THE GREY STONE
FINE FOOD & SPIRITS

WINTER

MODERN AMERICAN COMFORT FOOD

DINNER

SMALL PLATES

CREAMY POTATO SOUP
lobster, truffle
16.60
dairy, gluten, shellfish

CACIO E PEPE ARANCINI
toasted pepper bechamel, pecorino, arugula salad
16.60
dairy, gluten

CRISPY BRUSSELS SPROUTS
green goddess tahini, pomegranate molasses, chopped dates, pistachio
16.60
dairy, tree nut

PROSCIUTTO WRAPPED DATES
stuffed w/ feta, apricot jam, smoked almonds
16.60
dairy, tree nut

1/2 DOZEN OYSTERS
weekly rotation, smoked sea salt, grapefruit mignonette, horseradish & lemon
17.70

SESAME HONEY GLAZED WINGS
tahini ranch, dill cucumbers, kimchi
17.70

GIGANTE MEATBALLS
whipped pecorino, tomato gravy, rosemary focaccia
18.70
dairy, gluten

SALT & PEPPER CALAMARI
nonna's sunday gravy, banana pepper, olive, warm honey, fried lemon
18.70
gluten, shellfish

TRUFFLE POTATO SKINS
scallion cream cheese, salmon roe, smoked maple bacon
19.80
dairy

CHARRED OCTOPUS
smoky romesco, guanciale, saffron aioli, fried potato, herbs
19.80
shellfish

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, apricot jam, olive tapenade, pimento cheese, herb olive oil
15.60
dairy, gluten

CHARRED CAESAR
shaved pecorino, anchovy bread crumb, lemon
half 10.50 / full 15.60
dairy, gluten

WINTER GREEN SALAD
gala apple, pear, candied walnut, goat cheese, shredded carrots, white balsamic vinaigrette
half 10.50 / full 16.60
dairy, tree nut

GREEK SALAD
crisp romaine, tomato, kalamata olive, cucumber, red onion, feta, chopped dates, hummus, balsamic vinaigrette
half 10.50 / full 16.60
dairy

BURRATA & PANZANELLA
rye & baguette crouton, balsamic roasted fig, merlot onion, walnuts, red beet
18.70
dairy, gluten, tree nut

RICOTTA CALZONE
artichoke, spinach, pecorino & garlic, house marinara
21.80
dairy, gluten

HAND CRAFTED PIZZA
apple, pear, gorgonzola, prosciutto, red onion, cherry balsamic, evoo
22.90
dairy, gluten

CHEESE BOARD
cured meats, rotating cheeses, banana pepper, black olive, mixed nuts, warm baguette
29.20
dairy, gluten, tree nut

MAIN COURSE

32 OZ PRIME TOMAHAWK RIBEYE
bone marrow compote butter, black garlic bordelaise, charred tomato on a vine, choice of 2 sides & 2 half salads
150.80
dairy

DINNER FOR TWO

SPANISH PAELLA
lobster, prawn, chicken, chorizo, peas, tomato aioli, lemon
75.90
gluten, shellfish

PRIME FILET MIGNON *dairy* — 64.50
black garlic bordelaise, confit cippolini onion, choice of half salad and side

BONE-IN DRY AGED NY STRIP *dairy* — 64.50
porcini crusted, pink peppercorn au poivre, smoked salt, choice of half salad and side

WINTER SCALLOPS *dairy* — 49.90
delicata squash puree, bacon lardon, grapefruit segment, chimichurri

WILD CAUGHT KING SALMON *dairy, gluten* — 40.70
charred grape tabbouleh, tzatziki, winter beets, pistachio

WAGYU SHORT RIB *dairy, gluten* — 40.70
pomme puree, thumbelina carrots, enoki mushroom, wild berry beef jus, truffle powder

SEA BASS VERACRUZ *dairy* — 39.50
traditional recipe, olives, capers, chili, gigante beans, oregano lemon butter

WINTER HERITAGE PORK CHOP *dairy, gluten* — 37.50
apple butter, bacon lardons, mustard pork jus, side of smoked grits w/ brown butter & molasses

HALF CHICKEN CACCIATORE *dairy, gluten* — 36.40
traditional recipe w/ olive, San Marzano tomato, sweet pepper, salami, fresh herbs, side of orzo w/ lemon & pecorino

GENTLEMAN'S SHEPHERD'S PIE *dairy, gluten* — 35.40
venison & beef tenderloin, whipped root mash, smoked gouda, balsamic roasted figs

LOBSTER MAFALDINE *dairy, gluten, shellfish* — 31.20
arrabbiata sauce, mascarpone, pumpernickel bread crumb

CAVATELLI LAMB RAGU *dairy, gluten* — 29.10
brown butter bread crumb, whipped ricotta, lemon zest

WILD MUSHROOM RAVIOLI *dairy, gluten* — 29.10
cacio e pepe sauce, balsamic, aged pecorino, enoki mushroom, winter truffle

MEDITERRANEAN STUFFED PEPPER *tree nut* — 27
spiced couscous w/ chick pea, pomegranate, smoked almonds, w/ ajoblanco & chili oil

WAGYU CHEESESTEAK *dairy, gluten* — 26
cooper sharp american, caramelized onions, roasted garlic aioli, liscio's seeded roll, house cut fries
-gluten free roll available +5

LAMB BURGER *dairy, gluten* — 22.90
dill cucumber, feta, tzatziki, red onion, sesame bun, house cut zaatar fries

GREY STONE SMASH BURGER *dairy, gluten* — 21.90
House ground 8 oz burger, arugula, merlot onion, fig jam, whipped goat cheese, brioche bun, house cut truffle fries
-gluten free bun available +5

SIDES

SWEET POTATO FRIES
maple mustard crema, lemon pepper seasoning
12.50
dairy

TRUFFLE FRIES
parmesan, roasted garlic aioli
12.50
dairy

SMASHED FINGERLINGS
aged cheddar curd
12.50
dairy

GOUDA MAC & CHEESE
brown butter breadcrumb
~add smoked bacon +6
~add lobster +15
12.50
dairy, gluten

COUSCOUS TABBOULEH
grilled grapes, fresh herbs, cucumber
12.50
gluten

LEMON BASIL ORZO
pecorino, arugula
12.50
dairy, gluten

GRILLED ASPARAGUS
meyer lemon aioli, pecorino brown butter bread crumb
14.50
dairy, gluten

THUMBELINA CARROTS
miso yogurt, pomegranate, smoked almonds
14.50
dairy, tree nut

***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

WINTER BLISS
prosecco, elderflower liqueur, pomegranate, simple, mint, club

SLEIGHT OF HAND
vodka, mint, chili syrup, lime, agave, grapefruit juice, club, sugar rim

SET IN STONE
gin, strawberry preserves, lemon, hibiscus syrup, dragon fruit powder

THE THIRD EYE
empress gin, elderflower liqueur, lemon, white cranberry, cranberry simple, sauvignon blanc

PATHWAY TO ENLIGHTENMENT
bourbon, cranberry juice, maple syrup, lemon, grapefruit bitters, egg white

DIVINE INTERVENTION
bourbon, blackberry purée, agave, lemon, egg white

SECRETS OF THE UNIVERSE
white rum, Myers dark rum, pineapple, pomegranate, lime, cinnamon simple

YIN AND THE YANG
tequila blanco, orange liqueur, lime, agave, white cranberry, coconut purée

MORAL CERTAINTY
mezcal, aperol, lemon, simple, pineapple juice

All cocktails $15.60
~upgrade cocktail to top shelf +5

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

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

BELL'S KALAMAZOO STOUT, KALAMAZOO, MI 6% | 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|

PEAR

BLOOD ORANGE

SELTZERS |7.5|

LIME

BLACK CHERRY

WINE

BUBBLES	GLS	BTL
Castelli Prosecco, Italy, NV	13.5	43.7
Moet & Chandon Imperial Brut, France, NV	57.2	
Klepka-Sausse Préam'bulle, Champagne Brut, France, NV		95.7

LIGHT. CLEAN. CLASSIC	GLS	BTL
Pinot Grigio, Barone Fini, Alto Adige, Italy '23	13.5	43.7
Riesling, Shades of Blue, Mosel, Germany, NV	12.5	39.5

EARTHY. MINERAL. INTERESTING	GLS	BTL
Sauvignon Blanc, Echo Bay, New Zealand '24	13.5	43.7
Sauvignon Blanc, Joel Gott, California '22	16.7	62.4
Rosé, Bieler Pere et Fils 'Sabine', Provence, France '23	12.5	39.5

BIG. BUTTERY. SMOOTH	GLS	BTL
Chardonnay, Folie a Deux, Russian River Valley, California '23	13.5	43.7
Chardonnay, Harken, California '23	16.7	62.4

SOFT. FRUITY. PLEASANT	GLS	BTL
Pinot Noir, Juggernaut, Russian River Valley, California '21	16.7	62.4
Pinot Noir, Illahe, Willamette Valley, Oregon '22		81
Pinot Noir, Goldeneye, Anderson Valley, California '21		109

EARTHY. BOLD. INTERESTING	GLS	BTL
Cabernet Sauvignon, Josh Cellars, California '23	13.5	43.7
Cabernet Sauvignon, Pull, Paso Robles, California '20	16.7	62.4
Cabernet Sauvignon, Rivalry & Honor, Napa, California '23		85.3
Merlot, Grayson, California '23	12.5	39.5
Zinfandel, Terra D'Oro, Amador County, California '20		57.2
Petite Sirah/Zinfandel, Phantom, California '21		62.4
Syrah, Truchard, Carneros, California '21		67.6

BLENDS	GLS	BTL
Red Blend, Quilt Threadcount, California, NV	15.6	54
Red Blend, Decoy Limited, Napa Valley, California '21		78

INTERNATIONAL	GLS	BTL
Malbec, San Huberto, La Rioja, Argentina '23	12.5	39.5
Shiraz, First Drop, Barossa Valley, Australia '22		47.8
Chateau Pilet Rouge, Bordeaux, France '20		62.5
Piccini Rosso di Montalcino, "Brunello" Tuscany, Italy '22		73
Tenuta Sassoregale, Sangiovese Maremma Toscano, Italy '23		78
Tempranillo, Cruz de Alba, Ribera del Duero, Spain '19		88.4