



## SALAD AND SOUP

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

### ROCK SHRIMP & BACON CHOWDER

Baby Potatoes, Chives,  
Oyster Crackers | **\$6 / \$8**

### ONION SOUP

Rich Onion Beef Broth, Cognac,  
Baked Gruyere Crouton | **\$7**

### BUTTER LETTUCE GF/V

Green Apple, Blue Cheese,  
Candied Walnuts, Champagne  
Vinaigrette | **\$6 / \$12**

### CAESAR SALAD v

Romaine, Radicchio, Cherry Tomatoes,  
Parmesan, Croutons, Caesar Dressing |  
**\$6 / \$12**

### SPRING SALAD GF/V

Baby Lettuce, Romaine, Snow Peas,  
Watermelon Radish, Carrot, Spiced  
Sunflower Seeds, Charred Lemon  
Vinaigrette | **\$5 / \$10**

### GREEK SALAD GF/V

Romaine, Baby Arugula, Cherry Tomato,  
Green Chickpea, Cucumber, Red Onion,  
Kalamata Olive, Feta, Banana Pepper,  
Greek Dressing | **\$12**

### ASIAN CHOPPED SALAD v

Romaine, Cabbage, Radicchio, Cucumber,  
Julienne Carrots, Sweet Peppers, Snow  
Peas, Peanuts, Wonton Crisps, Sesame  
Ginger Vinaigrette | **\$12**

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

Greystone Brew House has adopted the "Living Wage" Initiative to bring equality to  
kitchen staff wages. In lieu of increasing all menu prices, a service charge of 2% will be  
applied to all food purchases. You will find this at the bottom of your bill. This will be  
distributed directly to our Culinary Staff Members.

## HAND HELDS

Choice of Hand Cut Fries V, Local Lettuce Salad V, Sea Salt Chips V,  
Chow Chow, Cabbage Slaw GF/V

### GREYSTONE BURGER

Cooper Sharp American, L&T,  
Special Sauce, Bread and Butter  
Pickles | **\$14\***  
Impossible Burger | **\$14**  
+ Bacon \$2

### GRILLED SALMON BLT

Bibb Lettuce, Tomato, Bacon,  
Tartar Sauce, Brioche Roll | **\$16**

### GRILLED CHICKEN

Arugula, Bacon Jam,  
Tomato, Tabasco Lime Mayo,  
Potato Roll | **\$14**

### CHEESE STEAK

Beef Ribeye, Cheddar, Provolone,  
Sweet Peppers, Onions,  
Toasted Hoagie Roll | **\$18**

### BRAISED SHORT RIB GRILLED CHEESE

Cheddar Cheese, Pickled Red  
Onions, Arugula, Country  
Bread | **\$14**

### CRAB CAKE

Tartar Sauce, Lettuce, Tomato,  
Potato Roll | **\$18**

### NASHVILLE HOT CAULIFLOWER TACOS v

Pickled Onion, Diced Dill Pickles,  
Cabbage Slaw, Flour Tortilla | **\$12**

### CRISPY HADDOCK TACO

Tabasco Lime Mayo, Cabbage Slaw,  
Cilantro, Flour Tortilla | **\$15**

VIEW ONLINE MENU



SCAN ME

"V" = Vegetarian  
"GF" = Gluten Free

#### Important Note:

Most items can be  
modified to be made  
GF or accommodate  
most dietary  
restrictions.



## SMALL PLATES

### HOUSE MADE SEA SALT CHIPS <sup>GF</sup>

Bacon Cheddar Chive Dip | **\$7**

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

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

### BROILED OYSTERS

"Casino Style" | **\$16**

### CRISPY SMOKED WINGS <sup>GF/V</sup>

Jalapeño Ranch, Celery | **\$16**

Boneless Wings | **\$12**

Crispy Cauliflower Wings | **\$10**

*GBH BBQ - Nashville Hot Oil Sauce - Carolina Honey Mustard Garlic Parmesan - GBH Rub - Sracha Honey Lime - Hot Sauce - Kung Pao*

### SHORT RIB QUESO <sup>GF</sup>

Pickled Red Onion, Radish, Cilantro, Corn Chips | **\$13**

### VEGGIE BOARD

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

### ARTISAN CHEESE & MEAT

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

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

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

### CAST IRON BAKED CRAB DIP

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

### GREEN CHICKPEA HUMMUS

Cilantro, Spiced Sunflower Seeds, Feta, Toasted Cumin, Pita | **\$9**

*Gluten Free Upon Request*

### FRIED CLAM STRIPS

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

## LARGE PLATES

### CRISPY CHICKEN PAILLARD

Arugula, Picked Red Onion, Crispy Fingerling Potatoes, Fetta, Golden Raisins, Olives, Sherry Mustard Vinaigrette | **\$22**

### CRAB CAKE

Asparagus, Crispy Fingerling Potatoes, Tartar Sauce | **\$28**

### GRILLED SALMON

Ginger Soy Soba Noodles, Shiitake, Sweet Peppers, Carrot, Snow Pea, English Peas, Toasted Peanuts, Cilantro, Scallion, Chili Oil | **\$26**

### GREYSTONE BUTCHER STEAK <sup>GF</sup>

Yukon Whipped Potatoes, Seasonal Vegetables, Greystone Steak Sauce | **\$MKT**

### CRAB STUFFED DIVER SCALLOPS

Pancetta, Succotash, Yukon Whipped Potatoes, Pea Puree, Vanilla Bean Beurre Blanc | **\$34**

### SUSTAINABLE SEAFOOD

Chef's Daily Seafood Preparation, Responsibly Caught | **\$MKT**

### BRAISED BEEF SHORT RIB <sup>GF</sup>

Parmesan Polenta, Asparagus, Mushroom Sugo | **\$28**

### GNOCCCHI

Rock Shrimp, Mustardy Arugula Pesto, Snow Peas, English Peas, Sweet Peppers | **\$25**

*Vegetarian Upon Request*

### CRISPY HADDOCK

Crispy Fingerling Potatoes, Cabbage Slaw, Tartar Sauce | **\$26**

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

"V" = Vegetarian  
"GF" = Gluten Free

VIEW ONLINE MENU



SCAN ME