

GREYSTONE PUBLIC HOUSE



SMALL PLATES & BOARDS

Butternut Squash Hummus

Pumpkin Seeds, Smoked Paprika, Cucumber, Red Pepper, Grilled Naan Bread **\$14 V**

Housemade Focaccia Sea Salt, Rosemary, Honey Garlic Butter **\$7**

Burrata Toast Ciabatta Bread, Apricot Preserves, Almonds, Baby Cantaloupe Sprouts **\$14 V**

Cast Iron Baked Crab Dip Aged White Cheddar, Aleppo Pepper, Grilled Naan Bread **\$18**

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

Carolina Gold Rice Polenta Arancini Whipped Smoked Feta, Roasted Red Pepper Agrodolce **\$14 V**

Artisan Cheese & Meat Apricot Preserves, Giardiniera Vegetables, Candied Walnuts, Crostini **\$24**

Oyster On the Half Shell (1/2 dz) Mignonette, Lemon **\$MKT GF**

Wood Grilled Shishito Peppers Smoked Sea Salt, Goat Cheese Crema **\$18 GF/V**

Mediterranean Board Butternut Squash Hummus, Whipped Smoked Feta, Tzatziki, Roasted Red Pepper Agrodolce, Grilled Naan Bread **\$16 V**

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

GARDEN & KETTLE

Add Salmon **\$12**, Grilled Chicken Kabob **\$9**, Crab Cake **\$18** or Coulotte Steak **\$12**

Caesar Salad Romaine, Treviso, Parmesan, Croutons, Caesar Dressing **\$7/\$11**

Butter Lettuce Green Apples, Smoked Blue Cheese, Candied Walnuts, Champagne Vinaigrette **\$7/\$11 GF/V**

Greek Salad Romaine, Tomato, Cucumber, Red Onion, Olives, Feta, Sweet Peppers, Greek Dressing **\$8/\$12 GF/V**

Creamy Tomato Soup Basil Pistou, Parmesan **\$6/\$8 GF/V**

PASTA

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

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

Lump Crab & Linguine Roasted Garlic Lemon Butter, Shishito Peppers, Fennel, Toasted Breadcrumbs **\$26**

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

Sweet Potato Ravioli Sage Brown Butter, Gingersnap Breadcrumbs **\$18 V**

HANDHELDS

*Served with House Made Sea Salt Chips
Substitute Battered Fries, Small Caesar or Butter Lettuce Salad **\$3** Gluten Free Roll **\$2**

Salmon BLT Corn Husk Smoked Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Toasted Seeded Wheat Bread **\$20**

Muffuletta Italian Bread, Genoa Salami, Mortadella Ham, Pepperoni, Provolone, Spicy Brown Mustard Giardiniera Vegetables, Olive, Roasted Peppers **\$18**

Grilled Chicken Cyros Cucumber, Tomato, Red Onion, Red Pepper, Feta, Tzatziki, Grilled Naan Bread **\$16**

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

Burger Cooper Sharp American, L&T, Special Sauce, Pickles, Brioche Roll **\$18**

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 Pistou

Roasted Chicken & Sweet Italian Sausage **\$18**

Roasted Peppers, Mozzarella, Feta, Creamy Italian Dressing

Kennett Square Mushroom **\$20 V**

Caramelized Onion, Garlic Ricotta, Burrata, White Truffle Oil

Soppressata Sausage **\$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

Roasted Vegetable Board **\$18 GF/V**

Caulilini, Fennel, Butternut Squash, Shishito Peppers, Anson Mills Carolina Gold Rice Polenta, Pumpkin Seeds

Bone-In Braised Short Rib **\$38 GF**

Roasted Garlic Mashed Potatoes, Caramelized Onion, Sherried Mushrooms

Faroe Island Salmon **\$28 GF**

Rainbow Swiss Chard, Anson Mills Carolina Gold Rice Polenta, Nduja Sausage Hominy Butter

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

Roasted Baby Potatoes, Seasonal Vegetable, Tartar Sauce

Grilled Carolina Springs Trout **\$28 GF**

PA Mushrooms, Baby Fennel, Almonds, Bacon Vinaigrette

CARNE

Available After 4:30 PM

*All Steaks Served With Roasted Garlic Mashed Potatoes, Seasonal Vegetables & Cabernet Sauce

*Add Sherried Mushrooms **\$5** Crab Cake **\$18**

*Smoked Blue Cheese **\$3** Caramelized Onions **\$4**

Copper Creek Ribeye Steak 16oz **\$65 GF**

Prime Coulotte Steak "Picanha" 12 oz **\$32 GF**

Copper Creek Tenderloin 8 oz **\$65 GF**

Premium Reserve Pork Chop **\$28 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**

Non-Alcoholic **\$6**

GLASS WHITES

5oz / 8oz

Rosé Caves de Rauzan "Fleur" AOC, Bordeaux, France **\$10/\$16**

Vermentino DOC, Olianias, Sardegna, Italy **\$10/\$16**

Pinot Grigio Apostoli, Venetian, Italy **\$10/\$16**

Pinot Grigio Lillie's, Lake County, California **\$11/\$17**

Regaleali Bianco DOC, Tenuta Regalelai, Sicilia, Italy **\$10/\$16**

Verdejo Vidal + Vidal, Rueda, Spain **\$10/\$16**

Sauvignon Blanc The Better Half, Marlborough, New Zealand **\$11/\$17**

Sauvignon Blanc Lillie's, Lake County, California **\$11/\$17**

Reisling Italo Cescon IGT, Venetian, Italy **\$11/\$17**

Chardonnay Lillie's, Lake County, California **\$11/\$17**

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 Langtry Farms, Tephra Ridge, California **\$16/\$25**

Cabernet Sauvignon Vigilance, Red Hills, Lake County, California **\$11/\$17**

COCKTAILS

Greystone Old Fashioned \$16

David E Smith Bourbon, Demerara, Lemon Twist

Greystone Manhattan \$16

David E Smith Bourbon, Avena Amaro, Antica, Lemon Bitters

Espresso Martini \$13

Espresso, Espresso Liqueur, Holla Vanilla Vodka

Greystone Margarita \$8

Jose Cuervo Silver, Lime Juice, Agave

Add a Flavor: Strawberry, Mango, or Make it Spicy \$2

Boulevardier \$16

Bulleit Bourbon, Campari, Sweet Vermouth

The Orange Glow \$8

Tanqueray, Dry Vermouth, Orange Bitters

Applejack Sazerac \$14

Laird's Applejack, Maple Syrup, Peychaud's Bitters, Absinthe Wash

Seasonal Sangria \$10

Seasonal Mocktail \$6

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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