



THE GREY STONE

FINE FOOD & SPIRITS

APPETIZERS

SHORT RIB FRIES 12

Hand cut fries, braised short rib, melted smoked gouda, Himalayan pink salt

FRIED GOAT CHEESE 11

Prosciutto, pear, dried figs, truffle honey

EDAMAME DUMPLINGS 10

Superfood salad, sesame seeds, hoisin glaze

GENERAL TSOS CAULIFLOWER 10

Wasabi ranch, sesame seeds, scallion

MEZZA PLATE 12

Hummus trio; roasted pepper basil, white bean artichoke & spinach feta served with grilled flatbread, crudites, marinated olives

NACHOS CARNITAS 12

Pulled pork, pimento cheese, Cuban black beans, pico di gallo, jalapeno bacon, cilantro lime crema

GREY STONE WINGS 14

-Maple bourbon BBQ, ranch

-Garlic Parmesan, marinara

-Secret Weapon, wasabi ranch

TERIYAKI GLAZED CHICKEN SATAY 10

Chili ginger pickled cucumber, Thai peanut sauce

***GF* SHRIMP COCKTAIL 15**

Gazpacho cocktail sauce

***GF* STEAMED PEI MUSSELS 13**

Chorizo, roasted tomato, patatas bravas, saffron broth, smoked paprika oil

GRILLED OCTOPUS 15

White bean artichoke hummus, arugula, roasted tomato, aged balsamico

SOUP

Cup 6 Bowl 9

SWEET POTATO BISQUE

Cinnamon sugar wontons

SOUP OF THE DAY

SALAD

Add Chicken 6 - Shrimp 7

Scallops 8 - Hanger Steak 10

BUFFALO CAULIFLOWER CAESAR

Half 8 Full 14

Kale & Romaine lettuce, bleu cheese croutons

***GF* BABY SPINACH SALAD**

Half 8 Full 14

Baby spinach, apples, brie, almonds, bacon, raspberry vinaigrette

***GF* BEET SALAD**

Half 9 Full 13

Arugula, pistachio, goat cheese, dried cherries, citrus poppy vinaigrette

***GF* SPRING MIX SALAD**

Half 8 Full 14

Spring mix, red grape, pear, craisin, pine nuts, gorgonzola, white balsamic Dijon vinaigrette

FLATBREADS

14

Manchego cheese, artichokes, maitake mushrooms, truffle oil

BBQ pulled pork, cheddar, scallion, ranch

Poached pear, apple, onion, brie, fig balsamic glaze

Roasted tomato, buffalo mozzarella, soppressata, broccoli rabe

SANDWICHES

Choose; Homemade potato chips or hand cut fries. Substitute cup of soup or garden salad 3

*GF Bun available upon request 2

BLACK BEAN VEGGIE BURGER 13

Manchego, pico di gallo, guacamole

FRIED CHICKEN SANDWICH 14

Buffalo sauce, bleu cheese spread, jalapeno bacon

SHORT RIB SANDWICH 15

Onion poppy seed brioche, caramelized onion, smoked gouda, horseradish aioli

WAGYU BEEF BURGER 22

Smoked gouda fondue, shallot marmalade, port wine mayonnaise and truffle fries

FIG JAM BURGER 15

Certified Angus Beef, brie cheese, caramelized onion, brioche bun

SALMON BURGER 14

Lemongrass mayo, sweet soy, superfood slaw

PASTA

BUTTERNUT SQUASH RAVIOLI 18

Caramelized figs, dried cherries, roasted butternut squash, sage brown butter, fig balsamic glaze

CRAB GNOCCHI 26

House made potato gnocchi, jumbo lump crab, roasted tomato, spinach, lemon butter sauce

RIGATONI & SAUSAGE 20

Mini rigatoni, sweet Italian sausage, broccoli rabe, long hot pesto

ENTREES

***GF* NY STRIP 30**

Pan seared NY Strip Steak, roasted fingerling potatoes, haricot verts, herb butter

PAN ROASTED CHICKEN BREAST 22

Roasted garlic mashed potato, haricots verts, rosemary chicken jus

SLOW COOKED BEEF SHORT RIB 29

Horseradish potato puree, baby vegetables, cabernet demi-glace

GRILLED PORK CHOP 26

Roasted brussels sprouts, mashed sweet potato, sweet apple and red onion compote, apricot cherry pork jus

PAN SEARED SALMON 28

French lentils, rainbow chard, champagne mustard sauce

GRILLED SWORDFISH 27

Roasted artichoke couscous, tomato caper relish, lemon vinaigrette

***GF* SEARED SCALLOPS 28**

Chorizo black lentils, sweet potato puree, poblano chimichurri

WASABI CRUSTED AHI TUNA 29

Warm Asian fingerling potatoes, baby bok choy, lemongrass aioli

GRILLED VEAL CHOP 35

Wild mushroom risotto, broccoli rabe, marsala veal jus

SWEET CHILI STIR FRY 20

Tofu, Asian vegetables, glass noodles



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness