

# GREYSTONE PUBLIC HOUSE



## SMALL PLATES & BOARDS

**Stone Fired Shrimp Scampi**, Garlic Butter,  
Toasted Focaccia **\$18**

**Butternut Squash Hummus**, Fried Sage,  
Grilled Flatbread **\$12 V**

**Housemade Focaccia**, Slow Fermented Focaccia,  
Sea Salt, Rosemary, Extra Virgin Olive Oil **\$6 V**

**Roasted Beets**, Whipped Ricotta, Pistachios,  
Sherry Vinaigrette **\$11 GF/V**

**Cast Iron Baked Crab Dip**, Crab Meat, Local Cheese,  
Aleppo Pepper, Flatbread **\$18**

**Crispy Brussels**, Chili, Lime, Honey **\$9 GF/V**

**Stone Fired Smoked Feta**, Grape Mostarda,  
Toasted Almonds, Rosemary Bread **\$16 V**

**Artisan Cheese & Meat**, Burrata, Local Cheeses,  
Cured Meats, Grape Mostarda, Pickled Vegetables,  
Candied Walnuts, Grilled Flatbread **\$20**

**Oyster in a Half Shell (6)**, Cocktail Sauce, Lemon,  
Mignonette **\$18 GF**

**Stone Fired Oysters**, Casino Style, Bacon, Red Pepper,  
Herbed Bread Crumb **\$21**

**Veggie Board**, Crispy Brussels, Butternut Squash  
Hummus, Fried Sage, Marinated Olives, Salt Roasted  
Beets, Grilled Flatbread **\$18 V**

**Greystone Baked Meatballs**, Red Sauce, Whipped  
Ricotta, Focaccia Crostini **\$14**

## GARDEN & KETTLE

Add Salmon **\$12**, Chicken **\$9**, or Shrimp **\$12**

**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**

**Fried Green Tomato**, Spinach and Kale, Fennel,  
Red Onion, Radish, Sundried Tomato,  
Creamy Italian Dressing **\$10 V**

**Creamy Tomato Soup**, Focaccia Croutons, Pesto,  
Shaved Grana **\$7 V**

## PASTA

Fresh Pastas are Handmade  
Substitute Gluten-Free Pasta **\$2.50**

**Sage Pappardelle**, Braised Duck, Pancetta,  
Shaved Grana **\$22**

**Bucatini and Meatballs**, Tomato Ragout,  
Shaved Grana **\$20**

**Canestri**, Prosciutto Vodka Sauce, Shaved Grana **\$20**

**Strozzapreti**, PA Mushrooms, Truffle Cream  
Sauce, Spinach **\$20 V**

## HANDHELDS

\*Choice of Small Caesar, Butter Lettuce Salad,  
or Hand Cut Fries

**Fried Green Tomato BLT**, Tomato Jam, Bacon, Lettuce,  
Roasted Garlic Aioli **\$14**

**Meatball Sub**, Aged Provolone, Philly Roll **\$16**

**Lump Crab Cake**, Tartar Sauce, Lettuce, Tomato,  
Brioche Roll **\$22**

**Burger**, Cooper Sharp American, L&T,  
Special Sauce, Pickles, Brioche Roll **\$16**

Add Corn Husk Smoked Country Bacon **\$3**

## STONE OVEN PIZZA

\*Substitute Gluten-Free Crust **\$2.50**

**Pepperoni \$18**

Grana Padano, Mozzarella, Tomato Sauce

**Margherita \$18 V**

San Marzano Tomatoes, Fresh Mozzarella, Basil Pesto

**Chesapeake Crab Pizza \$20**

Roasted Tomato, Sweet Drop Peppers, Mozzarella

**Kennett Square Mushroom \$20 V**

Caramelized Onion, Garlic Ricotta, Burrata, White Truffle Oil

**Soppressata \$20**

Mozzarella, Red Onion, Roasted Garlic, Hot Honey, Parmesan

**White Pizza \$16 V**

Garlic Ricotta, Mozzarella, Fresh Herbs

## LARGE PLATES

Available After 4:30 PM

\*Add Small Caesar or Butter Lettuce Salad **\$5**

**Eggplant Ragu \$22 GF/V**

Creamy Polenta, Tomato Sauce, Shaved Grana

**14 oz Tomahawk Pork Chop \$30 GF**

Calabrian Chili Rub, Wild Mushroom, Pearl Onion, Demi Glace

**Pan Seared Salmon \$30 GF**

Confit Baby Sweet Potato, Buttered Corn Puree, Salsa Verde

**Crab Cake | Single \$22 | Double \$38**

Roasted Potatoes, Haricot Vert, Tartar Sauce

**Risotto \$32 GF**

Lump Crab, Shrimp, Scallops, Tomato, Lemon, Basil, Shaved Grana

## CARNE

Available After 4:30 PM

\*Add Small Caesar or Butter Lettuce Salad **\$5**

\*All Steaks Served With Roasted Baby Potatoes,  
Braised Kale & Salsa Verde

**16 oz Ribeye Steak \$65 GF**

**14 oz New York Strip \$45 GF**

**8 oz Beef Tenderloin \$42 GF**



SCAN ME

GF = Gluten Free V = Vegetarian.

Consuming raw or undercooked meat, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne

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

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- 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**
- Brewdog Non-Alcoholic** **\$6**

## GLASS WHITES

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5oz / 8oz

- Rosé**, Caves de Rauzan "Fleur" AOC, Bordeaux, France **\$10/\$16**
- Vermentino**, DOC, Olivas, 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

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5oz / 8oz

- Pinot Noir**, Row 503, Oregon **\$14/\$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

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### Greystone Sour \$15

Blue Coat Barrel Aged Gin, Lazzaroni Amoretto, Lemon, Simple, Egg White

### The Last Word \$14

Sipsmith Gin, Luxardo Maraschino, Green Chartreuse, Lime

### Mezcal Penicillin \$16

Montelobos Organic Mezcal, Canton's Ginger Liqueur, Lemon, Honey Ginger Syrup, Fosforo Mezcal

### Espresso Martini \$14

Espresso, Borghetti Espresso Liqueur, Holla Vanilla Vodka

### Greystone Manhattan \$16

Hidden Still Greystone Single Barrel Select Bourbon, Antica, Amaro, Lemon Bitters, Ice Sphere

### Greystone Old Fashioned \$16

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

### Red Sangria \$10

## SPARKLING WINE

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### 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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