



SUNDAY BRUNCH

SERVED FROM 10AM - 3 PM

SNACKS

CROISSANT DOUGHNUT

Cinnamon Sugar, Cream Cheese Frosting | **\$8**

HARISSA SPICED SWEET POTATO HUMMUS

Smoked Paprika, Toasted Sesame Seeds, Olive Oil, Pita Bread | **\$10**

VEGGIE BOARD

Crispy Brussels, Harissa Spice Sweet Potato Hummus, Crispy Cauliflower, Roasted Beets | **\$14**

YELLOWFIN TUNA SUSHI STACK

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

CAST IRON BAKED CRAB DIP

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

CRISPY BRUSSELS SPROUTS GF/V

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

ARTISAN MEATS & CHEESES

Served with Chef Inspired Accompaniments | **\$18**

SOUP OF THE DAY | **\$MP**

CORNMEAL FRIED OYSTERS

Spicy Remoulade, Lemon, Sweet Corn Salad | **\$13**

SIDES

SMOKED BACON | **\$4**

SAUSAGE LINKS | **\$4**

COUNTRY HAM | **\$4**

FRESH SEASONAL FRUIT | **\$4**

HOME FRIES | **\$3**

SAUSAGE GRAVY AND BISCUITS | **\$6**

TOASTED BREAD

Choice of White, Wheat, or Rye Whipped Butter & Jelly | **\$3**

*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

BRUNCH

CHICKEN & BISCUITS

Southern Fried Chicken, Fried Eggs, Sausage Gravy, Buttermilk Biscuits, Home Fries | **\$16**

BREAKFAST BURRITO

Jalapeno Cheddar Tortilla, Scrambled Eggs, Sausage, Onions, Peppers, Pico De Gallo, White Cheddar Sauce with Home Fries | **\$12**

CINNAMON FRENCH TOAST

Cream Cheese Icing | **\$8**

GREYSTONE BREAKFAST

Two Eggs, Home Fries, Toast with Bacon or Ham or Sausage | **\$11**

SHORT RIB EGGS BENEDICT

Pulled Short Rib, Arugula, Pickled Red Onion, Poached Egg, Hollandaise Home Fries | **\$16**

CAST IRON OMELETTE

Chef's Seasonal Preparation, Home Fries | **\$MP**

"THE KITCHEN SINK"

3 Scrambled Eggs, Local Cheddar, Country Ham, Home Fries, Biscuit, Pork Sausage Gravy | **\$14**

EGGS BENEDICT

Smoked Weavers Ham, Poached Eggs, Hollandaise Sauce, Toasted English Muffin | **\$14**

KIDS BRUNCH

Choice of (1) Pancakes, French Toast, or Scrambled Eggs, Choice of (2) Sides | **\$7**

BUTTERMILK PANCAKES V

Whipped Butter, Maple Syrup | **\$8**

Add Blueberries or Chocolate Chips +2.

GREYSTONE BURGER

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

Add: Fried Egg \$1

Add: Bacon \$2

Add: Fried Pickles \$2

SHRIMP ROLL

Shrimp Salad, Lettuce, Tomato, Split-top Brioche Roll | **\$14**

GREYSTONE SALAD GF/V

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

AUTUMN SALAD

Baby Greens, Red and Green Romaine, Tuscan Kale, Roasted Pears, Diced Beets, Dried Cranberry, Feta, Sunflower Seeds, Balsamic Vinaigrette | **\$14**

DAY DRINKING

PEACH BELLINI

Peach Nectar, Brut Sparkling Wine | **\$8**

MIMOSA

Fresh Squeezed Orange Juice, Triple Sec, Brut Sparkling Wine | **\$7**

BLOODY MARY

Vodka, Special House Tomato Juice, Celery, Pickle, Beef Stick | **\$9**

BLOODY MARIA

Jalapeno Tequila, Spicy Rim, Pepper Bacon, Pickled Jalapeno | **\$10**

BREWHOUSE ESPRESSO MARTINI

Cold Brew Coffee, Dead Lighting Whipped Vodka, Midstate Distillery Coffee Liqueur | **\$13**

SPARKLING CRANBERRY MULE

Stateside Vodka, Ginger Beer, Prosecco, Lime, Mint | **\$12**

SEASONAL SANGRIA | **\$9**

ROSEMARY PEAR GIN FIZZ

Rosemary Infused Market Alley Gin, St Germaine, Pear Nectar, Cranberry | **\$13**

COLD BREWED COFFEE | **\$4**

COFFEE OR HOT TEA | **\$3**

JUICES

Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice, Grape Juice | **\$3**