILLED ASPARAGUS <i>meyer lemon aioli, pecorino</i> <i>brown butter bread crumb</i> 14.50 <i>dairy, gluten</i>
GENTLEMAN'S SHEPHERD'S PIE <i>dairy, gluten</i> venison & beef tenderloin, whipped root mash, smoked gouda, balsamic roasted figs 35.40	GREY STONE SMASH BURGER <i>dairy, gluten</i> House ground 8 oz burger, arugula, merlot onion, fig jam, whipped goat cheese, brioche bun, house cut truffle fries -gluten free bun available +5 21.90	THUMBELINA CARROTS <i>miso yogurt, pomegranate, smoked almonds</i> 14.50 <i>dairy, tree nut</i>

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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	
VICTORY DIRTWOLF DOUBLE IPA, DOWNINGTOWN, PA 8.7% 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	CIDERS 7.5
MILLER LITE	PEAR
MICH ULTRA	BLOOD ORANGE
CORONA	
CORONA LIGHT	SELTZERS 7.5
YUENGLING	LIME
STELLA	BLACK CHERRY

WINE

<u>BUBBLES</u>	<u>GLS</u>	<u>BTL</u>	<u>SOFT. FRUITY. PLEASANT</u>	<u>GLS</u>	<u>BTL</u>
Castelli Prosecco, Italy, NV	13.5	43.7	Pinot Noir, Juggernaut, Russian River Valley, California ‘21	16.7	62.4
Moet & Chandon Imperial Brut, France, NV	57.2		Pinot Noir, Illahe, Willamette Valley, Oregon ‘22		81
Klepka-Sausse Prém’bulle, Champagne Brut, France, NV		95.7	Pinot Noir, Goldeneye, Anderson Valley, California ‘21		109
			<u>EARTHY. BOLD. INTERESTING</u>		
<u>LIGHT. CLEAN. CLASSIC</u>			Cabernet Sauvignon, Josh Cellars, California ‘23	13.5	43.7
Pinot Grigio, Barone Fini, Alto Adige, Italy ‘23	13.5	43.7	Cabernet Sauvignon, Pull, Paso Robles, California ‘20	16.7	62.4
Riesling, Shades of Blue, Mosel, Germany, NV	12.5	39.5	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
<u>EARTHY. MINERAL. INTERESTING</u>			Petite Sirah/Zinfandel, Phantom, California ‘21		62.4
Sauvignon Blanc, Echo Bay, New Zealand ‘24	13.5	43.7	Syrah, Truchard, Carneros, California ‘21		67.6
Sauvignon Blanc, Joel Gott, California ‘22	16.7	62.4			
Rosé, Bieler Pere et Fils ‘Sabine’, Provence, France ‘23	12.5	39.5	<u>BLENDS</u>		
			Red Blend, Quilt Threadcount, California, NV	15.6	54
			Red Blend, Decoy Limited, Napa Valley, California ‘21		78
<u>BIG. BUTTERY. SMOOTH</u>			<u>INTERNATIONAL</u>		
Chardonnay, Folie a Deux, Russian River Valley, California ‘23	13.5	43.7	Malbec, San Huberto, La Rioja, Argentina ‘23	12.5	39.5
Chardonnay, Harken, California ‘23	16.7	62.4	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 Frescobaldi Castiglioni, Super Tuscan, Toscana IGT, Italy ‘20		78
			Tempranillo, Cruz de Alba, Ribera del Duero, Spain ‘19		88.4