

THE GREY STONE

FINE FOOD & SPIRITS

MODERN AMERICAN COMFORT FOOD

BRUNCH

SHAREABLES

CREAMY POTATO SOUP lobster, truffle 16.60 <i>dairy, gluten, shellfish</i>	SOUTHERN CORNBREAD pimento cheese, chicken chorizo bits, maple butter 16.60 <i>dairy, gluten</i>	TRUFFLE TATER TOTS rosemary garlic aioli, winter truffle, pecorino 16.60 <i>dairy</i>	MAPLE GLAZED SLAB BACON pickled onion, sesame brown butter squash purée 16.60 <i>dairy</i>	STUFFED JALAPENO sweet mascarpone, pomegranate, pistachio 16.60 <i>dairy, tree nut</i>
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 DEVEILED EGGS paprika, bread & butter pickle, truffle caviar 18.70	BREAKFAST PIZZA sunny egg, chorizo, caramelized onion, gouda, sundried aioli, arugula 21.80 <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>
WINTER GREEN SALAD gala apple, pear, candied walnut, goat cheese, shredded carrots, white balsamic vinaigrette <i>half 10.50 / full 16.60</i> Add grilled chicken +8, shrimp +12, steak or salmon +15 <i>dairy, tree nut</i>		CHARRED CAESAR shaved pecorino, anchovy bread crumb, lemon <i>half 10.50 / full 15.60</i> Add grilled chicken +8, shrimp +12, steak or salmon +15 <i>dairy, gluten</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> Add grilled chicken +8, shrimp +12, steak or salmon +15 <i>dairy</i>	

MAIN COURSE

WHIPPED GOAT CHEESE TOAST <i>dairy, gluten, tree nut</i> red beets, sourdough toast, everything seasoning, shaved almonds, micro arugula salad, truffle honey 17.70	WAGYU SHORT RIB EGGS BENEDICT <i>dairy, gluten</i> ciabatta toast, hollandaise, breakfast potato 20.80
SPINACH & FONTINA FRITTATA <i>dairy</i> warm tomato gravy, arugula salad, pecorino 17.70	BREAKFAST SMASH BURGER <i>dairy, gluten</i> House blend burger, taylor pork roll, fried egg, American cheese, special sauce, biscuit, house cut fries <i>-gluten free bun available +5</i> 21.90
TRADITIONAL SHAKSHUKA <i>dairy, gluten</i> sunny egg, feta, naan bread 17.70	CAULIFLOWER RICE BOWL <i>dairy, tree nut</i> avocado, sweet potato, chick pea, feta, herb yogurt, cashews <i>Add chicken +8 / Add shrimp +12</i> 25
BANANAS FOSTER FRENCH TOAST <i>dairy, gluten, tree nut</i> thick cut challah bread, Nutella crema, raspberry, candied walnuts 18.70	BISCUITS & GRAVY <i>dairy, gluten</i> chicken sausage & duck gravy, house made biscuit, molasses 25
FANCY GRILLED CHEESE <i>dairy, gluten</i> ripe fig, brie, applewood smoked bacon, fig jam, artisan bread, house cut fries 18.70	CHICKEN & WAFFLES <i>dairy, gluten</i> Nashville hot sauce, Belgian waffle, bacon jam, pickle 25
WALDORF CHICKEN SALAD <i>dairy, gluten</i> la belle farms chicken, grape, apple, buttered croissant, small green salad 18.70	WAGYU CHEESESTEAK <i>dairy, gluten</i> copper sharp american, caramelized onions, roasted garlic aioli, liscio’s seeded roll, house cut fries <i>-gluten free roll available +5</i> 26

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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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

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|

BLOOD ORANGE

PEAR

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

Riesling, Shades of Blue, Mosel, Germany, NV

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

BIG. BUTTERY. SMOOTH

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

Chardonnay, Harken, California ‘23

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

Shiraz, First Drop, Barossa Valley, Australia ‘22

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

	<i>GLS</i>	<i>BTL</i>		<i>GLS</i>	<i>BTL</i>
			<u>SOFT. FRUITY. PLEASANT</u>		
	13.5	43.7	Pinot Noir, Juggernaut, Russian River Valley, California ‘21	16.7	62.4
	57.2		Pinot Noir, Illahe, Willamette Valley, Oregon ‘22		81
		95.7	Pinot Noir, Goldeneye, Anderson Valley, California ‘21		109
			<u>EARTHY. BOLD. INTERESTING</u>		
			Cabernet Sauvignon, Josh Cellars, California ‘23	13.5	43.7
	13.5	43.7	Cabernet Sauvignon, Pull, Paso Robles, California ‘20	16.7	62.4
	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
			Petite Sirah/ Zinfandel, Phantom, California ‘21		62.4
			Syrah, Truchard, Carneros, California ‘21		67.6
			<u>BLENDS</u>		
			Red Blend, Quilt Threadcount, California, NV	15.6	54
			Red Blend, Decoy Limited, Napa Valley, California ‘21		78
			<u>INTERNATIONAL</u>		
	13.5	43.7	Malbec, San Huberto, La Rioja, Argentina ‘23	12.5	39.5
	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 ‘15		88.4