

THE GREY STONE

FINE FOOD & SPIRITS

MODERN AMERICAN COMFORT FOOD

LUNCH

SHAREABLES

CREAMY POTATO SOUP

lobster, truffle
16.60
dairy, gluten, shellfish

CRISPY BRUSSELS SPROUTS

green goddess tahini, pomegranate molasses,
chopped dates, pistachio
16.60
dairy, tree nut

PROSCIUTTO WRAPPED DATES

stuffed w/ feta, apricot jam,
smoked almonds
16.60
dairy, tree nut

CACIO E PEPE ARANCINI

toasted pepper bechamel, pecorino,
arugula salad
16.60
dairy, gluten

SESAME HONEY GLAZED WINGS

tahini ranch, dill cucumbers, kimchi
17.70

GIGANTE MEATBALLS

whipped pecorino, tomato gravy,
rosemary focaccia
18.70
dairy, gluten

WINTER GREEN SALAD

gala apple, pear, candied walnut,
goat cheese, shredded carrots, white balsamic vinaigrette
half 10.50 / full 16.60
Add grilled chicken +8, shrimp +12, steak or salmon +15
dairy, tree nut

CHARRED CAESAR

shaved pecorino, anchovy bread crumb, lemon
half 10.50 / full 15.60
Add grilled chicken +8, shrimp +12, steak or salmon +15
dairy, gluten

GREEK SALAD

crisp romaine, tomato, kalamata olive, cucumber, red onion,
feta, chopped dates, hummus, balsamic vinaigrette
half 10.50 / full 16.60
Add grilled chicken +8, shrimp +12, steak or salmon +15
dairy

MAIN COURSE

WHIPPED GOAT CHEESE TOAST

dairy, gluten, tree nut 17.70
red beets, sourdough toast, everything seasoning,
shaved almonds, micro arugula salad, truffle honey

LAMB BURGER

dairy, gluten 22.90
dill cucumber, feta, tzatziki, red onion, sesame bun,
house cut zaatar fries

FANCY GRILLED CHEESE

dairy, gluten 17.70
ripe fig, brie, applewood smoked bacon, fig jam,
artisan bread, house cut fries

WAGYU CHEESESTEAK

dairy, gluten 25
copper sharp american, caramelized onions,
roasted garlic aioli, liscio’s seeded roll, house cut fries
-gluten free roll available +5

RICOTTA CALZONE

dairy, gluten 20.80
artichoke, spinach, pecorino & garlic, house marinara

TRADITIONAL A LA VODKA PASTA

dairy, gluten 26
rigatoni, peas, pecorino
Add chicken +8 / Add shrimp +12

HAND CRAFTED PIZZA

dairy, gluten 20.80
apple, pear, gorgonzola, prosciutto, red onion,
cherry balsamic, evoo

MEDITERRANEAN STUFFED PEPPER

tree nut 27
spiced couscous w/ chick pea, pomegranate,
smoked almonds, w/ ajoblanco & chili oil

GREYSTONE SMASH BURGER

dairy, gluten 21.90
house ground 8 oz burger, arugula, merlot onion, fig jam,
whipped goat cheese, brioche bun, truffle fries
-gluten free bun available +5

STEAK FRITES

dairy 33.30
Butcher’s cut, garlic aioli, beef jus, truffle fries

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

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

47.8

62.5

73

78

88.4