

THE GREY STONE

FINE FOOD & SPIRITS

SUMMER

MODERN AMERICAN COMFORT FOOD

LUNCH

SHAREABLES

SWEET CORN GAZPACHO

heirloom tomato salad, chili oil,
fried enoki, cilantro crema

15.60

dairy, gluten

BACON WRAPPED DATES

stuffed w/ andouille, blue cheese crema,
house chimichurri

16.60

dairy

ELOTE FRITTERS

cojita, lime crema, pickled onion,
toasted corn nuts, cilantro

16.60

dairy, gluten

CRISPY ARTICHOKE HEARTS

whipped feta, date molasses,
orange segment, chili crisp

16.60

dairy, gluten, tree nut

LEMON HERB CHICKEN WINGS

house dry rub, shishito pepper,
tahini ranch

17.70

dairy

WAGYU SHORT RIB POUTINE

sweet potato fries, beef demi,
bechamel, smoked cheddar curds, pickles

18.70

dairy, gluten

SUMMER GREY STONE SALAD

spinach & field greens, mixed berries, cucumber,
hazelnut, honey Dijon vinaigrette

half 12.50 / full 17.70

Add grilled chicken +8, shrimp +12, steak or salmon +15

dairy, tree nut

GRILLED BROCCOLINI CAESAR

whipped pecorino, fried capers,
anchovy bread crumbs, ricotta salata

half 12.50 / full 16.60

Add grilled chicken +8, shrimp +12, steak or salmon +15

dairy, gluten

WATERMELON SALAD

baby arugula mix, feta, kalamata olive, smoked pistachio,
red onion

half 12.50 / full 17.70

Add grilled chicken +8, shrimp +12, steak or salmon +15

dairy, tree nut

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

TRUFFLE CACIO E PEPE PIZZA

dairy, gluten

22.90

black pepper bechamel, lemon ricotta, summer truffle,
aged pecorino

FANCY GRILLED CHEESE

dairy, gluten

17.70

ripe fig, brie, applewood smoked bacon, fig jam,
artisan bread, house cut chips

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

WALDORF CHICKEN SALAD

dairy, gluten

18.70

la belle farms chicken, grape, apple, buttered croissant,
house cut chips

MAINE LOBSTER & CAVIAR SLIDERS

dairy, gluten

25

bread & butter pickle, buttered brioche, old bay chips

PESTO BUCATINI

dairy, gluten, tree nut

26

burrata di bufala, pesto, baby tomato, walnut streusel,
Calabrian chili oil
-add chicken +8 | add shrimp +12

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

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

All cocktails \$15.60

~upgrade cocktail to top shelf +5

HAND CRAFTED MOCKTAIL

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

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

TROEGS NUGGET NECTAR, HERSHEY, PA 7.5% | 10.5

LEFFE BLONDE ALE, BELGIUM 6.6% | 10.5

GNOMMEGANG BELGIAN BLONDE ALE, COOPERSTOWN, NY 9.5% | 15.6

McCHOUFFE BELGIAN DARK BROWN ALE, BELGIUM 8% | 12.5

EVER GRAIN SORBETTO SOUR ALE, CAMP HILL, PA 6.5%| 12.5

DUCHESSE CHOCOLATE CHERRY SOUR, BELGIUM 6.7% | 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|

PINEAPPLE KIWI

STRAWBERRY LIME

MANGO RASPBERRY

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

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, Bela Arano Crianza, Ribera del Duero, Spain ‘19

GLS

13.5

57.2

95.7

13.5

16.7

12.5

12.5

57.2

62.4

67.6

13.5

16.7

52.5

12.5

12.5

13.5

62.4

52.5

47.8

62.5

73

78

88.4

BTL

43.7

81

109

43.7

62.4

85.3

39.5

57.2

62.4

67.6

43.7

62.4

52.5

39.5

39.5

43.7

47.8

62.5

73

78

88.4