

THE GREY STONE FINE FOOD & SPIRITS

MODERN AMERICAN COMFORT FOOD

BRUNCH

SHAREABLES

<p>SPLIT PEA & COUNTRY HAM SOUP fontina, croutons 15.60 <i>dairy, gluten</i></p>	<p>SOUTHERN CORNBREAD pimento cheese, chicken chorizo bits, maple butter 16.60 <i>dairy, gluten</i></p>	<p>TRUFFLE TATER TOTS rosemary garlic aioli, winter truffle, pecorino 16.60 <i>dairy</i></p>	<p>MAPLE GLAZED SLAB BACON pickled onion, sesame brown butter squash purée 16.60 <i>dairy</i></p>	<p>WAGYU SHORT RIB POUTINE sweet potato fries, beef demi, bechamel, smoked cheddar curds, pickles 18.70 <i>dairy, gluten</i></p>
<p>1/2 DOZEN OYSTERS weekly rotation, smoked sea salt, grapefruit mignonette, horseradish & lemon 17.70 <i>shellfish</i></p>	<p>LEMON HERB CHICKEN WINGS house dry rub, shishito pepper, tahini ranch 17.70</p>	<p>LOCAL DEVEILED EGGS paprika, bread & butter pickle, truffle caviar 18.70</p>	<p>BREAKFAST PIZZA sunny egg, chorizo, caramelized onion, gouda, sundried aioli, arugula 21.80 <i>dairy, gluten</i></p>	<p>CHEESE BOARD cured meats, rotating cheeses, banana pepper, black olive, mixed nuts, warm baguette 29.20 <i>dairy, gluten, tree nut</i></p>
<p>SPRING GREEN SALAD baby gem lettuce, quinoa, dried cherries, goat cheese, almonds, honey Dijon vinaigrette <i>half 12.50 / full 17.70</i> Add grilled chicken +8, shrimp +12, steak or salmon +15 <i>dairy, tree nut</i></p>		<p>CHARRED CAESAR shaved pecorino, anchovy bread crumb, lemon <i>half 12.50 / full 16.60</i> Add grilled chicken +8, shrimp +12, steak or salmon +15 <i>dairy, gluten</i></p>	<p>ITALIAN CHOPPED SALAD chopped romaine, olive, baby mozzarella, banana pepper, tomato, salami, herbes de provence vinaigrette <i>half 12.50 / full 17.70</i> Add grilled chicken +8, shrimp +12, steak or salmon +15 <i>dairy</i></p>	

MAIN COURSE

<p>WHIPPED GOAT CHEESE TOAST <i>dairy, gluten, tree nut</i> red beets, sourdough toast, everything seasoning, shaved almonds, micro arugula salad, truffle honey 17.70</p>	<p>WAGYU SHORT RIB EGGS BENEDICT <i>dairy, gluten</i> ciabatta toast, hollandaise, breakfast potato 20.80</p>
<p>SPINACH & FONTINA FRITTATA <i>dairy</i> warm tomato gravy, arugula salad, pecorino 17.70</p>	<p>BREAKFAST SMASH BURGER <i>dairy, gluten</i> House blend burger, taylor pork roll, fried egg, American cheese, special sauce, biscuit, house cut fries <i>-gluten free bun available +5</i> 21.90</p>
<p>TRADITIONAL SHAKSHUKA <i>dairy, gluten</i> sunny egg, feta, naan bread 17.70</p>	<p>CAULIFLOWER RICE BOWL <i>dairy, tree nut</i> avocado, sweet potato, chick pea, feta, herb yogurt, cashews Add chicken +8 / Add shrimp +12 25</p>
<p>BANANAS FOSTER FRENCH TOAST <i>dairy, gluten, tree nut</i> thick cut challah bread, Nutella crema, raspberry, candied walnuts 18.70</p>	<p>BISCUITS & GRAVY <i>dairy, gluten</i> chicken sausage & duck gravy, house made biscuit, molasses 25</p>
<p>FANCY GRILLED CHEESE <i>dairy, gluten</i> ripe fig, brie, applewood smoked bacon, fig jam, artisan bread, house cut chips 18.70</p>	<p>CHICKEN & WAFFLES <i>dairy, gluten</i> Nashville hot sauce, Belgian waffle, bacon jam, pickle 25</p>
<p>WALDORF CHICKEN SALAD <i>dairy, gluten</i> la belle farms chicken, grape, apple, buttered croissant, house cut chips 18.70</p>	<p>WAGYU CHEESESTEAK <i>dairy, gluten</i> copper sharp american, caramelized onions, roasted garlic aioli, liscio's seeded roll, house cut fries <i>-gluten free roll available +5</i> 26</p>

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

EPIPHANY OF THE SOUL

prosecco, elderflower liqueur, cucumber juice, lemon, club

THE ETERNAL VERITIES

vodka, lemon, raspberry, lychee purée

SWAGGER DAGGER

gin, elderflower liqueur, lime, mango purée, orange bitters, club

THE AGE OF EMPIRES

empress gin, lavender, emon, simple, butterfly pea powder, club

PROXIMITY IS POWER

bourbon, mint, guava juice, lemon, honeydew simple

SPIRIT OF DIALOGUE

coconut rum, lime, orange, pineapple, coconut water

YOUTH CULTURE

tequila blanco, orange liqueur, lime, orgeat syrup, papaya juice, tajin rim

RITE OF PASSAGE

mezcal, banana liqueur, pineapple, coconut purée, matcha

All cocktails \$15.60

~upgrade cocktail to top shelf +5

HAND CRAFTED MOCKTAIL

HEAVEN & EARTH

coconut water, passion fruit purée, lime, ginger beer

HOPES & DREAMS

pineapple, orange, lime, coconut purée, blue curaçao, club

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 |

PEAR

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

GLS

13.5

57.2

95.7

13.5

16.7

12.5

13.5

16.7

52.5

12.5

13.5

16.7

52.5

BTL

43.7

57.2

95.7

43.7

62.4

39.5

43.7

62.4

52.5

39.5

43.7

62.4

52.5

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

16.7

81

109

BTL

13.5

16.7

85.3

12.5

57.2

62.4

67.6

15.6

78

12.5

13.5

47.8

62.5

73

78

88.4