

# THE GREY STONE

## FINE FOOD & SPIRITS

### MODERN AMERICAN COMFORT FOOD

## LUNCH

#### \*SHAREABLES\*

##### SPLIT PEA & COUNTRY HAM SOUP

fontina, croutons  
15.60  
*dairy, gluten*

##### BACON WRAPPED DATES

stuffed w/ andouille, blue cheese crema,  
house chimichurri  
16.60  
*dairy*

##### GOAT CHEESE CROQUETTES

strawberry mostarda, local Calabrian  
honey, applewood bacon, fresh mint  
16.60  
*dairy, gluten*

##### GOLDEN HUMMUS

baby heirloom tomato bruschetta, feta,  
artisan crackers, local balsamic  
17.70  
*dairy, gluten, tree nut*

##### LEMON HERB CHICKEN WINGS

house dry rub, shishito pepper,  
tahini ranch  
17.70

##### WAGYU SHORT RIB POUTINE

sweet potato fries, beef demi,  
bechamel, smoked cheddar curds, pickles  
18.70  
*dairy, gluten*

##### SPRING GREEN SALAD

baby gem lettuce, quinoa, dried cherries, goat cheese,  
almonds, honey Dijon vinaigrette  
half 12.50 / full 17.70  
**Add grilled chicken +8, shrimp +12, steak or salmon +15**  
*dairy, tree nut*

##### CHARRED CAESAR

shaved pecorino, anchovy bread crumb, lemon  
half 12.50 / full 16.60  
**Add grilled chicken +8, shrimp +12, steak or salmon +15**  
*dairy, gluten*

##### ITALIAN CHOPPED SALAD

chopped romaine, olive, baby mozzarella, banana pepper,  
tomato, local salami, herbes de provence vinaigrette  
half 12.50 / full 17.70  
**Add grilled chicken +8, shrimp +12, steak or salmon +15**  
*dairy*

#### \*MAIN COURSE\*

##### WHIPPED GOAT CHEESE TOAST *dairy, gluten, tree nut*

17.70  
red beets, sourdough toast, everything seasoning,  
shaved almonds, micro arugula salad, truffle honey

##### WHITE BBQ CHICKEN PIZZA *dairy, gluten*

22.90  
red onion, bacon bit, gouda & fontina, cilantro

##### FANCY GRILLED CHEESE *dairy, gluten*

17.70  
ripe fig, brie, applewood smoked bacon, fig jam,  
artisan bread, house cut chips

##### WAGYU CHEESESTEAK *dairy, gluten*

25  
copper sharp american, caramelized onions,  
roasted garlic aioli, liscio's seeded roll, house cut fries  
*-gluten free roll available +5*

##### WALDORF CHICKEN SALAD *dairy, gluten*

18.70  
la belle farms chicken, grape, apple, buttered croissant,  
house cut chips

##### PESTO BUCATINI *dairy, gluten*

26  
burrata di bufala, spring pesto, baby tomato, walnut streusel,  
Calabrian chili oil  
*-add chicken +8 | add shrimp +12*

##### GREYSTONE SMASH BURGER *dairy, gluten*

21.90  
house ground 8 oz burger, arugula, merlot onion, fig jam,  
whipped goat cheese, brioche bun, truffle fries  
*-gluten free bun available +5*

##### SHRIMP STIR-FRY *gluten, peanut*

28.20  
udon noodles, broccoli, chili, kimchi, sweet & sour sauce,  
toasted peanuts

##### STEAK FRITES *dairy*

33.30  
Butcher's cut, garlic aioli, beef jus, truffle fries

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

# THE GREY STONE

## FINE FOOD AND SPIRITS



### \*HAND CRAFTED COCKTAILS\*

#### EPIPHANY OF THE SOUL

prosecco, elderflower liqueur, cucumber juice, lemon, club

#### THE ETERNAL VERITIES

vodka, lemon, raspberry, lychee purée

#### SWAGGER DAGGER

gin, elderflower liqueur, lime, mango purée, orange bitters, club

#### THE AGE OF EMPIRES

empress gin, lavender, lemon, simple, butterfly pea powder, club

#### PROXIMITY IS POWER

bourbon, mint, guava juice, lemon, honeydew simple

#### SPIRIT OF DIALOGUE

coconut rum, lime, orange, pineapple, coconut water

#### EMBRACE YOUTH CULTURE

tequila blanco, orange liqueur, lime, orgeat syrup, papaya juice, tajin rim

#### RITE OF PASSAGE

mezcal, banana liqueur, pineapple, coconut purée, matcha

**All cocktails \$15.60**

~upgrade cocktail to top shelf +5

### \*HAND CRAFTED MOCKTAIL\*

#### HEAVEN & EARTH

coconut water, passion fruit purée, lime, ginger beer

#### HOPES & DREAMS

pineapple, orange, lime, coconut purée, blue curaçao, club

**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

KENTUCKY BOURBON BARREL ALE, LEXINGTON, KY 8% | 10.5

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 |

BLOOD ORANGE

PEAR

#### SELTZERS | 7.5 |

LIME

BLACK CHERRY

### \*WINE\*

#### 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

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, Cruz de Alba, Ribera del Duero, Spain '15

**GLS**

**BTL**

16.7 62.4

81

109

13.5 43.7

16.7 62.4

85.3

12.5 39.5

57.2

62.4

67.6

15.6 54

78

12.5 39.5

47.8

62.5

73

78

88.4

#### BUBBLES

Castelli Prosecco, Italy, NV

Moet & Chandon Imperial Brut, France, NV

Klepka-Sausse Prém'bulle, Champagne Brut, France, NV

**GLS**

13.5

57.2

95.7

**BTL**

43.7

39.5

95.7

#### LIGHT. CLEAN. CLASSIC

Pinot Grigio, Barone Fini, Alto Adige, Italy '23

Riesling, Shades of Blue, Mosel, Germany, NV

13.5

12.5

43.7

39.5

#### EARTHY. MINERAL. INTERESTING

Sauvignon Blanc, Echo Bay, New Zealand '24

Sauvignon Blanc, Joel Gott, California '22

Rosé, Bieler Pere et Fils 'Sabine', Provence, France '23

13.5

16.7

12.5

43.7

62.4

39.5

#### BIG. BUTTERY. SMOOTH

Chardonnay, Folie a Deux, Russian River Valley, California '23

Chardonnay, Harken, California '23

13.5

16.7

43.7

62.4