

# THE GREY STONE

## FINE FOOD AND SPIRITS



### \*APPETIZERS\*

<b>FRENCH ONION SOUP</b> gruyere cheese, crostini 10	<b>NACHOS</b> <i>choice of pulled pork +3, Chicken +3, short rib +4</i> black beans, gouda fondue, cabbage & jalapeno slaw, pico de gallo 11
<b>BUTTERNUT SQUASH SOUP</b> gf mascarpone, sage, pumpkin seeds 9	<b>DUCK CONFIT SLIDERS</b> pear, arugula, orange fig jam & manchego cheese 14
<b>HUMMUS</b> gf (for 2) artichoke hummus, grilled eggplant, roast- ed peppers, roasted tomatoes, olives, feta & everything pita 16	<b>GENERAL TSO'S CAULIFLOWER</b> wasabi ranch, sesame seeds & scallion 10
<b>GOAT CHEESE</b> prosciutto, pear, dried figs & truffle honey 11	<b>SHORT RIB FRIES</b> short rib, gouda fondue & pink himalayan sea salt 13
<b>OCTOPUS</b> gf patatas bravas, chorizo, smoked paprika aioli & tempranillo reduction 15	<b>SHRIMP &amp; CRAB CLAW COCKTAIL</b> gf cocktail sauce 16

### \*SALADS\*

add grilled chicken or crispy tofu +6, shrimp +8, salmon +10

<b>GREY STONE SALAD</b> gf mixed greens, seasonal fruit, goat cheese, pumpkin seeds & balsamic reduction 9
<b>BABY SPINACH SALAD</b> gf dried figs, maytag bleu cheese, crispy chickpeas & warm bacon vinaigrette 11
<b>BUFFALO CAULIFLOWER CAESAR SALAD</b> buffalo cauliflower, house-made Caesar dressing, brioche croutons 14
<b>THAI CHICKEN SALAD</b> romaine, napa cabbage, carrots, cucumber, red pepper, peanuts, cilantro, crunchy noodle & spicy peanut dressing 17
<b>SCALLOP KALE AVOCADO SALAD</b> gf scallops, walnuts, sweet potato, quinoa, green apples & honey-apple vinaigrette 19

### \*STEAKS/CHOPS\*

<b>8oz FILET MIGNON</b> gf 32	<b>12oz NY STRIP</b> gf 30	<b>16oz RIBEYE</b> gf 35	<b>12oz PORK CHOP</b> gf 25	<i>add shrimp +6 add scallop +9</i>
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<b>CHOOSE A SAUCE:</b> green peppercorn shallot bordelaise chimichurri butter maître d'hôtel foie gras butter +2
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### \*ENTREES\*

<b>BRAISED SHORT RIB</b> horseradish whipped potato, root vegetables & cabernet demi-glace 29	<b>BOWL</b> <i>choice of honey soy salmon (+4) or crispy tofu</i> soba noodles, asparagus tips, red peppers, Broccoli & edamame 18
<b>ROASTED CHICKEN</b> whipped potato, heirloom carrots & natural jus 24	<b>GREY STONE BURGER</b> 1/2 lb. house blend burger, caramelized onion, brie, fig jam & duck fat fries <i>(substitute plant based impossible burger +3)</i> 16
<b>SEARED SEA SCALLOPS</b> smoked red pepper romesco, green garlic, bacon & brussels sprout slaw 32	<b>LAMB BURGER</b> roasted tomato, goat cheese, lemon caper aioli, brioche bun & duck fat fries 18
<b>SHRIMP RISOTTO</b> butter poached shrimp, risotto & lobster butter sauce 27	<b>PRIME CHEESESTEAK</b> sliced prime ribeye, truffle cheddar cheese, foie gras butter, sautéed onion & duck fat fries 19
<b>HALIBUT</b> gf butternut squash puree, black rice, horseradish pumpkin pesto & fig reduction 34	<b>HICKORY-SMOKED PULLED PORK</b> fried green tomatoes, gouda, candied bacon & duck fat fries 16
<b>DUCK CONFIT CARBONARA</b> pappardelle, wild mushrooms, sage, fresh parmesan 23	<b>SALMON BLT</b> applewood smoked bacon, mixed greens honey dijonnaise, everything whole wheat toast & mixed greens salad 17
<b>GNOCCHI SAUSAGE BOLOGNESE</b> potato gnocchi, basil & parmesan crema 22	
<b>BUTTERNUT SQUASH RAVIOLI</b> figs, cranberries & brown butter sage 19	

### \*SIDES\*

all sides are served ala carte

<b>MUSHROOM RISOTTO</b> 7
<b>WHIPPED POTATOES</b> <i>garlic or horseradish</i> 6
<b>ROASTED FINGERLINGS</b> 6
<b>DUCK FAT FRIES</b> <i>parmesan</i> 6
<b>HEIRLOOM CARROTS</b> <i>butter honey glazed</i> 7
<b>MAC AND CHEESE</b> <i>truffle breadcrumbs</i> 9
<b>BRUSSELS SPROUTS</b> <i>applewood smoked bacon</i> 8
<b>SAUTEED ASPARAGUS</b> <i>lemon &amp; parmesan</i> 8

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness