

# THE GREY STONE

## FINE FOOD & SPIRITS

### MODERN AMERICAN COMFORT FOOD

## DINNER

#### \*SMALL PLATES\*

**SPLIT PEA & COUNTRY HAM SOUP**  
fontina, croutons  
15.60  
*dairy, gluten*

**GENERAL TSO TEMPURA BROCCOLI**  
pickled chili, miso aioli,  
baby orange kumquat, garlic chive  
16.60  
*gluten*

**GOLDEN HUMMUS**  
baby heirloom tomato bruschetta, feta,  
artisan crackers, local balsamic  
17.70  
*dairy, gluten, tree nut*

**1/2 DOZEN OYSTERS**  
weekly rotation, jalapeno & cucumber granita,  
grapefruit mignonette, horseradish & lemon  
18.70  
*shellfish*

**WAGYU SHORT RIB POUTINE**  
sweet potato fries, beef demi,  
bechamel, smoked cheddar curds, pickles  
18.70  
*dairy, gluten*

**SHRIMP SCAMPI TOAST**  
baby tomato, prawn, crab,  
NY sourdough  
19.80  
*dairy, gluten, shellfish*

**GOAT CHEESE CROQUETTES**  
strawberry mostarda, local Calabrian  
honey, applewood bacon, fresh mint  
16.60  
*dairy, gluten*

**BACON WRAPPED DATES**  
stuffed w/ andouille, blue cheese crema,  
house chimichurri  
16.60  
*dairy*

**LEMON HERB CHICKEN WINGS**  
house dry rub, shishito pepper,  
tahini ranch  
17.70

**SALT & PEPPER CALAMARI**  
nonna's sunday gravy, banana pepper,  
olive, warm honey, fried lemon  
18.70  
*gluten, shellfish*

**CRAB CAKE RANGOON**  
fennel & citrus salad, smoked tartar sauce  
18.70  
*gluten, shellfish*

**KING SALMON TARTARE**  
wonton tostada, ponzu, wasabi aioli,  
toasted sesame  
19.80  
*gluten*

#### \*SALADS & SHAREABLES\*

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

**BREAD SERVICE**  
rosemary focaccia, corn bread, NY sourdough,  
'nduja butter, apricot jam, olive tapenade,  
pimento cheese, herb olive oil  
15.60  
*dairy, gluten*

**SPRING GREEN SALAD**  
baby gem lettuce, quinoa, dried cherries,  
goat cheese, almonds, honey Dijon vinaigrette  
half 12.50 / full 17.70  
*dairy, tree nut*

**ROASTED BEET & BERRY PLATE**  
organic strawberry, feta, kalamata olive,  
pistachio, raspberry, herb yogurt  
18.70  
*dairy, tree nut*

**WHITE BBQ CHICKEN PIZZA**  
red onion, bacon bit,  
gouda & fontina, cilantro  
22.90  
*dairy, gluten*

**CHARRED CAESAR**  
shaved pecorino,  
anchovy bread crumb, lemon  
half 12.50 / full 16.60  
*dairy, gluten*

**ITALIAN CHOPPED SALAD**  
chopped romaine, olive, baby mozzarella,  
banana pepper, tomato, local salami,  
herbes de provence vinaigrette  
half 12.50 / full 17.70  
*dairy*

**WEDGE SALAD**  
boston bib, pancetta, crab, milled egg, toma-  
to, fried shallots, banana pepper,  
gorgonzola dressing  
20.80  
*dairy, gluten*

**CHEESE BOARD**  
cured meats, rotating cheeses, banana pepper,  
black olive, mixed nuts, warm baguette  
29.20  
*dairy, gluten, tree nut*

#### \*MAIN COURSE\*

**32 OZ PRIME TOMAHAWK RIBEYE**  
bone marrow compote butter, black garlic  
bordelaise, charred tomato on a vine,  
choice of 2 sides & 2 half salads  
158  
*dairy*

#### \*DINNER FOR TWO\*

**SOUTHERN SEAFOOD JAMBALAYA**  
crab, lobster, shrimp, la belle farms chicken, andouille,  
pickled sweet pepper, served with a side of corn bread  
78  
*gluten, shellfish*

**GRILLED WHOLE SICILIAN BRANZINO**  
caper & herb wine butter, braised white beans,  
sauteed escarole w/ fennel & lemon  
58  
*dairy*

#### \*SIDES\*

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

**WAGYU NEW YORK STRIP** *gluten*  
house made A-1 sauce, chimichurri, matchstick potato  
choice of half salad and side  
64.50

**SPRING SCALLOPS** *dairy, gluten*  
tarragon & lemon risotto, mascarpone & pea purée,  
fennel, orange, chili crisp  
49.90

**LOLLIPOP LAMB CHOPS** *dairy, tree nut*  
lemon hummus, date jam, pistachio, yogurt, gremolata  
45.80

**BONE-IN VEAL MILANESE** *dairy, gluten*  
amatriciana sauce, smoked mozzarella, pesto,  
pecorino, small arugula & citrus salad  
42.60

**KING SALMON** *dairy, tree nut*  
cashew & cauliflower rice, coconut yellow curry, herb yogurt,  
pomegranate & tomato salsa  
40.70

**WAGYU SHORT RIB**  
basmati rice, kimchi, sweet & tangy beef jus, sesame seeds  
40.70

**TERIYAKI GRILLED HALF CHICKEN** *dairy*  
spring slaw, sunflower gremolata, sweet potato mashed  
36.40

**WILD CAUGHT COD** *dairy, gluten, tree nut*  
brown butter almond crust, zucchini & squash pasta,  
spring pesto, baby tomato  
35.40

**LOBSTER RAVIOLI** *dairy, gluten, shellfish*  
amatriciana sauce, crispy pancetta, tarragon mascarpone,  
rye bread crouton  
33.30

**CRISPY TOFU STIR FRY** *gluten, peanut*  
udon noodles, broccoli, chili, vegan kimchi, sweet & sour sauce,  
toasted peanuts  
-sub chicken +6 \ sub shrimp +10  
29.10

**PESTO BUCATINI** *dairy, gluten, tree nut*  
burrata di bufala, spring pesto, baby tomato, walnut streusel,  
Calabrian chili oil  
-add chicken +8 \ add shrimp +12  
28.10

**SWEET POTATO GNOCCHI** *dairy, gluten, tree nut*  
sundried tomato cream, baby spinach, toasted pine nut, sweet basil  
28.10

**SHAWARMA CAULIFLOWER** *dairy, tree nut*  
golden tahini, buttered pine nuts, green goddess labneh,  
pomegranate nectar, fresh mint  
27

**WAGYU CHEESESTEAK** *dairy, gluten*  
cooper sharp american, caramelized onions, roasted garlic aioli,  
liscio's seeded roll, house cut fries  
-gluten free roll available +5  
26

**GREY STONE SMASH BURGER** *dairy, gluten*  
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

**GRILLED CHICKEN PESTO PANINI** *dairy, gluten*  
fresh mozzarella, balsamic, tomato jam, baby spinach,  
house cut fries  
18.70

**SWEET POTATO FRIES**  
maple mustard crema,  
lemon pepper seasoning  
12.50  
*dairy*

**TRUFFLE FRIES**  
parmesan, roasted garlic aioli  
12.50  
*dairy*

**SMASHED FINGERLINGS**  
aged cheddar curd  
12.50  
*dairy*

**GOUDA MAC & CHEESE**  
brown butter breadcrumb  
~add smoked bacon +6  
~add lobster +15  
12.50  
*dairy, gluten*

**SPRING RISOTTO**  
spring pea, tarragon, pecorino  
12.50  
*dairy, gluten*

**ZUCCHINI & SQUASH PASTA**  
pesto cream, brown butter pistachio  
12.50  
*dairy, tree nut*

**HARICOT VERTS**  
fried garlic, whipped burrata,  
lemon zest, chili crisp  
14.50  
*dairy*

**WHITE ASPARAGUS**  
lemon tahini, pine nuts, fresh herbs  
16.50  
*dairy, tree nuts*

# 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, lemon, 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\*

#### 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** **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

13.5 43.7

47.8

62.5

73

78

88.4

#### BUBBLES

Castelli Prosecco, Italy, NV

Moet & Chandon Imperial Brut, France, NV

Klepka-Sausse Prém'bulle, Champagne Brut, France, NV

**GLS**

13.5

57.2

95.7

**BTL**

43.7

57.2

95.7

#### 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

13.5

16.7

12.5

43.7

62.4

39.5

#### 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

13.5

16.7

12.5

43.7

62.4

52.5

39.5

#### BIG. BUTTERY. SMOOTH

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

Chardonnay, Harken, California '23

Chardonnay, Bezel by Cakebread, SLO Coast, California '24

13.5

16.7

52.5

43.7

62.4

52.5