



# SUNDAY BRUNCH

SERVED FROM 10AM - 3 PM

## SNACKS

### AVOCADO TOAST

Whole Grain Toast, Smashed Avocado, Chili Flakes, Olive Oil, Crispy Cilantro | **\$7**  
*Add Poached Eggs +\$2*

### OYSTER ON A HALF SHELL (6) <sup>GF</sup>

Mignonette, Cocktail Sauce, Lemon | **\$16**

### GREEN CHICKPEA HUMMUS <sup>V</sup>

Cilantro, Spiced Sunflower Seeds, Feta, Toasted Cumin, Pita | **\$9**  
*Gluten Free Upon Request*

### VEGGIE BOARD <sup>V</sup>

Crispy Brussel Sprouts, Nashville Hot Cauliflower, Green Chickpea Hummus, Chow Chow | **\$16**

### CAST IRON BAKED CRAB DIP

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

### CRISPY BRUSSELS SPROUTS <sup>GF/V</sup>

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

### ARTISAN MEATS & CHEESES

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

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

### FRIED CLAM STRIPS

Tartar Sauce, Chowchow | **\$12**

## 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**

## KIDS

### KIDS BRUNCH

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

## BRUNCH

### CHICKEN & BISCUITS

Southern Fried Chicken, Fried Eggs, Sausage Gravy, Buttermilk Biscuits, Home Fries | **\$14**

### 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**

### SMOKED SALMON BENEDICT

Tomato, Avocado, Old Bay, Toasted English Muffin | **\$16**

### EGGS BENEDICT

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

### CAST IRON OMELETTE

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

### STEAK & EGGS

6oz New York Strip, Hollandaise Sunny Side Up Eggs, Home Fries, Toast | **\$17**

### 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*

### BUTTERMILK PANCAKES <sup>V</sup>

Whipped Butter, Maple Syrup | **\$8**  
*Add Blueberries or Chocolate Chips +\$2*

### GREEK SALAD

Bibb Lettuce, Baby Arugula, Cherry Tomato, Crispy Chickpea, Cucumber, Red Onion, Kalamata Olive, Sheep's Milk Feta, Banana Pepper, Greek Dressing | **\$7 / \$14**

### GREYSTONE SALAD <sup>GF/V</sup>

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

### "THE KITCHEN SINK"

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

BLUE RASPBERRY MOSCATO MIMOSAS | **\$8**

### CARAMELIZED PINEAPPLE RUM PUNCH

Caramelized Pineapple Juice, Mango Juice, Orange Juice, Coconut Rum, Bacardi, Grenadine | **\$12**

### STRAWBERRY TEQUILA MOJITO

Strawberry Infused Sauza, Fresh Muddled Mint and Lime, Soda Water | **\$10**

### BREAKFAST MARGARITA

Tequila, Lime, Orange Marmalade, Agave | **\$10**

COLD BREWED COFFEE | **\$4**

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

### JUICES

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