

MODERN AMERICAN COMFORT FOOD
LUNCH

dairy, gluten

dairy, gluten, tree nut

dairy, tree nut

dairy, gluten

dairy, gluten

dairy, gluten

dairy, gluten

tree nut

dairy, tree nut

dairy, gluten

dairy, gluten

18.70

21.90

18.70

25

18.70

25

18.70

26

19.80

33.30

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

Executive Chef Robert McNally

THE GREY STONE

FINE FOOD AND SPIRITS



HAND CRAFTED COCKTAILS

BEACON OF HOPE

prosecco, elderflower liqueur, cranberry, cinnamon simple, mint, club

HUMILITY OVER HUBRIS

cinnamon-apple infused vodka, lillet, maple syrup, lemon, pear juice

RARE EARTH MINERALS

gin, elderflower liqueur, lemon, sauvignon blanc

AURA FARMING

bourbon, lime, agave, black cherry puree, ginger beer

LIFE IS A PARADOX

white rum, cranberry, orange, orange bitters, prosecco, gold dust, purple sugar rim

MINDSET OF ABUNDANCE

tequila blanco, orange liqueur, agave, lime, pumpkin puree, coconut cream, tajin rim

HAKUNA MATTATA

mezcal, carrot juice, lime, cinnamon simple, orange bitters, salt rim

WIELD THE SWORD

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

HIGH AGENCY PERSONALITY

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

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

VICTORY DIRTWOLF DOUBLE IPA, DOWNINGTOWN, PA 8.7% | 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 |

STRAWBERRY LIME

MANGO RASPBERRY

SELTZERS | 7.5 |

LIME

BLACK CHERRY

BUBBLES

Castelli Prosecco, Italy, NV

Moet & Chandon Imperial Brut, France, NV

Jean Josselin, “Cuvee des Jean” Brut, France, NV

LIGHT. CLEAN. CLASSIC

Pinot Grigio, Barone Fini, Alto Adige, 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

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

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, Pull, Paso Robles, California ‘20

Cabernet Sauvignon, Faust, Napa, California ‘21

Merlot, Grayson, California ‘23

Syrah, Truchard, Carneros, California ‘21

Petite Sirah, Brady Vineyard, Paso Robles, California ‘20

Zinfandel, Terra D’Oro, Amador County, California ‘20

BLENDS

Red Blend, Quilt Threadcount, California, NV

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

INTERNATIONAL

Malbec, San Huberto, La Rioja, Argentina ‘23

Shiraz, Schild Estates, Barossa Valley, Australia ‘20

Chateau Pilet Rouge, Bordeaux, France ‘20

Piccini Rosso di Montalcino, “Brunello” Tuscany, Italy ‘22

Tenuta Frescobaldi Castiglioni, Super Tuscan, Toscana IGT, Italy ‘20

Tempranillo, Cruz de Alba, Ribera del Duero, Spain ‘15