SHARE & SNACK

Cinnamon Bun Monkey Bread, Sweet Butter, Cream Cheese Glaze **8. V**

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

Butter Lettuce Salad, Green Apples, Blue Cheese, Candied Walnuts, Champagne Vinaigrette **10. GF / V**

Smoked Asparagus Flatbread, Cucumber Dill Spread, Pea Tendrils, Roasted Baby Tomatoes, Feta Cheese **14. V**

Tuna Poke Bowl, Sticky Rice, Cucumber, Avocado, Sweet Chili Soy Dressing, Crispy Wontons **18.**

Avocado Toast, Poached Egg, Aleppo Pepper, Lemon Oil, Sourdough **10. V**

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

Oyster Stew, Shallot, Onion, Celery, Cream, Butter, Bacon, Herbs, Lightly Poached Oysters, Crackers **10.**

Goat Cheese Pierogi, Napa Cabbage Halushki, Creme Fraiche **15. V**

ENTREES

Double Smoked Local Ham, Au Gratin Potatoes, Asparagus, Pineapple Chutney **22. / 12. (Kids) GF**

Forest Omelette, Creamy Braised Morels, Wild Ramps, Fines Herbs, Gruyere Cheese, Breakfast Potatoes **18. GF / V**

Fried Chicken & Pancake, Cornbread Pancake, Sausage Gravy, Fried Egg **18.**

Local Trout Almondine, Lemon, Fines Herbs, Green Beans, Almonds **26. GF**

Foraged Quiche, Asparagus, Dandelion Greens, Mushrooms, Local Swiss, Baby Green Salad **16. V**

"The Kitchen Sink", 3 Scrambled Eggs, Local Cheddar, Country Ham, Breakfast Potatoes, Biscuit, Pork Sausage Gravy **16.**

Crab Cake Benedict, English Muffin, Creamed Spinach, Poached Egg, Hollandaise, Breakfast Potatoes **18.**

'Local Brunch', Local Cheddar Scrambled Eggs, Double Smoked Bacon, Breakfast Potatoes, Cheddar Biscuit **12.**

Steak & Eggs, New York Strip, Potato Spinach Frittata, Hollandaise, Breakfast Potatoes **24. GF**

Duo of Lamb, Double Cut Lamb Chop, Braised Lamb Shoulder, Parmesan Polenta, Asparagus **36. GF**

DESSERT

Honey Lavender Creme Brulee, Honey Comb, Whipped Cream **8. GF / V**

Cheesecake, Fresh Strawberries **8. V**

Chocolate Tres Leches Cake, Cinnamon Whipped Cream, Chocolate Shavings **8. V**

Urban Churn Ice Cream, Chocolate Chip Cookie **8. V**

ABC Root Beer Float, Vanilla Ice Cream, Chocolate Chip Cookie **8. V**

DAY DRINKING

Bloody Mary 8.

Pepper Bacon Bloody Mary, Chili Infused Vodka, Smoked Bacon, Pickled Okra 10.

Brunch with Pimm, Pimm's, Courvoisier VSOP, Peach Liqueur, Lemonade, Peychaud's Bitters 10.

Mimosa, Fresh Squeezed Orange Juice, Triple Sec, Brut Sparkling Wine 7.

Fig Fizz, Stateside Vodka, Fig, Maple, Rosemary, Ginger Beer, Club 9.

Peach Bellini, Peach Nectar, Brut Sparkling Wine 8.

Breakfast Margarita, Tequila, Lime, Orange Marmalade, Agave 10.

99 Problems, Tanqueray, Lemongrass, Dry Vermouth, Lemon 10.

The Greystone Espresso Martini, Cold Brew Coffee, Borghetti Coffee Liqueur, Stoli Vanil Vodka 13.

Kentucky Sunrise, David E. Bourbon, Orange, Grenadine 10.

Cucumber Collins, Stateside Vodka, Lime, Simple, Cucumber, Mint 9.

NON-ALCOHOLIC DRINKS

Espresso 4.

Cappuccino 5.

Cold Brewed Coffee 4.

Coffee or Hot Tea 3.

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.