THE GREY STONE
FINE FOOD & SPIRITS

AUTUMN

MODERN AMERICAN COMFORT FOOD

DINNER

SMALL PLATES

JULIA CHILD'S FRENCH ONION SOUP
smoked provolone, gruyere swiss, sourdough bread crumb
15.60
dairy, gluten

CRISPY STIR-FRY BRUSSELS
gochugaru glaze, orange segments, everything seasoning, toasted peanuts, chili mayo
16.60
peanut

CHICKEN MARSALA MEATBALLS
crispy prosciutto, white bean purée, rosemary
17.70
dairy, gluten

1/2 DOZEN OYSTERS
weekly rotation, sour apple granita, horseradish, preserved lemon
18.70
shellfish

WAGYU BEEF POUTINE
sweet potato fries, cheddar curd, pickled sweet pepper, beef jus, cheese sauce
19.80
dairy, gluten

GRILLED OCTOPUS
buttered gigante beans, smoked chorizo, tomato broth, charred lemon purée
19.80
dairy, gluten, shellfish

BROWN BUTTER CORNBREAD
honey butter, roasted apple jam, candied walnuts, crispy duck prosciutto
15.60
dairy, gluten, tree nut

LOCAL FALL ARANCINI
honey nut squash, roasted apple, cranberry jam, crispy sage, feta bechamel
16.60
dairy, gluten

ROASTED PUMPKIN FETA DIP
pumpkin seed dukkah, dried cherries, honey comb, date crackers
17.70
dairy, gluten

GREEK CALAMARI
smoked tomato sauce, olive salad, Calabrian chili oil
18.70
dairy, gluten, shellfish

SHRIMP SCAMPI TOAST
original recipe, crab, baby tomato, sourdough
19.80
dairy, gluten, shellfish

KING SALMON TARTARE
green apple, avocado, yuzu mayo, crispy sushi rice, green onion, jalapeno
21.80

SALADS & SHAREABLES

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

BREAD SERVICE
French baguette, sourdough, focaccia, fig jam, pimento cheese, olive tapenade, herb olive oil, whipped butter
16.60
dairy, gluten

CHARRED CAESAR SALAD
lancaster baby gem, pecorino romano, preserved lemon, anchovy bread crumb
half 14.50 / full 16.60
dairy, gluten

ROASTED BEET & ARUGULA
stracciatella di ricotta, roasted pine nuts, baby arugula, red onion agrodolce, honey tomato balsamic glaze
18.70
dairy, tree nut

FALL IN PA SALAD
lancaster greens, honey roasted apples, quinoa, butternut squash, dried cranberry, goat cheese, walnuts, shallot Dijon vinaigrette
half 14.50 / full 17.70
dairy, tree nut

GREEK CHOPPED SALAD
local romaine, kalamata olive, red onion, feta, cucumber, baby tomato, sweet pepper, crispy chick pea, oregano vinaigrette
half 14.50 / full 17.70
dairy

AUTUMN FLATBREAD
prosciutto, red onion agrodolce, roasted fig, balsamic greens, manchego, spiced pecans
22.90
dairy, gluten, tree nut

MEZZE TRIO FOR TWO
hummus tahini, dill labneh, stuffed grape leaves, mission figs, mixed olives, marinated cucumber, marinated beets, warm naan bread
23.90
dairy, gluten, tree nut

MAIN COURSE

PRIME FILET MIGNON 64.50
black garlic bordelaise, confit cippolini onion, choice of half salad and side

BROWN BUTTER SCALLOPS *dairy, tree nut, shellfish* 49.50
autumn squash purée, bacon lardon, pickled Jimmy nardellos, spiced walnuts, cranberry gastrique

ROSEMARY HORSERADISH PRIME RIB *dairy* 47.80
shishito pepper chimichurri Worcestershire beef jus, choice of half salad and side

WILD KING SALMON *dairy, gluten, tree nut* 42.60
spiced couscous, mission figs, beet, tzatziki, fig reduction, crushed pistachio

WAGYU SHORT RIB *dairy, gluten* 42.60
roasted sweet potato mash, charred carrots, natural jus, fried shallots

HERB CRUSTED COD FLORENTINE *dairy, gluten, shellfish* 39.50
crab meat, baby tomato, angel hair pasta, Italian parsley

LOCAL PORK TENDERLOIN *dairy* 37.40
lancaster butternut squash hash, bacon lardon, balsamic pork jus, charred apple butter

DUCK CONFIT RISOTTO *dairy, gluten, tree nut* 34.30
crispy la belle farms duck leg, five spice squash risotto, orange gastrique, walnut gremolata

SEAFOOD PASTA *dairy, gluten, shellfish* 33.30
squid ink linguini, crab, shrimp, sofrito butter, lemon tarragon mascarpone, sourdough bread crumb

PRIME BEEF COUNTRY MEATLOAF *dairy, gluten* 30.20
fontina & spinach stuffing, onion & wild mushroom gravy, herb potato, fried enoki

LA BELLE FARMS CHICKEN POT PIE *dairy, gluten* 29.10
traditional recipe, buttered puff pastry, warm cranberry sauce

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

ROASTED PUMPKIN GNOCCHI *dairy, gluten, tree nut* 27
rosemary mascarpone, red onion agrodolce, toasted hazelnuts, guanciale, agave, brown butter

MISO HONEY GLAZED BUTTERNUT SQUASH *dairy* 27
quinoa, lancaster baby kale, pumpkin seed, dried cherries, feta bechamel
-add chicken +8 \ add shrimp +15

CLASSIC FRENCH DIP *dairy, gluten* 26
smoked provolone, sweet onion, beef jus, garlic aioli, French baguette, house cut fries
-gluten free roll available +5

GREY STONE SMASH BURGER *dairy, gluten* 21.90
house ground 8 oz burger, arugula, merlot onion, fig jam, whipped goat cheese, brioche bun, house cut trufÒe fries
-gluten free bun available +5

CHICKEN CUTLET CORDON BLEU PANINI *dairy, gluten* 19.80
honey baked ham, gruyere swiss cheese, honey mustard aioli, 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

SIDES

SWEET POTATO FRIES
maple mustard crema, lemon pepper seasoning
14.50
dairy

TRUFFLE FRIES
parmesan, roasted garlic aioli
14.50
dairy

HERB BABY POTATO
brown butter, pecorino romano
14.50
dairy

BAKED GOUDA MAC & CHEESE
hawaiian bread crust, stewed tomato
~add smoked bacon +6
14.50
dairy, gluten

ANGEL HAIR PASTA
wine butter, baby tomato, parmesan
14.50
dairy, gluten

HOUSE SALAD
local romaine, cucumber, red onion, baby tomato, balsamic vinaigrette
14.50

CHILLED BEETS
dill yogurt, zaatar, orange segments
14.50
dairy

HONEY HARISSA CARROTS
whipped feta, gremolata, pistachio
14.50
dairy, tree nut

CHARRED BRUSSELS SPROUTS
vegetable jus, pecorino, sherry vinegar
14.50
dairy

***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

THE GREY STONE

FINE FOOD AND SPIRITS

HAND CRAFTED COCKTAILS

FROM SAND TO SUPER INTELLIGENCE
prosecco, elderflower liqueur, mint, pomegranate, lemon, sparkling blood orange

MAIN CHARACTER ENERGY
vodka, lemon, raspberry purée, orange juice, pomegranate, ginger beer, sugar rim

ALLEGORY OF A CAVE
gin, elderflower liqueur, apple cider, lemon, sauvignon blanc

CANTILLON EFFECT
bourbon, maple, apple purée, lemon, egg white, cinnamon, orange bitters

THE NORTH STAR
white rum, pear juice, vanilla simple, lime, dash of cinnamon

RISE OF THE MACHINES
spiced rum, apple purée, brown sugar simple, lemon, orange bitters

RECURSIVE SELF IMPROVEMENT
tequila blanco, orange liqueur, pumpkin butter, chili infusion, lime, cinnamon-sugar rim

THE STOIC CODE
mezcal, pomegranate, blackberry purée, agave, lime, chili infusion

All cocktails $15.60
~upgrade cocktail to top shelf +5

HAND CRAFTED MOCKTAIL

MORAL FRAMING
chai tea, apple cider, ginger beer, club

POWER OF THE SUBCONSCIOUS
pear juice, vanilla simple, maple, lemon, dash of cinnamon, club

All mocktails $12.50

CRAFT CANS/BOTTLES

SPATEN OKTOBERFEST MÄRZEN, GERMANY 5.9% | 10.5

DUVEL BELGIAN PALE ALE, BELGIUM 8.5% | 12.5

ALLAGASH CURIEUX, PORTLAND, ME 10.2% | 15.6

DELIRIUM TREMENS, BELGIUM 8.5% | 14.6

CHIMAY BLUE, BELGIUM 9% | 16.7

RUSSIAN RIVER DAMNATION, SANTA ROSA, CA 7.5% | 16.7

TOPPLING GOLIATH KING SUE, IMPERIAL HAZY IPA, DECORAH, IA 8.2% | 12.5

HITACHINO NEST WHITE ALE, JAPAN 5.5% | 12.5

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

LEFT HAND PUMPKIN SPICE LATTE NITRO, LONGMONT, CO 7% | 12.5

FOUNDERS KBS CARAMEL IMPERIAL STOUT, GRAND RAPIDS, MI 12% | 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	GLS	BTL
Castelli Prosecco, Italy, NV	13.5	43.7
Moet & Chandon Imperial Brut, France, NV	57.2	
Klepka-Sausse Préam'bulle, Champagne Brut, France, NV		95.7

LIGHT. CLEAN. CLASSIC		
Pinot Grigio, Barone Fini, Alto Adige, Italy '23	13.5	43.7
Pinot Grigio, Masianco, Delle Venezie, Veneto, Italy '23	16.7	62.4
Riesling, Shades of Blue, Mosel, Germany, NV	12.5	39.5

EARTHY. MINERAL. INTERESTING		
Sauvignon Blanc, Echo Bay, New Zealand '24	13.5	43.7
Sauvignon Blanc, Joel Gott, California '22	16.7	62.4
Sauvignon Blanc, Bezel by Cakebread, Paso, California '23		52.5
Rosé, Bieler Pere et Fils 'Sabine', Provence, France '23	12.5	39.5

BIG. BUTTERY. SMOOTH		
Chardonnay, Folie a Deux, Russian River Valley, California '23	13.5	43.7
Chardonnay, Harken, California '23	16.7	62.4
Chardonnay, Bezel by Cakebread, SLO Coast, California '24		52.5

SOFT. FRUITY. PLEASANT	GLS	BTL
Pinot Noir, Juggernaut, Russian River Valley, California '21	16.7	62.4
Pinot Noir, Illahe, Willamette Valley, Oregon '22		81
Pinot Noir, Goldeneye, Anderson Valley, California '21		109

EARTHY. BOLD. INTERESTING		
Cabernet Sauvignon, Josh Cellars, California '23	13.5	43.7
Cabernet Sauvignon, Pull, Paso Robles, California '20	16.7	62.4
Cabernet Sauvignon, Rivalry & Honor, Napa, California '23		85.3
Merlot, Grayson, California '23	12.5	39.5
Zinfandel, Terra D'Oro, Amador County, California '20		57.2
Petite Sirah/Zinfandel, Phantom, California '21		62.4
Syrah, Truchard, Carneros, California '21		67.6

BLENDS		
Red Blend, Quilt Threadcount, California, NV	15.6	54
Red Blend, Decoy Limited, Napa Valley, California '21		78

INTERNATIONAL		
Malbec, San Huberto, La Rioja, Argentina '23	12.5	39.5
Tempranillo, Bodega Santa Julia, Mendoza, Argentina '23	13.5	43.7
Shiraz, First Drop, Barossa Valley, Australia '22		47.8
Chateau Pilet Rouge, Bordeaux, France '20		62.5
Piccini Rosso di Montalcino, "Brunello" Tuscany, Italy '22		73
Tenuta Sassoregale, Sangiovese Maremma Toscano, Italy '23		78
Tempranillo, CVNE Viña Real Crianza, Rioja, Spain '22		88.4