

SALADS

Add Grilled Chicken **6. GF** - Salmon **10. GF** - Crab Cake **14.**

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

**Local Lettuce**, Carrots, Cucumber, Cherry Tomato, Croutons, Balsamic Vinaigrette    **6. / 10. V**

**Baby Spinach**, Salt Roasted Beets, Red Onion, Pistachio Crusted Goat Cheese,  
Pomegranate Vinaigrette    **7. / 12. V**

**Caesar Salad**, Romaine, Radicchio, Tomatoes, Parmesan, Croutons,  
Caesar Dressing    **7. / 12.**

HAND HELDS

Choice of Beer Battered Fries **V**, Local Lettuce Salad **V**, BBQ Chips **V**, or Cabbage Slaw **GF / V**

**Burger**, Cooper Sharp American, L&T, Special Sauce, House Made Pickles    **15.**

Add Bacon    **2.**

**Fried Oyster Po' Boy**, Baguette, Lettuce, Tomato, Dill Pickle, Creole Remoulade    **14.**

**Rueben**, Corned Beef Brisket, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Marbled Rye    **14.**

**Braised Short Rib Grilled Cheese**, Cheddar Cheese, Pickled Red Onions,  
Arugula, Country Bread    **14.**

**Crab Cake**, Tartar Sauce, Lettuce, Tomato, Brioche Roll    **18.**

**Tequila Lime Grilled Chicken**, Bacon, Guacamole, Fried Queso Fresco, Lettuce, Tomato,  
Jalapeño Ranch, Brioche Roll    **14.**

**Nashville Hot Cauliflower Tacos**, Dill Pickles, Cabbage Slaw    **12. GF / V**

SMALL PLATES

**Oyster on the Half Shell (6)**, Mignonette, Cocktail Sauce, Lemon    **16. GF**

**Cast Iron Oysters Rockefeller**, Oysters Out of the Shell, Spinach, Parmesan, Breadcrumbs    **18.**

**Veggie Board**, Salt Roasted Beets, Butternut Squash Hummus, Crispy Brussels Sprouts,  
Crispy Cauliflower, Grilled Pita    **15. V**

**Artisan Cheese & Meat**, Apple Butter, Bread & Butter Pickles, Whole Grain Mustard,  
Candied Walnut, Toasted Bread    **18.**

**Crispy Brussels**, Chili, Lime, Honey    **9. GF / V**

**Greystone Meatballs**, Tomato Ragout, Caputo Brothers Whipped Ricotta, Parmesan, Grilled Bread    **12.**

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

**Baked Brie**, Toasted Almond, Cranberry Onion Relish, Crostini    **12. V**

**French Onion Soup**, Cognac, Croutons, Gruyere Cheese    **8.**

**Butternut Squash Hummus**, Pumpkin Seed Granola, Ancho Chili, Grilled Pita    **10. V**

**Tuna Poke Stack**, Avocado, Cucumber, Sushi Rice, Pickled Ginger, Spicy Aioli, Sweet Soy Sauce,  
Crispy Wontons    **18.**

**House Made BBQ Chips**, Horseradish Cheddar Dip    **5. V**

LARGE PLATES

**Greystone Butcher Steak**, Fingerling Potatoes, Seasonal Vegetables, Greystone Steak Sauce    **MKT. GF**

**Sage Pappardelle**, Braised Duck Ragout, Pancetta, Parmesan    **30.**

**Braised Beef Short Rib**, Horseradish Rosemary Crust, Stewed PA Mushrooms, Mashed Potatoes    **34.**

**Crab Cake**, Roasted Acorn Squash, Spinach, Remoulade    **Single 22. / Double 38.**

**Roasted Half Chicken**, Braised Beans & Escarole, Lemon Thyme Broth    **26 GF**

**Asian Grilled Salmon**, Soba Noodles, Asian Vegetables, Ginger Soy Broth    **28.**

**Crab Stuffed Diver Scallops**, Mashed Potatoes, Pancetta, Succotash, Vanilla Bean Beurre Blanc    **35.**

**Butternut Squash Risotto**, Almond Brown Butter, Sage, Crispy Parmesan    **24. GF / V**

**Sustainable Seafood**, Chef's Daily Seafood Preparation, Responsibly Caught    **MKT.**



SCAN ME

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.*