



AFTER
4:30 PM

ENTREES

STOUT BRAISED SHORT RIBS

Sautéed Brussel Sprouts, Red Beets,
Sweet Potatoes | **\$26**

CHICKEN AND DUMPLINGS

Dutch Style Dumplings, Mirepoix,
Chicken Gravy | **\$20**

SHRIMP & GRITS ^{GF}

Seared Shrimp, Roasted Tomatoes,
Weaver's Smoked Ham, Red Onions,
Cheddar Grits | **\$25**

CRAB CAKE

Roasted Corn Cake, Chorizo Hash,
Spicy Remoulade | **ONE / \$18**

TWO / \$30

10 OZ FLANK STEAK ^{GF}

Red Bliss Smashed Potatoes, Daily
Vegetables, House Made Steak
Sauce | **\$26**

KOREAN BEEF BOWL

Jasmine Rice,
Cucumber Peanut Slaw | **\$25**

SHORT RIB BEEF STROGANOFF

Roasted Mushrooms, Egg Pappardelle,
Stroganoff Sauce | **\$24**

Make it Vegetarian for \$15

GINGER SOY GRILLED SALMON

Soba Noodles, Asian Vegetables | **\$26***

GRILLED 12OZ NEW YORK STRIP ^{GF}

Red Bliss Smashed Potatoes,
Daily Vegetables, House Made
Steak Sauce | **\$28***

Make it Surf & Turf for \$8

Jumbo Shrimp and Scallops

VEGETARIAN GRAIN BOWL ^{GF/V}

Curried Crispy Chick Peas, Edamame,
Corn, Sweet Potatoes, Pickled Red Onion,
Cherry Tomatoes, Arugula, Feta Cheese,
Grilled Pita | **\$16**

SEAFOOD RISOTTO ^{GF}

Scallops, Shrimp, Pork Belly,
Sweet Corn, Preserved Lemon | **\$26**

DESSERT

ICE CREAM

Chocolate Chip Cookie | **\$6**

MOLTEN CHOCOLATE CAKE

White Chocolate Whipped Cream,
Strawberry Coulis | **\$8**

BANANA FOSTER BREAD PUDDING

Caramel Ice Cream | **\$8**

APPLE CRANBERRY

ORANGE COBBLER ^{GF}

Vanilla Ice Cream, Caramel Sauce | **\$8**

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.

"V" indicates item can be prepared Vegetarian
"GF" indicates item can be prepared Gluten Free





SNACKS

HOUSE MADE BBQ CHIPS ^{GF}

Smoked Bacon Blue Cheese Dip | **\$6**

BAKED BRIE ^V

Apricot Jam, Toasted Pistachios | **\$10**

RED BEET HUMMUS ^{GF/V}

Pistachios, Herb Oil,
Gluten Free Pita | **\$10**

POUTINE FRIES

Pulled Short Rib, Cheese Curds,
Demi Glaze, Pickled Red Onion,
Chives | **\$12**

BBQ MAC & CHEESE ^V

BBQ Fried Onions, Creamy
Cheddar Sauce | **\$9**

FRIED DILL PICKLES ^{GF}

Double Dill Ranch | **\$7**

VEGGIE BOARD

Crispy Brussels, Red Beet
Hummus, Crispy Cauliflower,
Salt Roasted Beets | **\$14**

SMOKED CHICKEN NACHOS ^{GF}

Smoked Chicken, White Cheddar Cheese,
Roasted Corn Salsa, Sour Cream,
Scallions | **\$12**

CAST IRON BAKED CRAB DIP

Crab, Local Cheese, Aleppo Pepper,
Crostini | **\$14**

CRISPY BRUSSEL SPROUTS ^{GF/V}

Chili, Lime, Honey | **\$9**

CRISPY SMOKED WINGS ^{GF}

Jalapeño Ranch, Celery | **\$12**

*GBH BBQ - IPA Hot Sauce - Alabama White
Sauce - Carolina Honey Mustard - Garlic
Parmesan - GBH Rub*

ARTISAN MEATS & CHEESES

Served with Chef Inspired
Accompaniments & Crostini | **\$15**

DILLSBURG CHEESEBURGER SLIDERS

Fried Dill Pickles, BBQ Fried Onions,
White American Cheese, GBH BBQ
Sauce, Bacon | **\$14**

SALADS

+Grilled Chicken | \$5 +Crab Cake | \$10 +Grilled Salmon | \$8*
+5oz Grilled Flank Steak | \$10

CAESAR SALAD

Romaine Lettuce, Croutons,
Parmesan Cheese, Tomatoes,
Caesar Dressing | **\$7 / \$12**

FRIED GREEN TOMATO SALAD

Mixed Greens, Bacon, Avocado,
Pickled Red Onion, Tomatoes,
Jalapeño Ranch | **\$12**

GREYSTONE SALAD ^{GF}

Green Apple, Blue Cheese,
Candied Walnuts, Champagne
Vinaigrette | **\$7 / \$12**

BUTTER LETTUCE WEDGE ^{GF}

Bacon, Blue Cheese Crumbles,
Roasted Tomatoes, Pickled Red Beet Eggs,
Red Onion, Roasted Garlic Vinaigrette | **\$12**

ASIAN CHOPPED SALAD ^V

Romaine, Napa Cabbage, Red Cabbage,
Cilantro, Carrots, Red Pepper, Edamame,
Toasted Almonds, Crispy Wontons,
Soy Ginger Dressing | **\$12**

HOUSE SALAD ^V

Shaved Vegetables, Your Choice of
Dressing | **\$6 / \$10**

ROASTED BEET SALAD ^{GF/V}

Roasted Beets, Quinoa, Roasted Sweet
Potato, Curried Toasted Pistachios,
Arugula, Feta, White Balsamic | **\$12**



SANDWICHES + MORE

*Choice of Ale Battered Fries, Cabbage Slaw, BBQ Chips or House Salad
Gluten Free Bread Available \$1 Surcharge*

CRAB CAKE

Lettuce, Tomato, Remoulade,
Potato Roll | **\$18**

SMOKED PULLED PORK

BBQ Fried Onions, Cabbage Slaw,
Potato Roll | **\$12**

STOUT BRAISED SHORT RIB GRILLED CHEESE

Cheddar Cheese, Pickled Red Onions,
Arugula, Country Bread | **\$13**

GREYSTONE BURGER

Lettuce, Tomato, Cooper Sharp,
Bread & Butter Pickles, Special Sauce,
Sesame Seed Potato Roll | **\$13***

*+Bacon \$2 +Pulled Pork \$4
+Substitute Beyond Burger \$2 V*

TEQUILA LIME GRILLED CHICKEN

Bacon, Avocado, Fried Queso Fresco,
Lettuce, Tomato, Jalapeno Ranch,
Potato Roll | **\$14**

SMOKED TURKEY BAGUETTE

Bacon, Avocado, Spinach, White
Cheddar, Crispy Onion Straws | **\$14**

SMOKED CUBAN

Smoked Pulled Pork, Weaver's Smoked
Ham, Local Swiss, Mustard, Bread &
Butter Pickles, Baguette | **\$13**

GREYSTONE IPA HOT CHICKEN

IPA Hot Sauce, Bread & Butter Pickles,
Cabbage Slaw, Potato Roll | **\$13**

CRISPY SHRIMP TACO ^{GF}

Spicy Crispy Shrimp,
Pineapple Salsa, Lime Sour Cream,
Shredded Lettuce | **\$14**

NASHVILLE HOT

CAULIFLOWER TACO ^{GF/V}

Dill Pickle, Cole Slaw,
Pickled Red Onion | **\$10**

HOUSE SMOKED PASTRAMI

Cabbage Slaw, Local Swiss,
Horseradish Mustard, Marble Rye | **\$14**

BEYOND BURGER

Avocado, Corn Salsa, Lettuce,
Tomato, Pickled Red Onion | **\$16**

LITTLE ONES

*All Kids' items are served with a choice of Seasonal Fruit,
House Salad, or French Fries | \$8*

BUTTERMILK CHICKEN NUGGETS

BBQ Sauce

CREAMY MAC & CHEESE

GRILLED CHEESE

GRILLED CHICKEN BREAST

CHEESEBURGER SLIDERS

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