

THE GREY STONE

FINE FOOD & SPIRITS

MODERN AMERICAN COMFORT FOOD

BRUNCH

SHAREABLES

WAGYU BEEF BARLEY SOUP traditional recipe, manchego cracker 14.60 dairy, gluten	CORNBREAD apple jam, honey jalapeno brown butter, thin cream cheese, candied walnut 14.60 dairy, gluten, tree nut	SOUTHERN DEVEILED EGGS bacon bit, sweet pickle relish, Alabama white BBQ sauce 15.60	ROASTED PUMPKIN HUMMUS pomegranate, herb tahini, date crackers 16.60 dairy, gluten
BAKED BRIE fig & cranberry jam, zaatar, toasted French bread 16.70 dairy, gluten	BABY BEET & FIG roasted apple, pistachio, fresh herbs, whipped ricotta, mint honey 16.70 dairy, tree nut	WILD MUSHROOM PIZZA goat cheese, smoked mozzarella, arugula, balsamic 19.80 dairy, gluten	SHORT RIB PIZZA fig jam, merlot onion, manchego, arugula, prosciutto 20.80 dairy, gluten
FALL IN PA roasted squash, medjool dates, goat cheese, quinoa, baby arugula, charred apple vinaigrette, almonds half 10.50 / full 15.60 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	BOSTON WEDGE blue cheese, bacon lardon, fried shallot, baby tomato, milled egg, green goddess dressing 18.70 Add grilled chicken +8, shrimp +12, steak or salmon +15 dairy, gluten	CHEESE BOARD 5 cheeses, prosciutto & mortadella, nuts, fruit jams, warm baguette 29.20 dairy, gluten, tree nut

MAIN COURSE

SPINACH & BACON FRITTATA fontina bechamel, local arugula dairy 17.70	BREAKFAST SMASH BURGER House blend burger, taylor pork roll, fried egg, American cheese, special sauce, biscuit, house cut fries dairy, gluten 21.90 -gluten free bun available +5
BUTTERNUT SQUASH SHAKSHUKA garbanzo bean, yellow beef steak tomato, feta, warm naan, egg dairy, gluten 18.70	WAGYU CHEESESTEAK copper sharp american, caramelized onions, roasted garlic aioli, liscio's seeded roll, house cut fries dairy, gluten 26 -gluten free roll available +5
STUFFED PUMPKIN FRENCH TOAST thick cut challah bread, sweet ricotta, mission fig, candied walnut PA maple syrup dairy, gluten, tree nut 18.70	FRIED CHICKEN & WAFFLES Belgian waffles, bacon & shallot jam, Nashville hot sauce, PA maple syrup, bread & butter pickle dairy, gluten 27
FALL AVOCADO TOAST Lancaster butternut squash, goat cheese, mission figs dairy, gluten 18.70 add sunny-side up egg +3 / add bacon +5	SHRIMP & GRITS tabasco butter, heirloom grits, tomato relish dairy, gluten, shellfish 29.20
FANCY GRILLED CHEESE ripe fig, brie, applewood smoked bacon, fig jam, artisan bread, house cut fries dairy, gluten 18.70	WAGYU SHORT RIB HASH peppers, frizzled shallots, sunny-side up local egg, natural beef jus, crème fraiche dairy, gluten 29.20
EGGS BENEDICT prosciutto, rosemary manchego, baby tomato, sourdough, sherry hollandaise dairy, gluten 20.80	

SIDES

GRITS brown butter, sugar 8.40 dairy, gluten	POTATO HASH 8.40	FRESH FRUIT 8.40	TRUFFLE FRIES parmesan, roasted garlic aioli 10.50 dairy
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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

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HAND CRAFTED COCKTAILS

BEACON OF HOPE

prosecco, elderflower liqueur, cranberry, cinnamon simple, mint, club

HUMILITY OVER HUBRIS

cinnamon-apple infused vodka, lillet, maple syrup, lemon, pear juice

RARE EARTH MINERALS

gin, elderflower liqueur, lemon, sauvignon blanc

AURA FARMING

bourbon, lime, agave, black cherry puree, ginger beer

LIFE IS A PARADOX

white rum, cranberry, orange, orange bitters, prosecco, gold dust, purple sugar rim

MINDSET OF ABUNDANCE

tequila blanco, orange liqueur, agave, lime, pumpkin puree, coconut cream, tajin rim

HAKUNA MATTATA

mezcal, carrot juice, lime, cinnamon simple, orange bitters, salt rim

WIELD THE SWORD

sauvignon blanc, elderflower liqueur, lychee purée, lychee simple, lime

HIGH AGENCY PERSONALITY

sparkling red wine, campari, crème de cacao, raspberry liqueur, lemon, pineapple

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|

MILLER LITE

MICH ULTRA

CORONA

CORONA LIGHT

YUENGLING

STELLA

CIDERS |7.5|

STRAWBERRY LIME

MANGO RASPBERRY

SELTZERS |7.5|

LIME

BLACK CHERRY

WINE

BUBBLES

Castelli Prosecco, Italy, NV

Moet & Chandon Imperial Brut, France, NV

Jean Josselin, “Cuvee des Jean” Brut, France, NV

GLS

BTL

13.5

43.7

57.2

88.4

LIGHT. CLEAN. CLASSIC

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

Riesling, Shades of Blue, Mosel, Germany, NV

13.5

43.7

12.5

39.5

EARTHY. MINERAL. INTERESTING

Sauvignon Blanc, Echo Bay, New Zealand ‘24

Sauvignon Blanc, Joel Gott, California ‘22

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

13.5

43.7

16.7

62.4

12.5

39.5

BIG. BUTTERY. SMOOTH

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

Chardonnay, Harken, California ‘23

13.5

43.7

16.7

62.4

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, Pull, Paso Robles, California ‘20

Cabernet Sauvignon, Faust, Napa, California ‘21

13.5

43.7

16.7

62.4

109

Merlot, Grayson, California ‘23

Syrah, Truchard, Carneros, California ‘21

Petite Sirah, Brady Vineyard, Paso Robles, California ‘20

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

12.5

39.5

67.6

73

57.2

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

Shiraz, Schild Estates, Barossa Valley, Australia ‘20

Chateau Pilet Rouge, Bordeaux, France ‘20

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

Tenuta Frescobaldi Castiglioni, Super Tuscan, Toscana IGT, Italy ‘20

Tempranillo, Cruz de Alba, Ribera del Duero, Spain ‘15

12.5

39.5

46.8

62.5

73

78

88.4