



# 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

#### ✂ **SHRIMP COCKTAIL 15**

Gazpacho cocktail sauce

#### ✂ **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

#### **BUFFALO CAULIFLOWER CAESAR**

*Half 8 Full 14*

Kale & Romaine lettuce, croutons, shaved parmigiano

#### ✂ **BABY SPINACH SALAD**

*Half 8 Full 14*

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

#### ✂ **BEET SALAD**

*Half 9 Full 13*

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

#### ✂ **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

### **GRILLED CHICKEN PANINI 12**

Spinach, roasted tomatoes, mozzarella, pesto, ciabatta

### **FRIED CHICKEN SANDWICH 14**

Buffalo sauce, bleu cheese spread, jalapeño 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

### **BBQ BURGER 16**

Certified Angus Beef, BBQ pulled pork, cheddar, onion ring

### **ITALIAN PANINI 13**

Salami, soppressata, sharp provolone, broccoli rabe, spicy long hot pesto, ciabatta

### **SALMON BURGER 14**

Lemongrass mayo, sweet soy, superfood slaw

### **HUMMUS WRAP 12**

Spinach hummus, arugula, kalamata olive salad, sundried tomato wrap

## 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, spicy long hot pesto, oil & garlic

## ENTREES

### **🍴 12oz NY STRIP 32**

Pan seared NY Strip Steak, roasted fingerling potatoes, haricots 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

### **12oz GRILLED PORK CHOP 26**

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

### **PAN SEARED SALMON 26**

French lentils, rainbow chard, champagne mustard sauce

### **GRILLED SWORDFISH 27**

Roasted artichoke couscous, tomato caper relish, lemon vinaigrette

### **🍴 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

### **12oz GRILLED VEAL CHOP 38**

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*

*Parties of six or more are subject to twenty percent gratuity*

**🍴 NO GLUTEN ADDED**