

## 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

**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.**

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

**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**

## LARGE PLATES

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

**Short Rib Mac & Cheese**, Mushrooms, Arugula **18.**

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

**Grilled Salmon**, Ginger Soy Soba Noodles, Shiitake, Sweet Peppers, Carrot, Snow Pea, English Peas, Toasted Peanuts, Cilantro, Scallion, Chili Oil **18.**

**Triple Play** **12.**

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

