

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

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

Butternut Squash Risotto, Almond Brown Butter, Sage, Crispy Parmesan **16. GF / V**

Sage Pappardelle, Braised Duck Ragout, Pancetta, Parmesan **20.**

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

Asian Grilled Salmon, Soba Noodles, Asian Vegetables, Ginger Soy Broth **18.**

Triple Play **12.**

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



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.