

THE GREY STONE
FINE FOOD & SPIRITS

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
cotija, 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

CRISPY CHICKEN WINGS
mesquite dry rub, parmigiano garlic butter,
confit garlic ranch
17.70
dairy, gluten

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

CRUNCHY THAI SALAD
local cabbage, cucumber, edamame, carrot, mandarin oranges,
miso lime dressing, toasted peanut, crispy wonton
half 12.50 / full 17.70
Add grilled chicken +8, shrimp +12, steak or salmon +15
gluten, peanut

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

CAPRESE AVOCADO TOAST *dairy, gluten* 17.70
thick cut NY sourdough, heirloom tomato, fresh mozzarella,
balsamic, local honey, crispy shallots

FANCY GRILLED CHEESE *dairy, gluten* 17.70
ripe fig, brie, applewood smoked bacon, fig jam,
artisan bread, house cut chips

WALDORF CHICKEN SALAD *dairy, gluten, tree nut* 18.70
la belle farms chicken, grape, apple, crushed walnuts
buttered croissant, house cut chips

NEW YORK STYLE REUBEN *dairy, gluten* 19.80
pastrami corn beef, tangy sauerkraut, gruyere swiss cheese,
thousand island dressing, marble rye, house cut chips

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

TRUFFLE CACIO E PEPE PIZZA *dairy, gluten* 22.90
black pepper bechamel, lemon ricotta, summer truffle,
aged pecorino

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

FISH AND CHIPS *dairy, gluten* 25
beer battered Icelandic cod, malt vinegar powder, lemon,
smoked tartar sauce, house cut fries

STEAK FRITES *dairy* 33.30
Butcher’s cut, garlic aioli, beef jus, truffle fries

ALLERGENS: DAIRY. GLUTEN. TREE NUTS/NUTS. SHELLFISH.

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

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

ST. BERNARDUS ABT 12 QUADRUPEL, BELGIUM 10% | 12.5

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

STONE XOCOVEZA IMPERIAL STOUT, MILTON, DE 8.1% | 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

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, CVNE Viña Real Crianza, Rioja, Spain ‘22

GLS

16.7

57.2

95.7

13.5

16.7

12.5

12.5

57.2

62.4

67.6

15.6

78

12.5

13.5

47.8

62.5

73

78

88.4

BTL

62.4

81

109

43.7

62.4

85.3

39.5

57.2

62.4

67.6

54

78

39.5

43.7

47.8

62.5

73

78

88.4