

GREYSTONE PUBLIC HOUSE THANKSGIVING MENU



SMALL PLATES

- Creamy Tomato Soup**, Focaccia Croutons, Pesto, Shaved Grana **\$7 V**
- Butternut Squash Bisque**, Spiced Pumpkin Seeds, Maple Crema **\$8 GF/V**
- Roasted Beets**, Whipped Ricotta, Pistachios, Sherry Vinaigrette **\$11 GF/V**
- Cast Iron Baked Crab Dip**, Crab Meat, Local Cheese, Aleppo Pepper, Focaccia Crostini **\$18**
- Crispy Brussels**, Chili, Lime, Honey **\$11 GF/V**
- Artisan Cheese & Meat**, Burrata, Local Cheeses, Cured Meats, Pear Butter, Whole Grain Mustard, Candied Walnut, Focaccia **\$20**
- Oyster in a Half Shell (6)**, Cocktail Sauce, Lemon, Mignonette **\$18 GF**
- Veggie Board**, Crispy Brussels Sprouts, Acorn Squash Hummus, Toasted Chestnuts, Grilled Rapini, Lemon, EVOO, Salt Roasted Beets, Focaccia **\$18 V**
- Greystone Baked Meatballs**, Red Sauce, Whipped Ricotta, Focaccia Crostini **\$14**
- Caesar Salad**, Baby Romaine, Red Little Gem, White Anchovies, Croutons, Grana, Caesar Dressing **\$9**
- Butter Lettuce**, Green Apples, Blue Cheese, Candied Walnuts, Champagne Vinaigrette **\$9 GF/V**

DESSERTS

- Chocolate Peanut Butter Pie**, Whipped Cream, Chocolate Shavings **\$9 GF**
- Pumpkin Pie**, Cinnamon Whipped Cream **\$9**
- Meyer Lemon Cheesecake**, Butter Graham Cracker Crust, Berry Sauce **\$9**

ENTRÉES

- Roasted Turkey Dinner** **\$34 | \$17 Kids**
Stuffing, Corn Pudding, Green Beans, Yukon Gold Potato Puree, Cranberry Sauce, Gravy
- Eggplant Ragu** **\$22 GF/V**
Creamy Polenta, Tomato Sauce, Shaved Grana
- Chianti Braised Short Rib** **\$36**
Creamed Farro, Spinach, Truffle Mushroom
- Pan Seared Salmon** **\$30 GF**
Confit Baby Sweet potato, Buttered Corn Puree, Salsa Verde
- Crab Cakes** **\$38**
Roasted Potatoes, Asparagus, Tartar Sauce
- Sage Pappardelle** **\$22**
Braised Duck, Pancetta, Shaved Grana

NON-ALCOHOLIC DRINKS

- Espresso** **\$4**
- Cappuccino** **\$5**
Espresso with Steamed Milk
- Macchiato** **\$5**
Equal Parts Espresso & Steamed Milk
- Coffee** **\$4**
Regular or Decaffeinated
- Teas Caffeinated** **\$3**
Awake English Breakfast, Earl Gray, Organic Chai
- Teas Decaffeinated** **\$3**
Refresh Mint, Lotus Blossom Green



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.

BOTTLED BEER

- Coors Light**, Light Lager, Golden, CO, ABV: 4.2% **\$4**
Michelob Ultra, Light Lager, St. Louis, MO, ABV: 4.2% **\$4**
Blue Moon, Belgian White Ale, Golden, CO, ABV: 5.4% **\$6**
Corona, Pale Lager, Mexico, ABV 4.8% **\$6**
Yuengling, American Amber Lager, Pottsville, PA, ABV: 4.5% **\$4**
Troegs Perpetual, Imperial IPA, Hershey, PA, ABV: 7.5% **\$7**
Troegs Seasonal, Hershey, PA **\$MP**
Wyndridge Cider **\$6**
Heineken, Euro Pale Lager, Nederland B.V., ABV: 5% **\$5**
Guinness, Stout, Dublin, Ireland, ABV: 4.3% **\$6**
Stella Artois, Euro Pale Lager, Belgium, ABV: 5% **\$6**
White Claw **\$6**

GLASS WHITES

5oz / 8oz

- Rosé**, Caves de Rauzan "Fleur" AOC, Bordeaux, France **\$10/\$16**
Vermentino, DOC, Olianas, Sardegna, Italy **\$10/\$16**
Pinot Grigio Apostoli, Venetian, Italy **\$10/\$18**
Regaleali Bianco, DOC, Tenuta Regalelai, Sicilia, Italy **\$10/\$16**
Verdejo, Vidal + Vidal, Rueda, Spain **\$10/\$16**
Sauvignon Blanc, The Better Half, Marlborough, New Zealand **\$10/\$16**
Reisling, Italo Cescon IGT, Venetian, Italy **\$11/\$17**
Chardonnay, Ferrari Carano, Sonoma Valley, California **\$11/\$17**
Chardonnay, 90+ Cellars "Lot 152", California **\$10/\$16**

GLASS REDS

5oz / 8oz

- Pinot Noir**, Row 503, Oregon **\$12/\$20**
Sangiovese Blend, Trambusti Riserva, Toscana, Italy **\$10/\$16**
Barbera d' Asti, DOCG, Le Orme, Michele Chiarlo, Piemonte, Italy **\$11/\$17**
Montepulciano d' Abruzzo, Terre dei Nobili, Italy **\$11/\$17**
Sangiovese, DOCG, Alteo Chianti Classico Reserva, Donna Laura, Toscana, Italy **\$10/\$16**
Merlot, Boomtown by Dusted Valley, Walla Walla, Washington **\$12/\$20**
Cabernet Sauvignon, Textbook, Napa, California **\$16/\$25**
Cabernet Sauvignon, Vigilance, Red Hills, Lake County, California **\$11/\$17**

COCKTAILS

Autumn Sour \$14

Blue Coat Barrel Aged Gin, Aperol, Rooibos Tea Syrup, Lemon, Egg White

The Last Word \$14

Sipsmith Gin, Luxardo Maraschino, Green Chartreuse, Lime

Peach Mule \$15

Hidden Still Spiced Rum, Peach Syrup, Lime, Ginger Beer

Torched Rosemary Pear Martini \$15

Absolut Pear Vodka, Amaro Nonino, Licor 43, Pear Puree, Lemon, Torched Rosemary

Espresso Martini \$14

Espresso, Borghetti Espresso Liqueur, Holla Vanilla Vodka

Greystone Manhattan \$16

Greystone Single Barrel Knob Creek Rye, Antica, Amaro, Lemon Bitters, Ice Sphere

Greystone Old Fashioned \$16

Hidden Still Select Greystone Single Barrel Bourbon, Demerara Syrup, Lemon Zest, Ice Sphere

Pear Ginger Margarita \$14

El Tesoro Blanco, Canton's Ginger Liqueur, Pear Puree, Lime, Ginger Syrup, Candied Ginger, Salt Rim

Apple Cider Sangria \$10

Bartender's Seasonal Selection \$MP

Ask Your Server Or Bartender For Today's Selection

SPARKLING WINE

Cava Brut Rose \$8

Campo Viejo, Spain

Prosecco \$8

Benvolio, Friuli, Italy

Sparkling Brut \$7

Pascual Toso, Mendoza, Argentina

Moscato \$8

Chiarle, Piemonte, Italy



Check out our Draft Menu on:



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