

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

ELOTE FRITTERS
cotija, lime crema, pickled onion,
toasted corn nuts, cilantro
16.60
dairy, gluten

CHOCOLATE CROISSANT MINIS
whipped nutella, espresso caramel,
hazelnuts
16.60
dairy, gluten, tree nut

GOOD MORNING BREAD BOARD
buttered croissant, toasted brioche,
cornbread, whipped butter,
chive cream cheese, blueberry thyme jam
16.60
dairy, gluten

SUMMER BEET PLATE
mixed berries, marinated feta, herb yogurt,
toasted pistachio, local honey
17.70
dairy, tree nut

CANDIED SRIRACHA BACON
orange zest, toasted honey pecans
17.70
tree nut

CRISPY CHICKEN WINGS
mesquite dry rub, parmigiano garlic butter,
confit garlic ranch
17.70
dairy, gluten

WAGYU SHORT RIB POUTINE
sweet potato fries, beef demi,
bechamel, smoked cheddar curds, pickles
19.80
dairy, gluten

1/2 DOZEN OYSTERS
weekly rotation, smoked sea salt,
grapefruit mignonette, horseradish & lemon
18.70
shellfish

SMOKED SALMON CARPACCIO
dill whipped cream cheese, fried capers,
cornichon, everything bagel
18.70
dairy, gluten

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

LOBSTER ROLL DEVEILED EGGS
lemon, paprika, crispy brioche, caviar
22.90
gluten, shellfish

CRUNCHY THAI SALAD
local cabbage, cucumber, edamame, carrot, mandarin oranges,
toasted peanut, crispy wonton, miso lime dressing
half 14.50 / full 17.70
Add grilled chicken +8, shrimp +12, steak or salmon +15
gluten, peanut

WATERMELON SALAD
baby arugula mix, feta, kalamata olive,
smoked pistachio, red onion
half 14.50 / full 18.70
Add grilled chicken +8, shrimp +12, steak or salmon +15
dairy, tree nut

MAIN COURSE

CAPRESE AVOCADO TOAST *dairy, gluten* 18.70
thick cut NY sourdough, heirloom tomato, fresh mozzarella,
balsamic, local honey, crispy shallots

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

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

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

LEMON POPPY PANCAKES *dairy, gluten, tree nut* 19.80
raspberry syrup, lemon sweet yogurt, vanilla walnuts

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

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

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

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

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

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

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

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

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

~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

DUVEL BELGIAN PALE ALE 8.5% | 12.5

GOOSE ISLAND SOFIE 6.5% | 12.5

ALLAGASH CURIEUX 10.2% | 15.6

ST. BERNARDUS ABT 12 QUADRUPEL 10% | 12.5

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

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

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