Greystone

SMALL PLATES & BOARDS

Lobster Arancini | $18
English Peas, Roasted Garlic Saffron Aioli

Asiago Herb Focaccia | $7 V
Herbed Dipping Oil

Fried Battered Mozzarella Cheese Curds | $8 V
Marinara Sauce

Cast Iron Baked Crab Dip | $18
Aged White Cheddar, Aleppo Pepper,
Naan Bread

Crispy Brussels | $9 GF / V
Chili, Lime, Honey

Oysters in a Half Shell (1/2 DZ) | $MKT GF
Mignonette, Cocktail Sauce, Lemon

Artisan Cheese & Meat | $22
Pickled Red Onion, Candied Walnuts,
Pear Agrodolce, Naan Bread

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

Mediterranean Board | $16 V
Smoked Whipped Feta, Roasted Eggplant,
Hummus, Naan Bread

Burrata | $15
Roasted Squash, Smoked Prosciutto,
Maple Agrodolce

GARDEN & KETTLE

Add Salmon $12, Grilled Chicken Breast $9,
Crab Cake $18, or Shrimp Salad $10

Caesar Salad | $8 / $12
Romaine, Treviso, Parmesan, Croutons,
Caesar Dressing

Butter Lettuce | $9 / $13 GF / V
Green Apples, Smoked Blue Cheese, Candied
Walnuts, Champagne Vinaigrette

Pistachio Crusted Goat Cheese | $14 V
Dates, Grapes, Arugula, Romaine,
Roasted Shallot Red Wine Vinaigrette

Creamy Tomato Soup | $6 / $8 GF / V
Pesto, Grana Padano

Zuppa del Giorno | $MP

PASTA

Fresh Pastas are Handmade
Substitute Gluten-Free Pasta $2.50

Sage Pappardelle | $28
Braised Duck, Pancetta, Shaved Grana

Ravioli & Shrimp "Fra Diavlo" | $28
Three Cheese Ravioli, Shrimp,
Spicy Tomato Sauce

Spaghetti Carbonara | $18
Smoked Pancetta, Pecorino, Black Pepper

Canestri | $22
Prosciutto Vodka Sauce, Shaved Grana

***GF** = Gluten Free **V** = Vegetarian*

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.

HANDHELDS

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

Shrimp Salad Wrap | $16
L&T, Wheat Wrap

Grilled Chicken Piccata | $14
Lettuce, Lemon-Caper Aioli,
Parmesan, Ciabatta Roll

Mushroom Melt | $14
Grateful Ched, Kennett Square Mushroom,
Caramelized Onion, Arugula

Salmon BLT | $20
Grilled Salmon, L&T, Smoked Bacon,
Chili Lime Aioli, Wheat Bread

Lump Crab Cake | $22
Tartar Sauce, L&T, Brioche Roll

Greystone Burger | $18
Cooper Sharp, L&T, Special Sauce, Pickles,
Brioche Roll

STONE OVEN PIZZA

**Substitute Gluten-Free Crust $2.50*

Pepperoni | $22
Fresh Mozzarella, Tomato Sauce

Margherita | $20 V
Fresh Mozzarella, Tomato Sauce, Basil

Caramelized Pear | $24
Roasted Pear, Smoked Mozzarella,
Balsamic Glaze

Kennett Square Mushroom | $22 V
Caramelized Onion, Garlic Ricotta, Burrata,
White Truffle

Soppressata | $24
Mozzarella, Red Onion,
Roasted Garlic, Hot Honey

Fennel Sausage | $22
Tomato Sauce, Oregano, Red Onion,
Pecorino & Mozzarella Cheeses,
Dried Chili Flakes

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LARGE PLATES

Available after 4:30 PM

Grilled Polenta | $22 GF / V
Wood-Grilled Heirloom Polenta, Kennett Square
Mushrooms, Broccolini, Garlic Butter

French Onion Short Rib | $32
Vegetables, Toasted Bread, French Onion
Brodo, Gruyère Cheese

Honey Bourbon Salmon | $32
Butternut Squash Risotto,
Kennett Square Mushrooms

Jumbo Lump Crab Cake | $24
Garlic Herb Roasted Potato, Haricot Verts,
Tartar Sauce
Double | $40

Pan Seared Pork Chop | $36 GF
Roasted Sweet Potatoes, Tahini Lime Butter,
Caramelized Brussel Sprouts, Pear Agrodolce

Chicken Marsala | $28
Kennett Square Mushrooms, Dry Marsala
Wine, Smoked Prosciutto, Spaghetti

CARNE

Available after 4:30 PM
**All Steaks served with Garlic Herb Roasted Potatoes,*
Seasonal Vegetables & Gorgonzola Sauce,
Italian Salsa Verde, & Traditional Steak Sauce
**Add Sauteed Mushrooms & Onions $5*
**Smoked Blue Cheese $3, Crab Cake $18*

14 Oz Hereford Ribeye | $60 GF

Filet Medallions | $45 GF

8 Oz Flat Iron | $40 GF