

SALADS

Grilled Chicken **6. GF** - Grilled Salmon **10. GF** - Grilled Shrimp **10. GF**

Fried Green Tomato, Mixed Greens, Bacon, Avocado, Pickled Red Onion, Cherry Tomatoes, Jalapeno Ranch **12.**

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

Asian Chopped Salad, Romaine, Napa Cabbage, Red Cabbage, Cilantro, Carrots, Red Peppers, Edamame, Toasted Almonds, Crispy Wontons, Soy Ginger Dressing **7. / 12. V**

Roasted Beet & Spinach, Labneh Cheese, Green Garlic Lemon Dressing **7. / 12. GF / V**

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

HAND HELDS

Choice of Beer Battered Fries **V**, House Salad **V**, BBQ Chips **GF / V**, Pickled Chow Chow **GF / V**, or Fresh Fruit **GF / V**

Burger, Cooper Sharp American, L&T, Special Sauce, House Made Pickles **14.**

Add Bacon **2.**

Impossible Burger **16. V**

Tequila Lime Chicken, Chipotle Mayo, Queso Fresco, Arugula, Tomato, Avocado, Brioche Roll **13.**

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

Chilean Sea Bass Cake, Tartar Sauce, Lettuce, Tomato, Brioche Roll **16.**

House Smoked Pastrami, Red Cabbage Sauerkraut, Swiss, Special Sauce, Marble Rye **14.**

SMALL PLATES

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

Woodfired Octopus, Tamari, Warm Olive Oil, Chogochujang, Pickled Leeks, Baby Cilantro **18. GF**

Veggie Board, Crispy Brussels Sprouts, Nashville Hot Cauliflower, Roasted Garlic Hummus, Pickled Chow Chow, Grilled Pita **16. V**

Artisan Cheese & Meat, Chow Chow Relish, Whole Grain Mustard, Candied Walnut, Pretzel Braid **18.**

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

Cast Iron Baked Crab Dip, Crab Meat, Cheese, Aleppo Pepper, Soft Baked Pretzel **15.**

Spicy Korean Cauliflower Wings, Chogochujang Sauce, Sesame Seeds, Baby Cilantro, Cucumber Ginger Salad **9. V**

Roasted Garlic Hummus, Labneh Cheese, Pickled Onion, Macadamia Nut **10. V**

Greystone Baked Meatballs, Red Sauce, Whipped Ricotta, Brioche Garlic Bread **12.**

Wood Grilled Shishito Peppers, Harissa-Tahini Yogurt, Lime Crunch, Queso Fresco **9. GF / V**

LARGE PLATES

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

Pork Tomahawk, Lyonnaise Fingerlings, Grilled Caulini, Citron Grape Mostarda **26. GF**

Beef Stroganoff, Braised Beef Short Ribs, Mushroom, Cream Sauce, Egg Noodles **34.**

Chilean Sea Bass Cakes, Herb Roasted Fingerling Potatoes, Asparagus, Tartar Sauce **28.**

Chicken Saltimbocca, Fontina Cheese, Sage, Prosciutto, Spinach Risotto **26.**

Grilled Salmon, Ginger Soy Soba Noodles, Shiitake, Sweet Peppers, Carrot, Snow Pea, English Peas, Toasted Peanuts, Cilantro, Scallion **30.**

Shrimp & Grits, Ham, Blistered Tomatoes, Shishito, Cheesy Castle Valley Mills Grits **28. GF**

Ricotta Gnudi, Asparagus, Green Garlic, Smoked Mushroom Broth **18. V**

Roasted Branzino, Lemon, Thyme, Grilled Asparagus, Peperonata **36.**



SCAN ME

GF = Gluten Free

Consuming raw or undercooked meat, poultry, seafood,

V = Vegetarian

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.