

THE GREY STONE

FINE FOOD & SPIRITS

MODERN AMERICAN COMFORT FOOD

DINNER

SMALL PLATES

SWEET CORN GAZPACHO heirloom tomato salad, chili oil, fried enoki, cilantro crema 15.60 <i>dairy, gluten</i>	ELOTE FRITTERS cojita, lime crema, pickled onion, toasted corn nuts, cilantro 16.60 <i>dairy, gluten</i>
BACON WRAPPED DATES stuffed w/ andouille, blue cheese crema, house chimichurri 16.60 <i>dairy</i>	CRISPY ARTICHOKE HEARTS whipped feta, date molasses, orange segment, chili crisp 16.60 <i>dairy, gluten</i>
LEMON HERB CHICKEN WINGS house dry rub, shishito pepper, tahini ranch 17.70 <i>dairy</i>	SMASHED BURRATA blueberry thyme jam, local tomato, balsamic, grilled sourdough 18.70 <i>dairy, gluten</i>
1/2 DOZEN OYSTERS weekly rotation, jalapeno & watermelon granita, apple cider shallot mignonette, horseradish & lemon 18.70 <i>shellfish</i>	SHRIMP SCAMPI TOAST baby tomato, prawn, crab, NY sourdough 19.80 <i>dairy, gluten, shellfish</i>
KOREAN BEEF LETTUCE WRAPS bulgogi style wagyu, carrot miso slaw, sesame seed, pickled jalapeno, gem lettuce 19.80	OCTOPUS CARPACCIO garden herbs, capers, orange olive oil, old bay potato sticks 21.80 <i>gluten, shellfish</i>
MAINE LOBSTER & CAVIAR SLIDERS bread & butter pickle, buttered brioche, old bay chips 25 <i>dairy, gluten, shellfish</i>	

SALADS & SHAREABLES

*add grilled chicken +8, shrimp +12, steak or salmon +15 to any salad	
BREAD SERVICE rosemary focaccia, corn bread, NY sourdough, ‘nduja butter, blueberry jam, pimento cheese, olive tapenade, herb olive oil 15.60 <i>dairy, gluten</i>	SUMMER GREY STONE SALAD spinach & field greens, mixed berries, cucumber, hazelnut, honey Dijon vinaigrette <i>half 12.50 / full 17.70</i> <i>dairy, tree nut</i>
GRILLED BROCCOLINI CAESAR whipped pecorino, fried capers, anchovy bread crumbs, ricotta salata <i>half 12.50 / full 16.60</i> <i>dairy, gluten</i>	CRUNCHY THAI SALAD local cabbage, cucumber, edamame, carrot, mandarin oranges, miso lime dressing, toasted peanut, crispy wonton <i>half 12.50 / full 17.70</i> <i>gluten, peanut</i>
PEACH & TOMATO CAPRESE smashed burrata, toasted pine nut, basil, tomato oregano dressing 18.70 <i>dairy, gluten, tree nut</i>	WATERMELON SALAD baby arugula mix, feta, kalamata olive, smoked pistachio, red onion 18.70 <i>dairy, gluten, tree nut</i>
TRUFFLE CACIO E PEPE PIZZA black pepper bechamel, lemon ricotta, summer truffle, aged pecorino 22.90 <i>dairy, gluten</i>	CHEESE BOARD cured meats, rotating cheeses, seasonal fruit, jams, mixed nuts, warm baguette 29.20 <i>dairy, gluten, tree nut</i>

MAIN COURSE

DINNER FOR TWO

32 OZ PRIME TOMAHAWK RIBEYE bone marrow compote butter, black garlic bordelaise, charred tomato on a vine, choice of 2 sides & 2 half salads 156 <i>dairy</i>	GRILLED BLUEFIN TUNA RIBEYE peppercorn & sesame au poivre, served w/ a mint, scallion & orange salad, sticky ginger rice, house cucumber kimchi 88.40
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SIDES

PRIME FILET MIGNON black garlic bordelaise, confit cippolini onion, choice of half salad and side 64.50	TERIYAKI BBQ CHICKEN <i>dairy</i> smash sweet potato fingerlings, carrot apple slaw, sunflower dukkah 36.40	SWEET POTATO FRIES <i>maple mustard crema, lemon pepper seasoning</i> 12.50 <i>dairy</i>
SEARED SCALLOPS <i>dairy, gluten, shellfish</i> truffle creamed corn, applewood bacon, chili crisp, crispy enoki, summer truffle 49.90	LOBSTER RAVIOLI <i>dairy, gluten, shellfish</i> amatriciana sauce, crispy pancetta, tarragon mascarpone, rye bread crouton 33.30	TRUFFLE FRIES <i>parmesan, roasted garlic aioli</i> 12.50 <i>dairy</i>
AUSTRALIAN LAMB CHOPS <i>dairy, gluten, tree nut</i> couscous tabbouleh, pomegranate BBQ, feta, pistachio & mint 47.80	CREAMY LEMON & BASIL TAGLIATELLE <i>dairy, gluten, shellfish</i> lump crab, prosciutto, poppy seed, charred lemon mascarpone 31.20	SWEET POTATO FINGERLINGS <i>whipped ricotta, pistachio, mint</i> 12.50 <i>dairy, tree nut</i>
DUCK BREAST MILANESE <i>dairy, gluten</i> lemon parmigiana sauce, bresaola, whipped ricotta, baby green & heirloom tomato salad 42.60	MEXICAN STREET CORN PASTA <i>dairy, gluten</i> cojita cavatelli, tajin, cilantro mascarpone, toasted corn nuts <i>-add chicken +8 \ add shrimp +12</i> 28.10	BAKED GOUDA MAC & CHEESE <i>hawaiian bread crust, stewed tomato</i> <i>~add smoked bacon +6</i> <i>~add lobster +15</i> 12.50 <i>dairy, gluten</i>
KING SALMON <i>dairy, tree nut</i> cashew & cauliflower rice, coconut yellow curry, herb yogurt, pomegranate & tomato salsa 40.70	CHARRED BROCCOLINI & CAULILINI <i>dairy, tree nut</i> black garlic tahini, local red lentils, grilled grapes, feta, hazelnuts 27	COUSCOUS TABBOULEH <i>pomegranate molasses, feta</i> 12.50 <i>dairy, gluten</i>
SWEET & SOUR WAGYU SHORT RIB cucumber kimchi, sticky ginger rice, sesame & green onion 40.70	WAGYU CHEESESTEAK <i>dairy, gluten</i> cooper sharp american, caramelized onions, roasted garlic aioli, liscio’s seeded roll, house cut fries <i>-gluten free bun available +5</i> 26	SUMMER CUCUMBER SALAD <i>red onion, tomato, feta</i> 12.50 <i>dairy</i>
HERRITAGE GRILLED PORK CHOP <i>dairy, tree nut</i> mustard cider glaze, bacon jam, peach & tomato salad 39.50	GREY STONE SMASH BURGER <i>dairy, gluten</i> house ground 8 oz burger, arugula, merlot onion, fig jam, whipped goat cheese, brioche bun, house cut truffle fries <i>-gluten free bun available +5</i> 21.90	TRUFFLE CREAMED CORN <i>smoked bacon, fried enoki</i> 12.50 <i>dairy, gluten</i>
GRILLED HANGER STEAK <i>tree nut</i> fire roasted romesco, grilled corn succotash, plantain chips 37.40	CHICKEN CUTLET CORDON BLEU PANINI <i>dairy, gluten</i> honey baked ham, gruyere swiss cheese, honey mustard aioli, house cut fries 18.70	CHARRED BROCCOLINI <i>black garlic tahini, ricotta salata, brown butter bread crumb</i> 14.50 <i>dairy, gluten</i>
BRANZINO ALLA PUTTANESCA traditional recipe, fennel & parsley salad 37.40	VEGETARIAN BLT <i>gluten</i> tofu bacon, heirloom tomato, avocado, local gem lettuce, roasted pepper mayo, grilled sourdough, house made chips <i>-gluten free bun available +5</i> 18.70	

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

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

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

SAM SMITH STRAWBERRY ALE, ENGLAND, UK 5.1% | 12.5

SAM SMITH APRICOT ALE, ENGLAND, UK 5.1% | 12.5

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

DELIRIUM TREMENS, BELGIUM 8.5% | 14.6

CHIMAY BLUE, BELGIUM 9% | 16.7

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

TROEGS NUGGET NECTAR, HERSHEY, PA 7.5% | 10.5

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

SOUTHERN TIER TIRAMISU IMPERIAL STOUT, LAKEWOOD, NY 10% | 12.5

STONE XOCOVEZA IMPERIAL STOUT, MILTON, DE 8.1% | 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 Préam’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, Bela Arano Crianza, Ribera del Duero, Spain ‘19

GLS

16.7

81

109

13.5

16.7

85.3

12.5

57.2

62.4

67.6

15.6

78

12.5

13.5

47.8

62.5

73

78

88.4