THE GREY STONE
FINE FOOD & SPIRITS

AUTUMN

MODERN AMERICAN COMFORT FOOD

BRUNCH

SHAREABLES

JULIA CHILD'S FRENCH ONION SOUP
smoked provolone, gruyere swiss,
sourdough bread crumb
15.60
dairy, gluten

BROWN BUTTER CORNBREAD
honey butter, roasted apple jam,
candied walnuts, crispy duck prosciutto
15.60
dairy, gluten, tree nut

LOCAL FALL ARANCINI
honey nut squash, roasted apple,
cranberry jam, crispy sage, feta bechamel
16.60
dairy, gluten

GOOD MORNING BREAD BOARD
buttered croissant, muffins, everything bagel,
whipped butter, chive cream cheese,
blueberry thyme jam
16.60
dairy, gluten

ROASTED PUMPKIN FETA DIP
pumpkin seed dukkah, dried cherries,
honey comb, date crackers
17.70
dairy, gluten

CHICKEN & WAFFLE SLIDERS
pimento cheese, pickle,
maple Tabasco, jalapeno bacon jam
18.70
dairy, gluten

ROASTED BEET & ARUGULA
stracciatella di ricotta, roasted pine nuts,
baby arugula, red onion agrodolce,
honey tomato balsamic glaze
18.70
dairy, gluten

1/2 DOZEN OYSTERS
weekly rotation, sour apple granita,
horseradish, preserved lemon
18.70
shellfish

WAGYU BEEF POUTINE
sweet potato fries, cheddar curd, pickled
sweet pepper, beef jus, cheese sauce
19.80
dairy, gluten

SUNNY DAY FLATBREAD
soft scramble, gruyere & fontina, pancetta,
baby heirloom tomato, arugula, chili honey
21.80
dairy, gluten

MEZZE TRIO FOR TWO
hummus tahini, dill labneh, stuffed grape leaves,
mission figs, mixed olives, marinated cucumber,
marinated beets, warm naan bread
22.90
dairy, gluten tree nut

CHARRED CAESAR SALAD
lancaster baby gem, pecorino romano,
preserved lemon, anchovy bread crumb
half 14.50 / full 16.60
Add grilled chicken +8, shrimp, steak or salmon +15
dairy, gluten

FALL IN PA SALAD
lancaster greens, honey roasted apples, quinoa,
butternut squash, dried cranberry, goat cheese
walnuts, shallot Dijon vinaigrette
half 14.50 / full 17.70
Add grilled chicken +8, shrimp, steak or salmon +15
dairy, tree nut

MAIN COURSE

FANCY GRILLED CHEESE *dairy, gluten* 18.70
ripe fig, brie, applewood smoked bacon, fig jam,
artisan bread, house cut chips

CROISSANT FRENCH TOAST *dairy, gluten, tree nut* 19.80
nutella cream, cocoa ganache, warm PA maple syrup,
fresh strawberry, pecans

PASTRAMI CREAM CHIPPED BEEF *dairy, gluten* 19.80
sourdough toast, side of breakfast potato

WALDORF CHICKEN SALAD *dairy, gluten, tree nut* 19.80
la belle farms chicken, grape, apple, crushed walnuts,
buttered croissant, house cut chips

NEW YORK STYLE REUBEN *dairy, gluten* 19.80
pastrami corn beef, tangy sauerkraut, gruyere swiss cheese,
thousand island dressing, marble rye, house cut chips

BRUNCH SMASH BURGER *dairy, gluten* 21.90
Taylor pork roll, American cheese, fried egg, special sauce,
everything bagel, house cut fries
-gluten free bun available +5

TURKISH STYLE EGGS *dairy. gluten, tree nut* 22.90
poached eggs, grilled halloumi, pistachio, chili crisp,
labneh, warm naan bread

BREAKFAST IN THE SOUTH *dairy, gluten* 22.90
smoked gouda grits, sunny eggs, stewed tomato,
sausage gravy over ciabatta biscuit

TRADITIONAL HUEVOS RANCHEROS *dairy* 22.90
farm fresh sunny eggs, smoked chorizo, local corn,
salsa ranchero, yellow pico de gallo, crema

ITALIAN CUTLET BENEDICT *dairy, gluten* 22.90
focaccia bread, roasted peppers, tomato hollandaise,
prosciutto, small arugula & tomato salad w/ pecorino

WAGYU SHORT RIB EGGS BENEDICT *dairy, gluten* 24.90
ciabatta toast, hollandaise, breakfast potato

CLASSIC FRENCH DIP *dairy, gluten* 26
smoked provolone, sweet onion, beef jus, garlic aioli,
French baguette, house cut fries
-gluten free roll available +5

MISO HONEY GLAZED BUTTERNUT SQUASH *dairy* 27
quinoa, lancaster baby kale, pumpkin seed, dried cherries,
feta bechamel

FISH AND CHIPS *dairy, gluten* 28.10
beer battered Icelandic cod, malt vinegar powder, lemon,
smoked tartar sauce, house cut fries

STEAK FRITES *dairy* 33.30
Butcher's cut, garlic aioli, beef jus, trufne fries
-add two sunny side eggs +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

FROM SAND TO SUPER INTELLIGENCE
prosecco, elderflower liqueur, mint, pomegranate, lemon, sparkling blood orange

MAIN CHARACTER ENERGY
vodka, lemon, raspberry purée, orange juice, pomegranate, ginger beer, sugar rim

ALLEGORY OF A CAVE
gin, elderflower liqueur, apple cider, lemon, sauvignon blanc

CANTILLION EFFECT
bourbon, maple apple purée, lemon, egg white, cinnamon, orange bitters

THE NORTH STAR
white rum, pear juice, vanilla simple, lime, dash of cinnamon

RISE OF THE MACHINES
spiced rum, apple purée, brown sugar simple, lemon, orange bitters

RECURSIVE SELF IMPROVEMENT
tequila blanco, orange liqueur, pumpkin butter, chili infusion, lime, cinnamon-sugar rim

THE STOIC CODE
mezcal, pomegranate, blackberry purée, agave, lime, chili infusion

~upgrade cocktail to top shelf +5

BRUNCH COCKTAILS

GREY STONE BLOOD MARY
absolut tabasco, house-made bloody mix, lemon, lime, blue cheese olive, candied sriracha bacon, slice of swiss cheese, celery salt rim

MIMOSA FLIGHT
orange, pineapple, white cranberry, pear, guava, lychee or blood orange pellegrino
(select 4 juices to pair w/ prosecco)

All cocktails $15.60

CRAFT CANS/BOTTLES

SPATEN OKTOBERFEST MÄRZEN 5.9% | 10.5
DUVEL BELGIAN PALE ALE 8.5% | 12.5
ALLAGASH CURIEUX 10.2% | 15.6
DELIRIUM TREMENS 8.5% | 14.6
CHIMAY BLUE, BELGIUM 9% | 16.7
RUSSIAN RIVER DAMNATION 7.5% | 16.7
TOPPLING GOLIATH KING SUE 8.2% | 12.5
HITACHINO NEST WHITE ALE 5.5% | 12.5
LEFFE BLONDE ALE 6.6% | 10.5
GNOMMEGANG BELGIAN BLONDE ALE 9.5% | 15.6
McCHOUFFE BELGIAN DARK BROWN ALE 8% | 12.5
EVER GRAIN SORBETTO SOUR ALE 6.5%| 12.5
DUCHESSE CHOCOLATE CHERRY SOUR 6.7% | 10.5
LEFT HAND PUMPKIN SPICE LATTE NITRO 7% | 12.5
FOUNDERS KBS CARAMEL STOUT 12% | 12.5
NEW HOLLAND DRAGON'S MILK STOUT 11% | 12.5

*CLASSICS |5.2| *

MILLER LITE
MICHELOB ULTRA
CORONA
CORONA LIGHT
YUENGLING
STELLA

*CIDERS |7.5| *

PINEAPPLE KIWI
STRAWBERRY LIME
MANGO RASPBERRY

*SELTZERS |7.5| *

LIME
BLACK CHERRY

HAND CRAFTED MOCKTAILS

MORAL FRAMING
chai tea, apple cider, ginger beer, club

POWER OF THE SUBCONSCIOUS
pear juice, vanilla simple, maple, lemon, dash of cinnamon, club

All mocktails $12.50

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
Pinot Grigio, Masianco, Delle Venezie, Veneto, Italy '23	16.7	62.4
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
Sauvignon Blanc, Bezel by Cakebread, Paso, California '23		52.5
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
Chardonnay, Bezel by Cakebread, SLO Coast, California '24		52.5

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
Tempranillo, Bodega Santa Julia, Mendoza, Argentina '23	13.5	43.7
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, CVNE Viña Real Crianza, Rioja, Spain '22		88.4