



SALADS

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

CAESAR SALAD

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

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**

AUTUMN SALAD

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

ENTREES

AFTER
4:30 PM

BRAISED SHORT RIB

Roasted Cipollini Onions, Brussel Sprout
Leaves, Mashed Sweet Potatoes,
Red Wine Sauce | **\$28**

BBO HALF CHICKEN

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

PAN SEARED SCALLOPS

Crispy Pork Belly, Cauliflower Puree,
Tuscan Kale, Bacon Mustard
Vinaigrette | **\$26**

CRAB CAKE

Harvest Succotash, Roasted Garlic
Mashed Potatoes, Crispy Leeks,
Chesapeake Cream |
ONE / \$23 TWO / \$30

ASIAN GRILLED SALMON

Soba Noodles, Asian Vegetables, Sesame
Seeds, Ginger Soy Broth | **\$28***

DAILY BUTCHER SPECIAL

All Steaks are served with
Roasted Garlic Mashed 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

ROASTED SWEET POTATO RAVIOLI

Brown Butter, Sage, Shaved Parmesan,
Crushed Gingersnaps | **\$20**

SHORT RIB MAC N' CHEESE

Orecchiette Pasta, Caramelized Shitake
Mushrooms, Parmesan, Arugula | **\$22**

DESSERT

HOUSE MADE ICE CREAM

Chocolate Chip Cookie | **\$6**

SWEET POTATO CHOCOLATE MOUSSE

Candied Walnuts, Gingersnap Cookie,
Shaved Chocolate | **\$8**

BOURBON APPLE CRISP

Snickerdoodle Spiced Oat Topping,
Vanilla Ice Cream, Brown Butter
Salted Caramel | **\$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**

HARISSA SPICED SWEET POTATO HUMMUS

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

FRIED DILL PICKLES ^{GF}

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

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**

DISHII SHRIMP COCKTAIL

Remoulade, Wasabi Avocado Cream, Sriracha Ginger
Cocktail Sauce | **\$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 - Nashville Hot Oil
Sauce - Carolina Honey Mustard - Garlic Parmesan
GBH Rub - Siracha Honey Lime*

ARTISAN MEATS & CHEESES

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

BAKED BRIE

Roasted Pear, Apricot Jam,
Toasted Almonds, Crostini | **\$10**

CORNMEAL FRIED OYSTERS

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

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, Crispy Leeks,
American Cheese, GBH BBQ,
Bacon | **\$15***

TEQUILA LIME GRILLED CHICKEN

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

OYSTER PO BOY

Cornmeal Fried Oysters, Pork Belly,
Creole Mustard Sauce, Lettuce, Tomato,
Split-top Brioche Roll | **\$14**

NASHVILLE HOT CHICKEN

Nashville Hot Oil, Bread & Butter Pickles,
Cabbage Slaw, Potato Roll | **\$13**

CRISPY SHRIMP TACO ^{GF}

Spicy Crispy Shrimp,
Pineapple Salsa, 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**

SHRIMP ROLL

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

MAC N' CHEESE

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