



# 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

## 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

### **rSWEET CHILI STIR FRY 20**

Tofu, Asian vegetables, glass noodles

