

THE GREY STONE

FINE FOOD & SPIRITS

MODERN AMERICAN COMFORT FOOD

DINNER

SMALL PLATES

SALADS & SHAREABLES

*add grilled chicken +8, shrimp +12, steak or salmon +15 to any salad

WAGYU BEEF BARLEY SOUP traditional recipe, manchego cracker 14.60 <i>dairy, gluten</i>	CORNBREAD apple jam, honey jalapeno brown butter, thin cream cheese, candied walnut 14.60 <i>dairy, gluten, tree nut</i>
ROASTED PUMPKIN HUMMUS pomegranate, herb tahini, date crackers 16.60 <i>dairy, gluten</i>	SICILIAN FRIED CAULIFLOWER lemon basil aioli, pecorino, currants 16.60 <i>dairy, gluten</i>
BACON WRAPPED DATES whipped feta, pomegranate pistachio, fig jam 16.60 <i>dairy, tree nut</i>	SWEET POTATO FALAFEL green goddess yogurt, cucumber tomato salad, pomegranate molasses 16.60 <i>dairy, gluten</i>
ARTICHOKE & MASCARPONE DIP baby spinach, manchego, ricotta, toasted bread crumb, focaccia crostini 17.70 <i>dairy, gluten</i>	SHORT RIB POUTINE sweet potato fries, smoked mozzarella, pickled onion, beef jus 18.70 <i>dairy, gluten</i>
DIJON HONEY WINGS Alabama white BBQ sauce, pickle, smoked almonds 18.70 <i>tree nut</i>	CHARRED OCTOPUS smoky romesco, guanciale, saffron aioli, fried potato, herbs 21.80 <i>shellfish</i>

BREAD SERVICE rosemary focaccia, corn bread, NY sourdough, fig jam, olive & pepper relish, infused olive oil 14.60 <i>dairy, gluten, tree nut</i>	FALL IN PA roasted squash, medjool dates, goat cheese, quinoa, baby arugula, charred apple vinaigrette, almonds <i>half 10.50 / full 15.60</i> <i>dairy, tree nut</i>
CHARRED CAESAR shaved pecorino, anchovy bread crumb, lemon <i>half 10.50 / full 15.60</i> <i>dairy, gluten</i>	BABY BEET & FIG roasted apple, pistachio, fresh herbs, stracciatella, mint honey 16.70 <i>dairy, tree nut</i>
BOSTON BIB WEDGE blue cheese, bacon lardon, baby tomato, fried shallot, milled egg, green goddess dressing 18.70 <i>dairy, gluten</i>	WILD MUSHROOM PIZZA goat cheese, smoked mozzarella, arugula, balsamic 19.80 <i>dairy, gluten</i>
LEMON PEPPER FRITO MISTO FOR 2 fried calamari, prawn, asparagus, warm marinara, truffle honey, anchovy aioli 25 <i>gluten, shellfish</i>	CHEESE BOARD 5 cheeses, prosciutto & mortadella, nuts, fruit jams, warm baguette 29.20 <i>dairy, gluten, tree nut</i>

MAIN COURSE

32 OZ PRIME TOMAHAWK STEAK black garlic bordelaise, parsley horseradish butter, confit garlic, tomato on a vine choice of two sides 140.40 <i>dairy</i>	SPANISH PAELLA prawn, chicken, mussels, chorizo, peas, tomato aioli, lemon 70.70 <i>gluten, shellfish</i>
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DINNER FOR TWO

8 OZ PRIME FILET MIGNON black garlic bordelaise, wild mushrooms with peppercorn, choice of side	58	BEEF & LAMB BOLOGNESE <i>dairy, gluten</i> egg pappardelle, ricotta salata, lemon mascarpone	29.10	*SIDES*
MORROCAN SPICED LAMB CHOP <i>gluten</i> hummus, pomegranate, sweet stem cauliflower, black garlic glaze, date, granola & sunflower seed dukkah	45.80	MUSSELS & N’DUJA <i>dairy, gluten, shellfish</i> tomato amatriciana, chili, bucatini, pecorino	27	SWEET POTATO FRIES <i>maple mustard crema, lemon pepper seasoning</i> 12.50 <i>dairy</i>
WILD CAUGHT KING SALMON <i>dairy</i> grape mustard, Lancaster sweet potato & brussels, toasted pepita, local balsamic	40.70	BUTTERNUT SQUASH ALA VODKA <i>dairy, gluten</i> ricotta gnocchi, baby spinach, guanciale ~Add chicken +8 / Add shrimp +12	27	TRUFFLE FRIES <i>parmesan, roasted garlic aioli</i> 12.50 <i>dairy</i>
WAGYU SHORT RIB <i>dairy, gluten</i> butternut squash purée, roasted baby carrots, frizzled onion, natural jus	40.70	MISO ROASTED LANCASTER SQUASH <i>dairy</i> quinoa w/ chick pea & currants, honey harissa yogurt, pomegranate, toasted pumpkin seeds ~Add chicken +8 / Add shrimp +12	26	BUTTERNUT SQUASH MASH <i>molasses, walnut</i> 12.50 <i>dairy, tree nut</i>
SEA BASS VERACRUZ <i>dairy</i> traditional recipe, olives, capers, chili, gigante beans, oregano lemon butter	39.50	WAGYU CHEESESTEAK <i>dairy, gluten</i> cooper sharp american, caramelized onions, roasted garlic aioli, liscio’s seeded roll, house cut fries -gluten free roll available +5	26	GOUDA MAC & CHEESE <i>brown butter breadcrumb</i> ~add smoked bacon +6 12.50 <i>dairy, gluten</i>
DUCK CONFIT RISOTTO <i>dairy, tree nut</i> pumpkin, goat cheese, apple cider, toasted walnut, arugula salad	35.40	GREY STONE SMASH BURGER <i>dairy, gluten</i> House ground 8 oz burger, arugula, merlot onion, fig jam, whipped goat cheese, brioche bun, house cut truffle fries -gluten free bun available +5	21.90	QUINOA WILD RICE <i>currant, chick pea, harissa crema</i> 12.50 <i>dairy</i>
LA BELLE FARMS CHICKEN POT PIE <i>dairy, gluten</i> traditional recipe, buttered puff pastry, cranberry rosemary sauce	33.30	CHICKEN CUTLET MUFFULETTA <i>dairy, gluten, tree nut</i> fresh mozzarella, prosciutto & mortadella, olive & pepper relish, herb mayo, baby spinach, long seeded roll, house cut fries -gluten free roll available +5	18.70	SWEET STEM CAULIFLOWER <i>yogurt, pomegranate, pumpkin seed</i> 14.60 <i>dairy</i>
				LOCAL BABY CARROTS <i>whipped goat cheese, almonds, herb oil</i> 14.60 <i>dairy, tree nut</i>

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HAND CRAFTED COCKTAILS

BEACON OF HOPE

prosecco, elderflower liqueur, cranberry, cinnamon simple, mint, club

HUMILITY OVER HUBRIS

cinnamon-apple infused vodka, lillet, maple syrup, lemon, pear juice

RARE EARTH MINERALS

gin, elderflower liqueur, lemon, sauvignon blanc

AURA FARMING

bourbon, lime, agave, black cherry puree, ginger beer

LIFE IS A PARADOX

white rum, cranberry, orange, orange bitters, prosecco, gold dust, purple sugar rim

MINDSET OF ABUNDANCE

tequila blanco, orange liqueur, agave, lime, pumpkin puree, coconut cream, tajin rim

HAKUNA MATTATA

mezcal, carrot juice, lime, cinnamon simple, orange bitters, salt rim

WIELD THE SWORD

sauvignon blanc, elderflower liqueur, lychee purée, lychee simple, lime

HIGH AGENCY PERSONALITY

sparkling red wine, campari, crème de cacao, raspberry liqueur, lemon, pineapple

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 |

STRAWBERRY LIME

MANGO RASPBERRY

SELTZERS | 7.5 |

LIME

BLACK CHERRY

WINE

BUBBLES

Castelli Prosecco, Italy, NV

Moet & Chandon Imperial Brut, France, NV

Jean Josselin, “Cuvee des Jean” Brut, France, NV

GLS

BTL

13.5

43.7

57.2

88.4

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

GLS

BTL

16.7

62.4

81

109

LIGHT. CLEAN. CLASSIC

Pinot Grigio, Barone Fini, Alto Adige, Italy ‘23

Riesling, Shades of Blue, Mosel, Germany, NV

13.5

43.7

12.5

39.5

EARTHY. BOLD. INTERESTING

Cabernet Sauvignon, Josh Cellars, California ‘23

Cabernet, Pull, Paso Robles, California ‘20

Cabernet Sauvignon, Faust, Napa, California ‘21

13.5

43.7

16.7

62.4

109

Merlot, Grayson, California ‘23

Syrah, Truchard, Carneros, California ‘21

Petite Sirah, Brady Vineyard, Paso Robles, California ‘20

Zinfandel, Terra D’Oro, Amador County, California ‘20

12.5

39.5

67.6

73

57.2

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

13.5

43.7

16.7

62.4

12.5

39.5

BLENDS

Red Blend, Quilt Threadcount, California, NV

Red Blend, Decoy Limited, Napa Valley, California ‘21

15.6

54

78

BIG. BUTTERY. SMOOTH

Chardonnay, Folie a Deux, Russian River Valley, California ‘23

Chardonnay, Harken, California ‘23

13.5

43.7

16.7

62.4

INTERNATIONAL

Malbec, San Huberto, La Rioja, Argentina ‘23

Shiraz, Schild Estates, Barossa Valley, Australia ‘20

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

12.5

39.5

46.8

62.5

73

78

88.4