

THE GREY STONE

FINE FOOD & SPIRITS

MODERN AMERICAN COMFORT FOOD

DINNER

SMALL PLATES

YELLOW TOMATO GAZPACHO charred peach salad, Calabrian chili oil 14	GENERAL TSO BROCCOLI toasted sesame, chili mayo, cucumber kimchi 15 <i>gluten</i>
MEDJOOL STUFFED DATES bacon wrapped, whipped feta, pistachio dust, fig jam 15 <i>dairy, tree nut</i>	MEXICAN STREET CORN HUMMUS esquites style, white bean, cotija, crispy naan chips 16 <i>dairy, gluten</i>
FRIED GOAT CHEESE chervil salad, stone fruit jam 16 <i>dairy, gluten</i>	CAPE MAY OYSTERS cherry granita, lemon zest, jalapeno 16
GOCHUJANG CHICKEN WINGS toasted peanuts, kimchi, kewpie blue cheese dressing 18 <i>dairy, peanut</i>	SWEET POTATO POUTINE braised short rib, smoked mozzarella, pickled onion, beef jus 18 <i>dairy</i>
WALDORF CRAB SLIDERS crisp apple, raisin, Hawaiian bread, baby spinach 18 <i>gluten, shellfish</i>	KOBE BEEF LETTUCE WRAPS peanut sambal, miso mayo slaw, jalapeno 19 <i>gluten, peanut</i>
KING SALMON TARTARE smoked shoyu, wasabi mayo, black sesame cone, yuzu citrus, chili crisp 19	CONFIT GRILLED OCTOPUS warm puttanesca, crispy potato, saffron aioli, guanciale 21 <i>shellfish</i>

SALADS & SHAREABLES

*add grilled chicken +8, shrimp +12, steak or salmon +15 to any salad

BREAD SERVICE 3 artisan breads, pimento cheese spread, infused olive oil, olive tapenade, honey butter 14 <i>dairy, gluten</i>	SUMMER SALAD heirloom orange, frisee, arugula, goat cheese, candied cashews, lemon vinaigrette <i>half 10 / full 15</i> <i>dairy, tree nut</i>
CHARRED CAESAR shaved pecorino, anchovy bread crumb, lemon <i>half 10 / full 15</i> <i>dairy, gluten</i>	GREEK WATERMELON SALAD cucumber, marinated feta, lemon basil vinaigrette, kalamata 16 <i>dairy</i>
BOSTON BIB WEDGE green goddess, blue cheese, bacon lardon, baby tomato, fried shallot, milled egg 18 <i>dairy, gluten</i>	CHARRED PEACH & BURRATA heirloom tomato, balsamic, baby spinach, tomato vinaigrette, candied walnut 18 <i>dairy, tree nut</i>
ROCK SHRIMP PIZZA fontina, green garlic pesto, sugar bomb tomato, olive oil, tarragon 21 <i>dairy, gluten, shellfish</i>	SHORT RIB PIZZA fig jam, merlot onion, manchego, arugula, prosciutto 21 <i>dairy, gluten</i>
LEMON PEPPER FRITO MISTO FOR 2 fried calamari, prawn, asparagus, anchovy aioli, served over warm marinara 24 <i>gluten, shellfish</i>	CHEESE BOARD 5 cheeses, prosciutto & mortadella, nuts, fruit jams, warm baguette 28 <i>dairy, gluten, tree nut</i>

MAIN COURSE

DINNER FOR TWO

32 OZ PRIME PORTERHOUSE STEAK wild mushroom au poivre, charred beef steak tomato, choice of two sides 145 <i>dairy</i>	SPANISH PAELLA chicken, prawn, lump crab, chorizo, peas, sweet pepper, tomato crema 65 <i>shellfish</i>
12 OZ WAGYU NY STRIP <i>gluten</i> matchstick potato, chimichurri, house made A-1, choice of side	58 LOBSTER PASTA <i>dairy, gluten, shellfish</i> <i>half 22 / full 30</i> sherry brown butter, guanciale, lemon mascarpone, hawaiian bread crumb
8 OZ PRIME FILET MIGNON <i>dairy</i> red wine jus, confit pearl onion, truffle & parsley compote butter, choice of side	56 SUMMER GNOCCHI <i>dairy, gluten, tree nut</i> <i>half 18 / full 26</i> green garlic & pistachio pesto, sundried tomato ricotta, focaccia pangrattato ~Add chicken +8 / Add shrimp +12
SCALLOPS <i>dairy, shellfish</i> brown butter, truffle creamed corn, Calabrian chili oil, smoked bacon, summer truffle	49 HEIRLOOM TOMATO ALA VODKA <i>dairy, gluten</i> <i>half 18 / full 26</i> rigatoni, burrata, peas, fried basil ~Add chicken +8 / Add shrimp +12
MORROCAN SPICED LAMB CHOP black garlic glaze, sweet stem cauliflower, mint gremolata, hummus, dates, pomegranate, granola dukkah	42 SWEET CORN COCONUT CURRY <i>gluten, tree nut</i> 26 chick peas, toasted farro, pomegranate, almond ~Add shrimp +12 / Add salmon +15
KING SALMON <i>dairy, tree nut</i> pistachio encrusted, cucumber-dill salad, tzatziki, pomegranate	39 WAGYU CHEESESTEAK <i>dairy, gluten</i> 25 truffle cheddar, caramelized onions, roasted garlic aioli, summer truffles, liscio's seeded roll, house cut fries -gluten free roll available +5
KOBE SHORT RIB <i>dairy</i> whipped potato, wilted spinach, green tomato jam, cherry chipotle jus	39 GREY STONE SMASH BURGER <i>dairy, gluten</i> 21 House ground 8 oz burger, arugula, merlot onion, fig jam, whipped goat cheese, brioche bun, house cut truffle fries -gluten free bun available +5
BRANZINO EN BRODO <i>shellfish</i> roasted fennel, crab & tomato brodo, clam bacon	38 LAMB GYRO <i>dairy, gluten</i> 19 ground lamb, tomato, red onion, cucumber, tzatziki, feta, house cut fries tossed w/ zaatar
EVERYTHING CRUSTED TUNA <i>gluten</i> chilled soba noodle, asian vegetable, smoked shoyu, wasabi peas	36 CHICKEN CUTLET MUFFULETTA <i>dairy, gluten, tree nut</i> 18 fresh mozzarella, prosciutto & mortadella, olive & pepper relish, pesto, baby spinach, house cut fries -gluten free roll available +5
LA BELLE FARMS HALF CHICKEN <i>dairy, gluten</i> charred corn & squash, lemon chicken jus	32

SIDES

SWEET POTATO FRIES <i>maple mustard crema, lemon pepper seasoning</i> 12 <i>dairy</i>
TRUFFLE FRIES <i>parmesan, roasted garlic aioli</i> 12 <i>dairy</i>
WHIPPED POTATO PURÉE <i>brown butter, match stick potato</i> 12 <i>dairy</i>
SMOKED GOUDA MAC & CHEESE <i>brown butter breadcrumb</i> ~add smoked bacon +6 12 <i>dairy, gluten</i>
MEXICAN STREET CORN <i>esquites style, cotija, cilantro, chili flake</i> 12 <i>dairy</i>
CREAMY CUCUMBER SALAD <i>dill, red onion, pomegranate, fried capers</i> 12 <i>dairy</i>
BRUSSELS SPROUTS <i>whipped ricotta, pistachio, cherry</i> 14 <i>dairy, tree nut</i>
HEIRLOOM CAPRESE SALAD <i>mozzarella, local balsamic, basil</i> 15 <i>dairy</i>

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

KAIZEN

prosecco, limoncello, raspberry sorbet, mint

UNSUNG HERO

vodka, orange liqueur, lemon, prickly pear purée, lemonade

WALKING ON A DREAM

rose infused gin, lime, mango juice, club

DANCING IN THE MOONLIGHT

bourbon, limoncello, lemon, peach preserves, lemon bitters, angostura bitters

FOLLOW ME INTO THE SUN

mezcal, orange liqueur, basil, lime, agave, cucumber juice, tajin rim

SWIM WITH THE SHARKS

tequila blanco, blue curacao, passionfruit, pineapple, lime

BLACK MAMBA

white rum, mango purée, basil, simple, lime

MACHU PICCHU

sauvignon blanc, elderflower liqueur, lychee purée, lychee simple, lime

SWISS BANK ACCOUNT

rosé, elderflower liqueur, agave, grapefruit, club

CARRIER STRIKE GROUP

sparkling red wine, campari, crème de cacao, raspberry liqueur, lemon, pineapple

All cocktails \$15
~upgrade cocktail to top shelf +5

CRAFT CANS/BOTTLES

FOUNDERS MÁS AGAVE CLÁSICA, GRAND RAPIDS, MI 10% | 12

SAM SMITH STRAWBERRY ALE, ENGLAND, UK 5.1% | 12

SAM SMITH APRICOT ALE, ENGLAND, UK 5.1% | 12

DUVEL BELGIAN PALE ALE, BELGIUM 8.5% | 12

GOOSE ISLAND SOFIE, CHICAGO, IL 6.5% | 12

ALLAGASH CURIEUX, PORTLAND, ME 10.2% | 15

DELIRIUM TREMENS, BELGIUM 8.5% | 14

CHIMAY BLUE, BELGIUM 9% | 16

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

RUSSIAN RIVER DAMNATION BELGIAN STRONG ALE, SANTA ROSA, CA 7.5% | 20

LEFFE BLONDE ALE, BELGIUM 6.6% | 10

McCHOUFFE BELGIAN DARK BROWN ALE, BELGIUM 8% | 12

KENTUCKY BOURBON BARREL ALE, LEXINGTON, KY 8% | 10

DUCHESSE CHOCOLATE CHERRY SOUR, BELGIUM 6.7% | 10

BELL’S KALAMAZOO STOUT, KALAMAZOO, MI 6% | 10

STONE XOCOVEZA IMPERIAL STOUT, MILTON, DE 8.1% | 12

NEW HOLLAND DRAGON’S MILK STOUT, HOLLAND, MI 11% | 12

CLASSICS | 5 |

MILLER LITE

MICH ULTRA

CORONA

CORONA LIGHT

YUENGLING

STELLA

CIDERS | 7 |

STRAWBERRY LIME

MANGO RASPBERRY

SELTZERS | 7 |

LIME

BLACK CHERRY

WINE

BUBBLES

Castelli Prosecco, Italy, NV	13	42
Moet & Chandon Imperial Brut 375ML , France, NV	55	
Jean Josselin, “Cuvee des Jean” Brut, France, NV		85

LIGHT. CLEAN. CLASSIC

Pinot Grigio, Barone Fini, Alto Adige, Italy ‘23	13	42
Riesling, Shades of Blue, Mosel, Germany, NV	12	38

EARTHY. MINERAL. INTERESTING

Sauvignon Blanc, Echo Bay, New Zealand ‘23	13	42
Sauvignon Blanc, Joel Gott, California ‘21	16	60
Rosé, Bieler Père et Fils ‘Sabine’, Provence, France ‘23	12	38

BIG. BUTTERY. SMOOTH

Chardonnay, Folie a Deux, Russian River Valley, California ‘23	13	42
Chardonnay, Harken, California ‘23	16	60

SOFT. FRUITY. PLEASANT

Pinot Noir, Juggernaut, Russian River Valley, California ‘21	16	60
Pinot Noir, Illahe, Willamette Valley, Oregon ‘22		78
Pinot Noir, Goldeneye, Anderson Valley, California ‘21		105

EARTHY. BOLD. INTERESTING

Cabernet Sauvignon, Josh Cellars, California ‘21	13	42
Cabernet, Pull, Paso Robles, California ‘20	16	60
Cabernet Sauvignon, Faust, Napa, California ‘21		105

Merlot, Grayson, California ‘23	13	42
Syrah, Truchard, Carneros, California ‘21		65
Petite Sirah, Brady Vineyard, Paso Robles, California ‘20		70
Zinfandel, Terra D’Oro, Amador County, California ‘21		55

BLENDS

Red Blend, Quilt Threadcount, California, NV	15	52
Red Blend, Decoy Limited, Napa Valley, California ‘21		75

INTERNATIONAL

Malbec, San Huberto, La Rioja, Argentina ‘23	12	38
Shiraz, Schild Estates, Barossa Valley, Australia ‘20		45
Chateau Pilet Rouge, Bordeaux, France ‘20		60
Piccini Rosso di Montalcino, “Brunello” Tuscany, Italy ‘22		70
Tenuta Frescobaldi Castiglioni, Super Tuscan, Toscana IGT, Italy ‘20		75
Tempranillo, Cruz de Alba, Ribera del Duero, Spain ‘15		85