# GREYSTONE PUBLIC HOUSE
# THANKSGIVING MENU

## SMALL PLATES & BOARDS

**Butternut Squash Soup | $8 GF/V**
Toasted Pumpkin Seed, Local Honey

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

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

**Caesar Salad | $11**
Romaine, Radicchio, Parmesan, Croutons, Caesar Dressing

**Butter Lettuce | $14 GF/V**
Green Apples, Blue Cheese, Candied Walnuts, Champagne Vinaigrette

**Spaghetti Limone & Shrimp | $18**
Amalfi Coast Classic Spaghetti, Lemon, Heavy Cream & Parmesan

**Crostini Bruschetta | $12**
Tomato, Garlic, Basil, Balsamic

## DESSERT

**Chocolate Peanut Butter Pie | $10 GF/V**
Whipped Cream, Chocolate Shavings

**Pumpkin Pie | $10 V**
Cinnamon Whipped Cream

**Flourless Chocolate Cake | $12 GF**
Strawberries, Whipped Cream

## ENTRÉES

**Roasted Turkey Dinner | $36**
**$18 | Kids Under 12**
Stuffing, Corn Pudding, Green Beans, Yukon Gold Potato Puree, Cranberry Sauce, Gravy

**Chianti-Braised Beef Short Rib | $38 GF**
Yukon Gold Potato Purée, Roasted Root Vegetables, Wine-Reduced Jus

**Chicken Marsala | $28**
Pan Seared Chicken Breast, Marsala Wine Reduction, Kennett Square Mushrooms, Sautéed Spinach

**Eggplant Parmigiana | $24 GF/V**
Tomato Sauce, Parmesan, Burrata, Pesto

**Swordfish Puttanesca | $32 GF**
Grilled Swordfish, Tomato Sauce, Olives, Capers, Garlic, Anchovy, Sautéed Spinach

**Jumbo Lump Crab Cake | $28 GF**
Garlic Herb Roasted Potato, Sautéed Spinach, Tartar Sauce
**Double | $45 GF**

## NON-ALCOHOLIC DRINKS

**Espresso | $4**

**Cappuccino | $5**
Espresso with Steamed Milk

**Macchiato | $5**
Equal Parts Espresso & Steamed Milk

**Coffee | $4**
Regular or Decaffeinated

**Teas Caffeinated | $3**
Awake English Breakfast, Earl Gray, Organic Chai

**Teas Decaffeinated | $3**
Refresh Mint, Lotus Blossom Green

*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.***