

GREYSTONE PUBLIC HOUSE



SMALL PLATES & BOARDS

Roasted Red Pepper Hummus

Pepper Drops, EVOO, Flatbread **\$12 V**

Housemade Focaccia Slow Fermented Focaccia, Sea Salt, Rosemary, Calabrian Chili Garlic Butter **\$6 V**

Burrata Toast Ciabatta Bread, Peaches, Arugula, Honeycomb, Saba, EVOO, Smoked Sea Salt **\$14 V**

Cast Iron Baked Crab Dip Parmesan Cheese, Aleppo Pepper, Flatbread **\$18**

Crispy Brussels Chili, Lime, Honey **\$9 GF/V**

Stone Oven Ricotta Housemade Ricotta, Toasted Hazelnut, Cherry Agrodolce, Flatbread **\$12 V**

Artisan Cheese & Meat Cherry Agrodolce, Honeycomb, Peaches, Candied Walnuts, Grilled Flatbread **\$20**

Oyster in a Half Shell (6) Cocktail Sauce, Lemon, Mignonette **\$18 GF**

Stone Fired Oysters Calabrian Chili Garlic Butter, Chives **\$18 GF**

Veggie Board Crispy Brussels, Roasted Red Pepper Hummus, Marinated Artichokes, Roasted Olives **\$18 V**

Greystone Baked Meatballs Red Sauce, Whipped Ricotta, Focaccia Crostini **\$14**

GARDEN & KETTLE

Add Salmon **\$12**, Grilled Chicken Kabob **\$9** or Crab Cake **\$16**

Caesar Salad Baby Romaine, White Anchovies, Croutons, Grana, Caesar Dressing **\$9**

Butter Lettuce Green Apples, Blue Cheese, Candied Walnuts, Champagne Vinaigrette **\$9 GF/V**

Greek Salad Romaine, Arugula, Cherry Tomato, Cucumber, Red Onion, Olives, Feta, Pepper Drops, Greek Dressing **\$9 GF/V**

Creamy Tomato Soup Focaccia Croutons, Pesto, Shaved Grana **\$7 V**

PASTA

Fresh Pastas are Handmade
Substitute Gluten-Free Pasta **\$2.50**

Sage Pappardelle Braised Duck, Pancetta, Shaved Grana **\$22**

Bucatini and Meatballs Tomato Ragout, Shaved Grana **\$20**

Canestri Prosciutto Vodka Sauce, Shaved Grana **\$20**

Lobster Risotto Parmesan, Sweet Corn, Mascarpone, Carnaroli Rice **\$28 GF**

HANDHELDS

*Choice of Small Caesar, Butter Lettuce Salad, or Battered Fries

Salmon BLT Corn Husk Smoked Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Toasted Seeded Wheat Bread **\$14**

Marinated Grilled Chicken Roasted Peppers, Pesto, Fresh Mozzarella, Ciabatta Bread **\$16**

Lump Crab Cake Tartar Sauce, Lettuce, Tomato, Brioche Roll **\$22**

Burger Cooper Sharp American, L&T, Special Sauce, Pickles, Brioche Roll **\$16**

Add Corn Husk Smoked Country Bacon **\$3**

STONE OVEN PIZZA

*Substitute Gluten-Free Crust **\$2.50**

Pepperoni **\$18**

Grana Padano, Mozzarella, Tomato Sauce

Margherita **\$18 V**

San Marzano Tomatoes, Fresh Mozzarella, Basil Pesto

Summer Vegetable Pizza **\$18 V**

Roasted Zucchini, Squash, Red Peppers, Tomato Sauce, Ricotta, Parmesan, Basil

Kennett Square Mushroom **\$20 V**

Caramelized Onion, Garlic Ricotta, Burrata, White Truffle Oil

Soppressata **\$20**

Mozzarella, Red Onion, Roasted Garlic, Hot Honey, Parmesan

White Pizza **\$16 V**

Garlic Ricotta, Mozzarella, Fresh Herbs

LARGE PLATES

Available After 4:30 PM

*Add Small Caesar or Butter Lettuce Salad **\$5**

Eggplant Rollatini **\$18 GF/V**

Ricotta, Parmesan, Leafy Broccoli, Tomato Ragout, Creamy Polenta

Bone-In Short Rib **\$34 GF**

Creamy Polenta, Caramelized Pearl Onion, English Pea, Horseradish Gremolata

Seared Salmon **\$28**

Fregola Sarda, Sweet Corn Vegetable Insalata, Salsa Verde, Pea Tendrils

Crab Cake | Single **\$22** | Double **\$38**

Roasted Baby Potatoes, Sautéed Leafy Broccoli, Tartar Sauce

Grilled Swordfish **\$28 GF**

Cannellini Bean, Leafy Broccoli, Smoked Romesco Sauce, Lemon

CARNE

Available After 4:30 PM

*Add Small Caesar or Butter Lettuce Salad **\$5**

*All Steaks Served With Roasted Baby Potatoes, Sautéed Leafy Broccoli & House Steak Sauce

*Add Sautéed Mushrooms **\$5** Crab Cake **\$16**

Bone-In Ribeye Steak **\$60 GF**

14 oz Prime New York Strip **\$48 GF**

8 oz Beef Tenderloin **\$42 GF**



SCAN ME

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Greystone Public House has adopted the "Living Wage" Initiative to bring equality to kitchen staff wages. In lieu of increasing all menu prices, a service charge of 2% will be applied to all food purchases. You will find this at the bottom of your bill. This will be distributed directly to our Culinary Staff Members.

BOTTLED BEER

- Coors Light**, Light Lager, Golden, CO, ABV: 4.2% **\$4**
- Michelob Ultra**, Light Lager, St. Louis, MO, ABV: 4.2% **\$4**
- Blue Moon**, Belgian White Ale, Golden, CO, ABV: 5.4% **\$6**
- Corona**, Pale Lager, Mexico, ABV 4.8% **\$6**
- Yuengling**, American Amber Lager, Pottsville, PA, ABV: 4.5% **\$4**
- Troegs Perpetual**, Imperial IPA, Hershey, PA, ABV: 7.5% **\$7**
- Troegs Seasonal**, Hershey, PA **\$MP**
- Wyndridge Cider** **\$6**
- Heineken**, Euro Pale Lager, Nederland B.V., ABV: 5% **\$5**
- Guinness**, Stout, Dublin, Ireland, ABV: 4.3% **\$6**
- Stella Artois**, Euro Pale Lager, Belgium, ABV: 5% **\$6**
- White Claw** **\$6**
- Brewdog Non-Alcoholic** **\$6**

GLASS WHITES

5oz / 8oz

- Rosé**, Le Campuget, Rhone, France **\$10/\$16**
- Vermentino**, DOC, Olianias, Sardegna, Italy **\$10/\$16**
- Pinot Grigio Apostoli**, Venetian, Italy **\$10/\$16**
- Pinot Grigio**, Lillie's, Guenoc, California **\$10/\$16**
- Regaleali Bianco**, DOC, Tenuta Regalelai, Sicilia, Italy **\$10/\$16**
- Verdejo**, Vidal + Vidal, Rueda, Spain **\$10/\$16**
- Sauvignon Blanc**, The Better Half, Marlborough, New Zealand **\$10/\$16**
- Sauvignon Blanc**, Lillie's, Guenoc, California **\$10/\$16**
- Reisling**, Italo Cescon IGT, Venetian, Italy **\$11/\$17**
- Chardonnay**, Lillie's, Lake County, California **\$10/\$16**
- Chardonnay**, 90+ Cellars "Lot 152", California **\$10/\$16**

GLASS REDS

5oz / 8oz

- Pinot Noir**, Row 503, Oregon **\$14/\$20**
- Sangiovese Blend**, Trambusti Riserva, Toscano, Italy **\$10/\$16**
- Barbera d' Asti**, DOCG, Le Orme, Michele Chiarlo, Piemonte, Italy **\$11/\$17**
- Montepulciano d' Abruzzo**, Terre dei Nobili, Italy **\$11/\$17**
- Sangiovese**, DOCG, Alteo Chianti Classico Reserva, Donna Laura, Toscana, Italy **\$10/\$16**
- Merlot**, Boomtown by Dusted Valley, Walla Walla, Washington **\$12/\$20**
- Cabernet Sauvignon**, Textbook, Napa, California **\$16/\$25**
- Cabernet Sauvignon**, Vigilance, Red Hills, Lake County, California **\$11/\$17**

COCKTAILS

Greystone Sour \$14

Whitley Neill Raspberry Gin, Aperol, Amaro Nonino, Aquafaba

Summer Spritz \$8

House Limocello, Vodka, Lemon, Simple, Basil, Club Soda

Pineapple Bourbon Smash \$12

House Demerara, Lemon Zest, Ice Sphere

Cucumber Melon Martini \$10

Stoli Cucumber Vodka, Midori Melon Liqueur, Lime, Simple, Salt

Lavender Collins \$11

Hendricks, Lavender Syrup, Lemon, Club Soda

Rigi Sciatore \$8

Mt. Rigi Alpine Liqueur, Peroni Lager, Lemon

Basil Berry Fields \$9

Western Son Strawberry Vodka, Strawberry Puree, Basil, Lemon

Passionfruit Mojito \$11

Bacardi White Rum, Passionfruit Puree, Lime, Mint

Mango Jalapeno Margarita \$9

House Jalapeno Infused Tequila, Cointreau, Lime, Mango Puree,

Espresso Martini \$13

Espresso, Espresso Liqueur, Holla Vanilla Vodka

Greystone Manhattan \$16

Hidden Still Greystone Single Barrel Select Bourbon, Antica, Amaro, Lemon Bitters, Ice Sphere

Greystone Old Fashioned \$16

Hidden Still Select Greystone Single Barrel Bourbon, House Demerara, Lemon Zest, Ice Sphere

SPARKLING WINE

Cava Brut Rose \$8

Campo Viejo, Spain

Prosecco \$8

Benvolio, Friuli, Italy

Sparkling Brut \$7

Pascual Toso, Mendoza, Argentina

Moscato \$8

Chiarle, Piemonte, Italy



Check out our Draft Menu on:



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