

SALADS

Add Grilled Chicken **6. GF** - Salmon **10. GF** - Rock Shrimp Salad **10. GF**

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

Greek Salad, Romaine, Baby Arugula, Cherry Tomato, Green Chickpea, Cucumber, Red Onion,
Kalamata Olive, Feta, Banana Pepper, Greek Dressing **7. / 12. GF / V**

Spring Salad, Baby Lettuce, Romaine, Snow Peas, Watermelon Radish, Carrot, Spiced
Sunflower Seeds, Charred Lemon Vinaigrette **6. / 10. V**

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

HAND HELDS

Choice of Hand Cut Fries **V**, Spring Salad **V**, Sea Salt Chips **GF/V**, Pickled Chow Chow **GF / V**,
or Cabbage Slaw **GF / V**

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

Add Bacon **2.**

Salmon BLT, Bibb Lettuce, Tomato, Bacon, Tartar Sauce, Brioche Roll **16.**

Cheese Steak, Beef Ribeye, Cheddar, Provolone, Sweet Peppers, Onions, Baguette Roll **18.**

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

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

Grilled Chicken, Arugula, Bacon Jam, Tomato, Tabasco Lime Mayo, Baguette Roll **14.**

Nashville Hot Cauliflower Tacos, Special Sauce, House Made Pickles, Cabbage Slaw,
Flour Tortilla **12. V**

Crispy Haddock Taco, Tabasco Lime Mayo, Cabbage Slaw, Cilantro, Flour Tortilla **14.**



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.

SMALL PLATES

Oyster on the Half Shell (6), Mignonette, Cocktail Sauce, Lemon **17. GF**

Broiled Oysters "Casino Style", Bacon, Garlic, Sweet Peppers, Herb Butter, Breadcrumbs **18.**

Veggie Board, Crispy Brussels Sprouts, Nashville Hot Cauliflower, Green Chickpea Hummus, Pickled Chow Chow,
Grilled Pita **15. V**

Artisan Cheese & Meat, Bacon Jam, Pickled Chow Chow, Whole Grain Mustard, Candied Walnut, Toasted Bread **18.**

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

Fried Clam Strips, Tartar Sauce, Pickled Chow Chow **12.**

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

Short Rib Queso, Pickled Red Onion, Radish, Cilantro, Crispy Tortilla **12.**

Green Chickpea Hummus, Cilantro, Spiced Sunflower Seeds, Feta, Toasted Cumin, Grilled Pita **10. V**

Kung Pao Wings, Ginger Soy, Peanuts, Toasted Sesame, Scallion, Lime **Chicken 15. / Cauliflower 10. V**

House Made Sea Salt Chips, Bacon Cheddar Chive Dip **5. V**

Rock Shrimp & Bacon Chowder, Baby Potatoes, Chives, Oyster Crackers **8.**

LARGE PLATES

Greystone Butcher Steak, Yukon Gold Whipped Potatoes, Seasonal Vegetable, Greystone Steak Sauce **MKT. GF**

Fish & Chips, Crispy Haddock, Hand Cut Fries, Cabbage Slaw, Tartar Sauce **26.**

Braised Beef Short Rib, Parmesan Polenta, Asparagus, Mushroom Sugo **34.**

Crab Cake, Asparagus, Crispy Fingerling Potatoes, Tartar Sauce **Single 24. / Double 38.**

Crispy Chicken Paillard, Arugula, Pickled Red Onion, Crispy Fingerling Potatoes, Feta, Golden Raisins,
Olives, Sherry Mustard Vinaigrette **26. GF**

Grilled Salmon, Ginger Soy Soba Noodles, Shiitake, Sweet Peppers, Carrot, Snow Pea, English Peas,
Toasted Peanuts, Cilantro, Scallion, Chili Oil **28.**

Crab Stuffed Diver Scallops, Pancetta, Succotash, Yukon Whipped potatoes, Pea Puree,
Vanilla Bean Beurre Blanc **35.**

Gnocchi, Mustard & Arugula Pesto, Snow Peas, English Peas, Sweet Peppers **16. V** - Add Rock Shrimp **10.**

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

