

THE GREY STONE

FINE FOOD & SPIRITS

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	CHOCOLATE CROISSANT MINIS whipped nutella, espresso caramel, hazelnuts 16.60 dairy, gluten, tree nut
GOOD MORNING BREAD BOARD buttered croissant, muffins, everything bagel, whipped butter, chive cream cheese, blueberry thyme jam 16.60 dairy, gluten	ROASTED PUMPKN FETA DIP pumpkin seed dukkah, dried cranberries, honey comb, date crackers 17.70 dairy, gluten	ROASTED BEET & ARUGULA stracciatella di ricotta, roasted pine nuts, baby arugula, red onion agrodolce, honey tomato balsamic glaze 18.70 dairy, gluten	WAGYU BEEF POUTINE sweet potato fries, cheddar curd, pickled sweet pepper, beef jus, cheese sauce 19.80 dairy, gluten
1/2 DOZEN OYSTERS weekly rotation, sour apple granita, horseradish, preserved lemon 18.70 shellfish	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 ripe fig, brie, applewood smoked bacon, fig jam, artisan bread, house cut chips	18.70	BREAKFAST IN THE SOUTH dairy, gluten smoked gouda grits, sunny eggs, stewed tomato, sausage gravy over ciabatta biscuit	22.90
CROISSANT FRENCH TOAST dairy, gluten, tree nut nutella cream, cocoa ganache, warm PA maple syrup, fresh strawberry, pecans	19.80	TRADITIONAL HUEVOS RANCHEROS dairy farm fresh sunny eggs, smoked chorizo, local corn, salsa ranchero, yellow pico de gallo, crema	22.90
PASTRAMI CREAM CHIPPED BEEF dairy, gluten sourdough toast, side of breakfast potato	19.80	WAGYU SHORT RIB EGGS BENEDICT dairy, gluten ciabatta toast, hollandaise, breakfast potato	24.90
WALDORF CHICKEN SALAD dairy, gluten, tree nut la belle farms chicken, grape, apple, crushed walnuts, buttered croissant, house cut chips	19.80	CLASSIC FRENCH DIP dairy, gluten smoked provolone, sweet onion, beef jus, garlic aioli, French baguette, house cut fries -gluten free roll available +5	26
NEW YORK STYLE REUBEN dairy, gluten pastrami corn beef, tangy sauerkraut, gruyere swiss cheese, thousand island dressing, marble rye, house cut chips	19.80	MISO HONEY GLAZED BUTTERNUT SQUASH dairy quinoa, lancaster baby kale, pumpkin seed, dried cherries, feta bechamel	27
BRUNCH SMASH BURGER dairy, gluten Taylor pork roll, American cheese, fried egg, special sauce, everything bagel, house cut fries -gluten free bun available +5	21.90	FISH AND CHIPS dairy, gluten beer battered Icelandic cod, malt vinegar powder, lemon, smoked tartar sauce, house cut fries	28.10
TURKISH STYLE EGGS dairy, gluten, tree nut poached eggs, grilled halloumi, pistachio, chili crisp, labneh, warm naan bread	22.90	STEAK FRITES dairy Butcher’s cut, garlic aioli, beef jus, truffle fries -add two sunny side eggs +5	33.30

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

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

DUCHESS 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

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, CVNE Viña Real Crianza, Rioja, Spain ‘22

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