



SALADS

+Grilled Chicken | \$5 GF +Crab Cake | \$10
+Grilled Salmon | \$8* GF +6oz Farmers Steak | \$12 GF
+Smoked Chicken Salad | \$5

CAESAR SALAD

Baby Red Romaine, Romaine, Radicchio, Parmesan Cheese, Croutons, Roasted Cherry Tomatoes, Caesar Dressing | **\$7 / \$12**

FRIED GREEN TOMATO SALAD

Mixed Greens, Bacon, Avocado, Pickled Red Onion, Tomatoes, Jalapeño Ranch | **\$14**

GREYSTONE SALAD GF/V

Green Apple, Blue Cheese, Candied Walnuts, Champagne Vinaigrette | **\$7 / \$13**

ASIAN CHOPPED SALAD v

Romaine, Napa Cabbage, Red Cabbage, Cilantro, Carrots, Red Pepper, Edamame, Toasted Almonds, Crispy Wontons, Soy Ginger Dressing | **\$14**

HOUSE SALAD v

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

SUMMER SALAD

Summer Baby Greens, Strawberries, Goat Cheese Crumbles, Red Onion, Sunflower Seeds, Ancient Grains, Mandarin Orange Vinaigrette | **\$14**

ENTREES

AFTER
4:30 PM

BRAISED SHORT RIB

English Pea Barley Risotto, Tri Colored Roasted Carrots, Micro Pea Pickled Red Onion Salad | **\$26**

BBO HALF CHICKEN

Cast Iron Mexican Street Corn, Chimichurri | **\$22**

SHRIMP & SCALLOP GRITS GF

Seared Shrimp & Scallops, Roasted Tomatoes, Weaver's Smoked Ham, Red Onions, Cheddar Grits | **\$26**

CRAB CAKE

White Cheddar & Bacon Polenta Cake, Cajun Tomato Cream, Pickled Red Onion, Arugula Salad | **ONE / \$23 TWO / \$30**

GRILLED SWEET CHILI

GLAZED SALMON

Ginger Scented Jasmine Rice, Edamame, Szechuan Green Beans, Pickled Cucumber Salad | **\$26***

DAILY BUTCHER SPECIAL

All Steaks are served with Roasted Fingerling Potatoes, Daily Seasonal Vegetables, House Made Steak Sauce, Horseradish Sauce | **\$MKT**

+ Blue Cheese Crust \$2
+ Caramelized Onions and Mushrooms \$4

Make it Surf and Turf

Jumbo Shrimp and Scallops for \$8
Crab Cake for \$10

VEGETARIAN GRAIN BOWL v

Barley, Quinoa, Wild Rice, Curried Sweet Potatoes, Black Beans, Pickled Red Onion, Crispy Tofu, Feta Cheese, Pea Shoots, Green Goddess Dressing, Grilled Pita | **\$20**

Can Be Prepared Gluten Free or Vegan Upon Request.

DESSERT

HOUSE MADE ICE CREAM

Chocolate Chip Cookie | **\$6**

STRAWBERRY SHORTCAKE

Butter Toasted Pound Cake, Local Strawberry Compote, Lemon Vanilla Whipped Cream | **\$8**

BLUEBERRY PEACH COBBLER GF

Vanilla Ice Cream | **\$8**

PEANUT BUTTER PIE GF

Chocolate Cookie Crust, Chocolate Ganache, Whipped Cream | **\$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

VIEW ONLINE MENU



SCAN ME



SNACKS

Gluten Free Pita Upon Request

HOUSE MADE BBQ CHIPS

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

ROASTED GARLIC RED PEPPER HUMMUS ^v

Feta, Pickled Cucumbers,
Pita Bread | **\$10**

FRIED DILL PICKLES ^{GF}

Double Dill Ranch, Special Sauce | **\$7**

VEGGIE BOARD

Crispy Brussels, Roasted Garlic Red
Pepper Hummus, Crispy Cauliflower,
Fried Green Tomato, Pimento Cheese | **\$14**

YELLOWFIN TUNA SUSHI STACK

Avocado, Cucumber, Sushi Rice, Pickled Ginger,
Spicy Aioli, Sweet Soy Sauce,
Crispy Wontons | **\$18**

CHORIZO NACHOS ^{GF}

Chorizo, White Cheddar
Cheese, Roasted Corn Salsa,
Sour Cream, Scallions | **\$14**

CAST IRON BAKED CRAB DIP

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

CRISPY BRUSSELS SPROUTS ^{GF/V}

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

CRISPY SMOKED WINGS ^{GF}

Jalapeño Ranch, Celery | **\$15**

GBH BBQ - IPA Hot Sauce - Alabama White

Sauce - Carolina Honey Mustard - Garlic Parmesan

GBH Rub - Sriracha Honey Lime

ARTISAN MEATS & CHEESES

Local Meats & Cheese Served with Chef Inspired
Accompaniments & Pretzel Braid | **\$18**

GBH MUSSELS

Range End Pale Ale Steamed Mussels
Grilled Bread, Lemon Garlic Butter | **\$13**

SANDWICHES + MORE

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

CRAB CAKE

Lettuce, Tomato, Remoulade,
Potato Roll | **\$20**

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

DILLSBURG BURGER

Fried Pickles, BBQ Fried Onions,
American Cheese, GBH BBQ, B
acon | **\$15***

TEQUILA LIME GRILLED CHICKEN

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

SMOKED CHICKEN SALAD MELT

Sharp Cheddar Cheese, BBQ Crispy
Onions, Bacon, Ciabatta Roll | **\$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**

SMOKED TURKEY BAGUETTE

Bacon, Avocado, Arugula, White Cheddar,
Pickled Red Onions | **\$14**

LITTLE ONES

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

BUTTERMILK CHICKEN TENDERS

BBQ Sauce

GRILLED CHEESE ^v

GRILLED CHICKEN BREAST ^{GF}

CHEESEBURGER

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