

GREYSTONE PUBLIC HOUSE



EASTER BRUNCH

SHARE & SNACK

Monkey Bread, Cinnamon Cream Cheese Icing \$11 V

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

Crab Dip, Crab Meat, Local Cheese, Aleppo Pepper, Grilled Flatbread \$18

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

Crab and Asparagus Soup, Lump Crab \$8

Burrata Toast, Sourdough, Caramelized Onion, Oyster Mushroom, Sherry Vinaigrette \$12

Caesar Salad, Baby Romaine, Red Little Gem, White Anchovy, Croutons, Grana, Caesar Dressing \$9

Butter Lettuce Salad, Green Apples, Blue Cheese, Candied Walnuts, Champagne Vinaigrette \$9 GF

ENTREES

Local Ham, Haricot Verts, Yukon Gold Mash, Brown Sugar Mustard Glaze \$24 Kids Meal \$12 GF

Roasted Leg of Lamb, Haricot Verts, Yukon Gold Mash, Rosemary Au Jus, Mint Gremolata \$24 GF

Chicken and Waffles, Crispy Fried Chicken, Pork Sausage Gravy \$15

Kitchen Sink, Scrambled Eggs, Cheddar, Ham, Home Fries, Biscuit, Pork Sausage Gravy \$16

Crab Benedict, Creamed Spinach, Lump Crab, Old Bay, Hollandaise \$18

Bone in Short Rib, Pearl Onion, Asparagus, Yukon Gold Mash, Mushroom Sauce \$35 GF

Spring Omelete, PA Mushrooms, Spinach, Gruyere, Spring Onion Pesto, Home Fries. \$16 GF

Salmon Cake, Spring Vegetable Succotash, Crispy Artichoke, Lemon Beurre Blanc \$24

DESSERT

Peanut Butter Pie, Whipped Cream, Caramel Chocolate Sauce \$9 GF

Apple-Cranberry Crisp, Smoked Bourbon Vanilla Ice Cream \$9

Lemon Creme Brulee, Limoncello Mixed Berries \$9 GF

Tiramisu, Kahlua, Amaretto, Mascarpone \$10 GF

Affogato, Espresso, Mini Biscotti, Cold Brew Coffee Cream \$8

Mini Biscotti \$2

Add 1 oz Vin Santo del Chiant Classico \$6

Urban Churn Ice Cream & Sorbet \$6 GF

Vanilla, Salted Caramel, Dark Soul Chocolate, Cold Brew Coffee, Truly Strawberry, Lemon Sorbet, Smoked Bourbon Vanilla

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.