

SALADS

Add Grilled Chicken 5. - Salmon 8. - Crab Cake 12. - Smoked Shrimp Salad 6.

Butter Lettuce, Green Apples, Blue Cheese, Candied Walnuts,
Champagne Vinaigrette 7. / 12.

Beet Salad, Grilled Peaches, Arugula, Frisee, Goat Cheese, Marcona Almonds,
Burnt Honey Vinaigrette 7. / 12.

Local Lettuce, Carrot, Radish, Beet, Crouton, Balsamic Vinaigrette 6. / 10.

Fried Green Tomato, Mixed Greens, Bacon, Avocado, Pickled Red Onion,
Heirloom Tomatoes, Jalapeno Ranch 7. / 12.

Caesar Salad, Romaine Lettuce, Tomatoes, Parmesan, Crouton,
Caesar Dressing 7. / 12.

HAND HELDS

Choice of Beer Battered Fries, Local Lettuce Salad, BBQ Chips, or Cabbage Slaw

Burger, Cooper Sharp American, L&T, Special Sauce, House Made Pickles 12.
Add Bacon 2.

Charred Carrot Tacos, Avocado, Creme Fraiche, Pickled Red Onion,
Cilantro, Corn Tortilla 12.

Smoked Cuban, Smoked Pulled Pork, Weaver's Smoked Ham, Local Swiss, Mustard,
House Made Pickles, Baguette 16.

Short Rib Grilled Cheese, Cheddar Cheese, Pickled Red Onion, Arugula 14.

Crab Cake, Tartar Sauce, Lettuce, Tomato, Brioche Roll 16.

Smoked Shrimp Salad, Lettuce, Tomato, Sourdough 12.

Smoked Pulled Pork, BBQ Fried Onions, Cabbage Slaw, Brioche 11.

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

SMALL PLATES

Oyster on the Half Shell (6), Mignonette, Cocktail, Hot Sauce 16.

Tuna Poke, Sourdough, Avocado, Aioli, Pickled Onion, Radish 16.

Veggie Board, BBQ Carrots, Sweet Corn Hummus, Crispy Brussel Sprouts,
Salt-Roasted Beets, Grilled Pita 14.

Artisan Cheese & Meat, Apple Butter, Olive, Whole Grain Mustard,
Candied Walnut, Toasted Bread 16.

Crispy Brussels, Chili, Lime, Honey 9.

Crispy Smoked Wings, IPA Hot Sauce, Celery Salad, Jalapeno Ranch 12.

Cast Iron Baked Crab Dip, Crab Meat, Local Cheese, Aleppo Pepper, Crostini 14.

Salt-Roasted Beets, Avocado, Goat Cheese, Orange, Pickled Red Onion 11.

September Farm Cheddar Cheese Curds, Marcona Almonds, Honey 11.

Sweet Corn Hummus, White Beans, Heirloom Tomatoes, Balsamic Glaze,
Grilled Pita 9.

PEI Mussels, A-Roundabout IPA, Dill, Bacon, Green Onion 12.

House Made BBQ Chips, Horseradish Cheddar Dip 5.

LARGE PLATES

Asparagus & Ricotta Ravioli, Preserved Lemon, Pistachio Pesto 14.

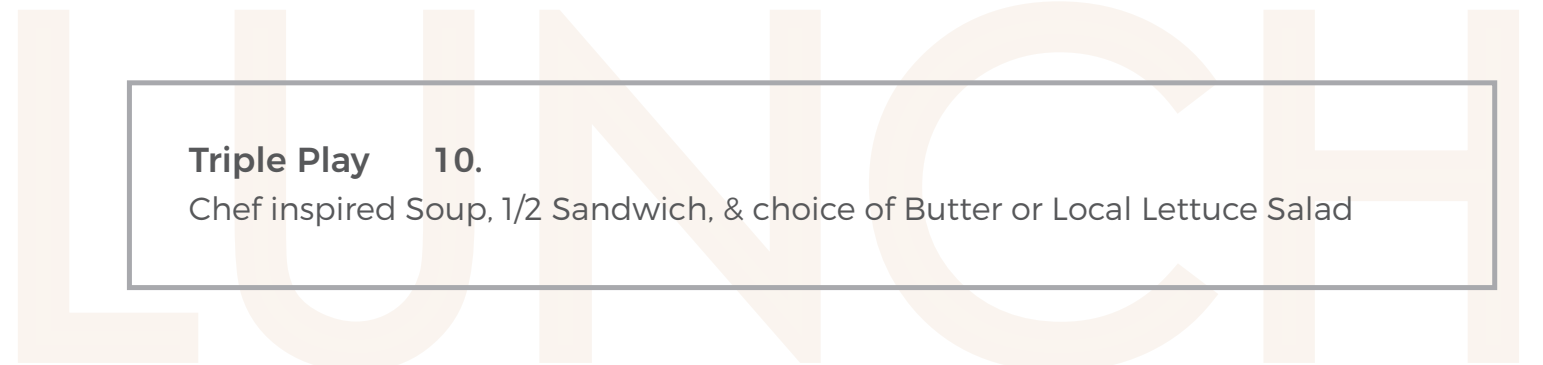
Crab Cake, Fried Green Tomatoes, Frisee, Tartar Sauce, Sweet Corn Succotash 16.

Short Rib Mac & Cheese, Mushroom, Spinach, Biscuit Bread Crumb 14.

Grilled Salmon, Sweet Corn Grits, Peach Confiture, Mustard Brussel Sprouts 18.

Triple Play 10.

Chef inspired Soup, 1/2 Sandwich, & choice of Butter or Local Lettuce Salad



BEER

Ask about our Daily Selections of Draft Beers offered in Pints & Growlers

Coors Light 4.

Light Lager, Golden, CO, ABV: 4.2%

Michelob Ultra 5.

Light Lager, St. Louis, MO, ABV: 4.2%

Blue Moon 6.

Belgian White Ale, Golden, CO, ABV: 5.4%

Sam Adams Seasonal 7.

Boston, MA

St. Pauli N/A, Germany 4.

Yuengling 4.

American Amber Lager, Pottsville, PA, ABV: 4.5%

Troegs Perpetual 7.

Imperial IPA, Hershey, PA, ABV: 7.5%

Wyndridge Craft Cider 6.

Cider, Dallastown, PA, ABV: 5.5%

Victory Sour Monkey 8.

Downingtown, PA, ABV: 9.5%

Sierra Nevada 6.

Pale Ale, Chico, CA, ABV: 5.6%

Yards Love Stout 6.

English Stout, Philadelphia, PA, ABV: 5.5%

Heineken 5.

Euro Pale Lager, Nederland B.V., ABV: 5%

Guinness 6.

Stout, Dublin, Ireland, ABV: 4.3%

Stella Artois 6.

Euro Pale Lager, Belgium, ABV: 5%

SPARKLING

Prosecco, Riondo, Spumante, Prosecco, Italy 7.

Rotari Brut Rose, Trentino, Italy 9.

WHITE/ROSE

Moscato, Seven Daughters, Italy 8. / 13.

Riesling, Argyle, Nuthouse, Eola-Amity Hills, Willamette Valley, Oregon 9. / 14.

Rosé, Belleruche, M. Chapoutier, Cotes du Rhone, Rhone Vally, France 9. / 14.

Verdejo, Torres "Verdeo", Spain 9. / 14.

Pinot Grigio, Belle Ambiance, California 8. / 13.

Chenin Blanc, Nederburg Winemaster's Reserve, Western Cape, South Africa 9. / 14.

Sauvignon Blanc, Greystone Cellars, California 8. / 13.

Chardonnay, Ferrari-Carano, Sonoma County, California 9. / 14.

Chardonnay, Greystone Cellars, California 8. / 13.

SEASONAL COCKTAILS

Blackberry Martini 13.

Stateside Vodka, Blackberry, Mint, Lemon, Simple, Pomegranate, Soda

Scarlet Sangria 11.

Pinot Grigio, Strawberry, Lychee, Pineapple, Mint

Blushed Belle 12.

Stateside Vodka, Pomegranate Liqueur, Grapefruit

Hibiscus Margarita 11.

Sauza Silver Tequila, Hibiscus, Simple, Lime, Lemon, Soda

Georgia Fashion 13.

Bulleit, Peach Nectar, Canton's, Celery Bitters

CLASSIC & SIGNATURE COCKTAILS

Sazerac 13.

Jim Beam Rye, Simple, Absinthe, Lemon, Peychaud's Bitters

Blooming Grace 11.

Hendrick's, Cointreau, Lemon

The Greystone Espresso Martini 13.

Cold Brewed Coffee, Café Moka Coffee Liqueur, Stoli Vanil Vodka

The Greystone Manhattan 14.

Greystone Single Barrel Knob Creek, Antica, Amaro, Lemon Bitters, Ice Sphere

Spring Mist 12.

Stateside Vodka, Blueberry, Lavender, Lemon, Soda

RED WINES

Pinot Noir, Erath, Resplendent, Oregon 11. / 17.

Pinot Noir, Montpellier, California 8. / 13.

Malbec, Bodega Tamari, Mendoza, Argentina 10. / 16.

Merlot, Greystone Cellars, California 8. / 13.

Shiraz, Faith, St Hallet, Australia 9. / 14.

Zinfandel, Pedroncelli "Mother Clone", Dry Creek Valley, California 9. / 14.

Red Blend, Cecchi, La Mora Rosso, Tuscany, Italy 9. / 14.

Cabernet Sauvignon, Nederburg Winemaster's Reserve, Western Cape, South Africa 11. / 17.

Cabernet Sauvignon, Greystone Cellars, California 8. / 13.

Tempranillo, Baron de Ley Rioja Reserva, Spain 11. / 17.

WINE STACK

Stack A Bottle, Select Three Wines From White/Rose or Red 38.

