

THE GREY STONE
FINE FOOD & SPIRITS

MODERN AMERICAN COMFORT FOOD
BRUNCH

SHAREABLES

SWEET CORN GAZPACHO
heirloom tomato salad, chili oil,
fried enoki, cilantro crema
15.60
dairy, gluten

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

BACON WRAPPED DATES
stuffed w/ andouille,
blue cheese crema, house chimichurri
16.60
dairy

WAGYU SHORT RIB POUTINE
sweet potato fries, beef demi,
bechamel, smoked cheddar curds, pickles
18.70
dairy, gluten

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

LEMON HERB CHICKEN WINGS
house dry rub, shishito pepper,
tahini ranch
17.70
dairy

LOCAL DEVEILED EGGS
paprika, bread & butter pick-
le, 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, jams,
seasonal fruit, mixed nuts,
warm baguette
29.20
dairy, gluten, tree nut

SUMMER GREY STONE SALAD
spinach & field greens, mixed berries, cucumber,
hazelnut, honey Dijon vinaigrette
half 12.50 / full 17.70
Add grilled chicken +8, shrimp +12, steak or salmon +15
dairy, tree nut

GRILLED BROCCOLINI CAESAR
whipped pecorino, fried capers,
anchovy bread crumbs, ricotta salata
half 12.50 / full 16.60
Add grilled chicken +8, shrimp +12, steak or salmon +15
dairy, gluten

WATERMELON SALAD
baby arugula mix, feta, kalamata olive, smoked pistachio,
red onion
18.70
Add grilled chicken +8, shrimp +12, steak or salmon +15
dairy, tree nut

MAIN COURSE

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

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

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

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

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

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

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

18.70 MAINE LOBSTER & CAVIAR SLIDERS *dairy, gluten, shellfish* 25
bread & butter pickle, buttered brioche, old bay chips

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

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

WALDORF CHICKEN SALAD *dairy, gluten*
la belle farms chicken, grape, apple, buttered croissant,
house cut chips

18.70 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

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

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

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

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|

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

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

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

BIG. BUTTERY. SMOOTH

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

Chardonnay, Harken, California ‘23

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

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

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

BLENDS

Red Blend, Quilt Threadcount, California, NV

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

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, Bela Arano Crianza, Ribera del Duero, Spain ‘19

GLS BTL

16.7 62.4

81

109

13.5 43.7

16.7 62.4

85.3

12.5 39.5

57.2

62.4

67.6

15.6 54

78

12.5 39.5

13.5 43.7

47.8

62.5

73

78

88.4