

# THE GREY STONE

## FINE FOOD & SPIRITS

### MODERN AMERICAN COMFORT FOOD

## DINNER

#### \*SMALL PLATES\*

SPLIT PEA & COUNTRY HAM SOUP  
fontina, croutons  
15.60  
*dairy, gluten*

GENERAL TSO TEMPURA BROCCOLI  
pickled chili, miso aioli,  
baby orange kumquat, garlic chive  
16.60  
*gluten*

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

1/2 DOZEN OYSTERS  
weekly rotation, jalapeno & cucumber granita,  
grapefruit mignonette, horseradish & lemon  
18.70  
*shellfish*

WAGYU SHORT RIB POUTINE  
sweet potato fries, beef demi,  
bechamel, smoked cheddar curds, pickles  
18.70  
*dairy, gluten*

SHRIMP SCAMPI TOAST  
baby tomato, prawn, crab,  
NY sourdough  
19.80  
*dairy, gluten, shellfish*

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

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

LEMON HERB CHICKEN WINGS  
house dry rub, shishito pepper,  
tahini ranch  
17.70

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

CRAB CAKE RANGOON  
fennel & citrus salad, smoked tartar sauce  
18.70  
*gluten, shellfish*

KING SALMON TARTARE  
wonton tostada, ponzu, wasabi aioli,  
toasted sesame  
19.80  
*gluten*

#### \*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*

SPRING GREEN SALAD  
baby gem lettuce, quinoa, dried cherries,  
goat cheese, almonds, honey Dijon vinaigrette  
half 12.50 / full 17.70  
*dairy, tree nut*

ROASTED BEET & BERRY PLATE  
organic strawberry, feta, kalamata olive,  
pistachio, raspberry, herb yogurt  
18.70  
*dairy, tree nut*

WHITE BBQ CHICKEN PIZZA  
red onion, bacon bit,  
gouda & fontina, cilantro  
22.90  
*dairy, gluten*

CHARRED CAESAR  
shaved pecorino,  
anchovy bread crumb, lemon  
half 12.50 / full 16.60  
*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  
*dairy*

WEDGE SALAD  
boston bib, pancetta, crab, milled egg, toma-  
to, fried shallots, banana pepper,  
gorgonzola dressing  
20.80  
*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  
158  
*dairy*

#### \*DINNER FOR TWO\*

SOUTHERN SEAFOOD JAMBALAYA  
crab, lobster, shrimp, la belle farms chicken, andouille,  
pickled sweet pepper, served with a side of corn bread  
78  
*gluten, shellfish*

GRILLED WHOLE SICILIAN BRANZINO  
caper & herb wine butter, braised white beans,  
sauteed escarole w/ fennel & lemon  
58  
*dairy*

#### \*SIDES\*

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

WAGYU NEW YORK STRIP *gluten*  
house made A-1 sauce, chimichurri, matchstick potato  
choice of half salad and side  
64.50

SPRING SCALLOPS *dairy, gluten*  
tarragon & lemon risotto, mascarpone & pea purée,  
fennel, orange, chili crisp  
49.90

LOLLIPOP LAMB CHOPS *dairy, tree nut*  
lemon hummus, date jam, pistachio, yogurt, gremolata  
45.80

BONE-IN VEAL MILANESE *dairy, gluten*  
amatriciana sauce, smoked mozzarella, pesto,  
pecorino, small arugula & citrus salad  
42.60

KING SALMON *dairy, tree nut*  
cashew & cauliflower rice, coconut yellow curry, herb yogurt,  
pomegranate & tomato salsa  
40.70

WAGYU SHORT RIB  
basmati rice, kimchi, sweet & tangy beef jus, sesame seeds  
40.70

TERIYAKI GRILLED HALF CHICKEN *dairy*  
spring slaw, sunflower gremolata, sweet potato mashed  
36.40

WILD CAUGHT COD *dairy, gluten, tree nut*  
brown butter almond crust, zucchini & squash pasta,  
spring pesto, baby tomato  
35.40

LOBSTER RAVIOLI *dairy, gluten, shellfish*  
amatriciana sauce, crispy pancetta, tarragon mascarpone,  
rye bread crouton  
33.30

CRISPY TOFU STIR FRY *gluten, peanut*  
udon noodles, broccoli, chili, vegan kimchi, sweet & sour sauce,  
toasted peanuts  
-sub chicken +6 \ sub shrimp +10  
29.10

PESTO BUCATINI *dairy, gluten, tree nut*  
burrata di bufala, spring pesto, baby tomato, walnut streusel,  
Calabrian chili oil  
-add chicken +8 \ add shrimp +12  
28.10

SWEET POTATO GNOCCHI *dairy, gluten, tree nut*  
sundried tomato cream, baby spinach, toasted pine nut, sweet basil  
28.10

SHAWARMA CAULIFLOWER *dairy, tree nut*  
golden tahini, buttered pine nuts, green goddess labneh,  
pomegranate nectar, fresh mint  
27

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

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

GRILLED CHICKEN PESTO PANINI *dairy, gluten*  
fresh mozzarella, balsamic, tomato jam, baby spinach,  
house cut fries  
18.70

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*

SPRING RISOTTO  
spring pea, tarragon, pecorino  
12.50  
*dairy, gluten*

ZUCCHINI & SQUASH PASTA  
pesto cream, brown butter pistachio  
12.50  
*dairy, tree nut*

HARICOT VERTS  
fried garlic, whipped burrata,  
lemon zest, chili crisp  
14.50  
*dairy*

WHITE ASPARAGUS  
lemon tahini, pine nuts, fresh herbs  
16.50  
*dairy, tree nuts*

# 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 |

PEAR

BLOOD ORANGE

#### SELTZERS | 7.5 |

LIME

BLACK CHERRY

### \*WINE\*

#### BUBBLES

Castelli Prosecco, Italy, NV

Moet & Chandon Imperial Brut, France, NV

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

**GLS**

**BTL**

13.5

43.7

57.2

95.7

#### 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

**GLS**

**BTL**

16.7

62.4

81

109

#### EARTHY. BOLD. INTERESTING

Cabernet Sauvignon, Josh Cellars, California '23

Cabernet Sauvignon, Pull, Paso Robles, California '20

Cabernet Sauvignon, Rivalry & Honor, Napa, California '23

13.5

43.7

16.7

62.4

85.3

Merlot, Grayson, California '23

Zinfandel, Terra D'Oro, Amador County, California '20

Petite Sirah/Zinfandel, Phantom, California '21

Syrah, Truchard, Carneros, California '21

12.5

39.5

16.7

62.4

62.4

67.6

#### 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

43.7

16.7

62.4

12.5

39.5

#### BLENDS

Red Blend, Quilt Threadcount, California, NV

Red Blend, Decoy Limited, Napa Valley, California '21

15.6

54

78

#### BIG. BUTTERY. SMOOTH

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

Chardonnay, Harken, California '23

13.5

43.7

16.7

62.4

#### 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 '19

12.5

39.5

47.8

62.5

73

78

88.4