



THE GREY STONE

FINE FOOD & SPIRITS

APPETIZERS

SHORT RIB FRIES 12

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

BLISTERED SHISHITO PEPPERS 9

Lemongrass aioli, cashew dust, wonton chips, Korean chili flakes

GENERAL TSOS CAULIFLOWER 10

Wasabi ranch dressing, sesame seeds, scallion

MEZZA PLATE 12

Hummus trio; edamame, roasted red pepper & garlic served with grilled pita bread, cucumber, grape tomatoes, Kalamata olives

FRIED CHICKEN NACHOS 12

Fried green tomatoes, bacon, Pimento cheese sauce, pico di gallo, scallion, buttermilk ranch

GREY STONE WINGS 14

-Maple Bourbon BBQ, ranch

-Garlic Parmesan, marinara

-Secret Weapon, wasabi ranch

BLACK GARLIC TERIYAKI BEEF SKEWERS 12

Thai peanut sauce, Asian slaw, sesame seeds

LAMB MEATBALLS 14

Golden raisin pesto, grapes, smoke paprika yogurt, micro mint

***GF* STEAMED PEI MUSSELS 14**

Jalapeño bacon, cilantro oil, miso broth

***GF* SHRIMP & CRAB COCKTAIL 16**

Gazpacho cocktail sauce

CHILI GLAZED OCTOPUS 15

Olives, roasted tomatoes, patatas bravas, temperanillo

TURKEY CHILI CORNBREAD SKILLET 12

Cheddar cheese, sour cream, scallion

SOUP

Cup 6 Bowl 9

BUTTERNUT SQUASH BISQUE

SOUP OF THE DAY

SALAD

Add Chicken 6 - Shrimp 7 - Scallops 8

***GF* GREY STONE WEDGE 14**

Iceberg lettuce, grilled hanger steak, tomatoes, bacon, gorgonzola, balsamic glaze

BUFFALO CAULIFLOWER CAESAR 12

Kale & Romaine lettuce, bleu cheese croutons

***GF* GRILLED CHICKEN SALAD 14**

Spinach, grapes, apples, pumpkin seeds, feta cheese, champagne pear vinaigrette

***GF* BEET SALAD 13**

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

WASABI CRUSTED AHI TUNA 16

Superfood salad, mandarin oranges, wonton chips, miso dressing

FLATBREADS

14

Manchego cheese, artichokes, maitake mushrooms, truffle oil

Duck confit, black mission figs, house made apple sauce, pickled shallots, arugula

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

SEAFOOD PESCATORE 32

Fresh fish, scallops, mussels, octopus, shrimp, saffron tomato fennel broth over pasta

CAVATELLI LAMB BOLOGNESE 26

Goat cheese crema, fresh mint

CHICKEN MARSALA MEATBALLS 24

Pappardelle pasta, maitake mushrooms, prosciutto

ENTREES

SHISHITO PESTO STIR FRY 20

Tofu, Asian vegetables, glass noodles, cashew dust

PAN ROASTED CHICKEN BREAST 21

Honey thyme jus, mashed sweet potato, roasted brussels sprouts

BRAISED BEEF SHORT RIB 30

Roasted garlic mashed potatoes, baby vegetables, Cabernet demi-glace

***GF* GRILLED HANGER STEAK 28**

Roasted brussels sprouts & butternut squash medley, mashed sweet potato, chimichurri sauce

GRILLED PORK CHOP 26

Garlic mashed potatoes, roasted brussels sprouts sweet apple and onion compote, apricot cherry pork jus

***GF* PAN SEARED SALMON 28**

French lentils, rainbow chard, champagne mustard sauce

***GF* BLACKENED SWORDFISH 35**

Sweet potato and brussels sprouts hash with jumbo lump crab and bacon, maple bourbon BBQ

CRAB CAKES 34

Wild rice, asparagus, lobster sauce

***GF* SEARED SCALLOPS 30**

Creamy grits, chorizo & corn ragout, poblano chimichurri sauce

PEPPERCORN CRUSTED AHI TUNA 32

Soba noodles, grilled asparagus, lemongrass aioli

FIG GLAZED HALIBUT 32

Butternut squash risotto, toasted pumpkin seeds, asparagus, red zinfandel sauce

