

SALADS

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

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

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

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

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

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

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

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, Local 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

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

Beef Stroganoff, Braised Beef Short Ribs, Mushroom, Cream Sauce, Egg Noodles **22.**

Chilean Sea Bass Cake, Herb Roasted Fingerling Potatoes, Asparagus, Tartar Sauce **18.**

Grilled Salmon, Ginger Soy Soba Noodles, Shiitake, Sweet Peppers, Carrot, Snow Pea, English Peas,
Toasted Peanuts, Cilantro, Scallion **20.**

Triple Play **12.**

Chef inspired Soup, 1/2 Sandwich, & Choice of Butter Lettuce or House 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.