



SALAD AND SOUP

HAND HELDS

+Grilled Chicken | \$6 GF +Grilled Salmon | \$8* GF
+Grilled Beef Kebab | \$10 GF +Grilled Shrimp | \$10 GF

Choice of Seasoned Fries V, Local Lettuce Salad V, BBQ Chips GF / V,
Chow Chow GF / V, Cabbage Slaw GF / V

MARYLAND CRAB SOUP ^{GF}

Spicy Crab Broth, Celery, Onion, Peppers,
Tomatoes, Potatoes, Cabbage,
Blue Crab Meat | **\$8 / \$10**

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

GREEK SALAD ^{GF/V}

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

FRIED GREEN TOMATO

Mixed Greens, Bacon, Avocado,
Pickled Red Onion, Heirloom Tomatoes,
Jalapeno Ranch | **\$12**

GREYSTONE BURGER

Cooper Sharp American, L&T,
Special Sauce, Bread and Butter
Pickles | **\$14***
Impossible Burger | **\$16**
+ Bacon \$2

HOUSE SMOKED TURKEY CLUB

Bacon, Monterey Jack, Tomato,
Lettuce, Red Onion Herb Mayo,
Toasted Seeded Wheat Bread | **\$14**

GRILLED BEEF GYRO KEBABS

Marinated Beef Tenderloin Tips,
Feta, Hummus, Tomato, Cucumber,
Red Onion, Tzatziki,
Grilled Pita | **\$14**

CRAB CAKE

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

NASHVILLE HOT CAULIFLOWER TACOS ^v

Garlic Lime Mayo, Dill Pickles,
Cabbage Slaw, Flour Tortilla | **\$12**

GRILLED MAHI TACO

Garlic Lime Mayo, Grilled Pineapple
Slaw, Flour Tortilla | **\$14**

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

"V" = Vegetarian
"GF" = Gluten Free

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

VIEW ONLINE MENU



SCAN ME

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.



SMALL PLATES

HOUSE MADE BBQ CHIPS ^{GF}

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

OYSTER ON THE HALF SHELL (6) ^{GF}

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

SHRIMP SALSA ^{GF}

Mango Pico De Gallo, Avocado,
Corn Chips | **\$12**

CRISPY SMOKED WINGS ^{GF}

Jalapeño Ranch, Celery | **\$16**

Boneless Wings | **\$12**

Crispy Cauliflower Wings | **\$10**

*BBQ - Carolina Honey Mustard - Garlic Parmesan - GBH
Rub - Siracha Honey Lime - Hot - Mild*

MEXICAN STREET CORN QUESO ^{GF/V}

Cotija Cheese, Pico De Gallo, Lime,
Corn Chips | **\$10**

VEGGIE BOARD ^V

Crispy Brussel Sprouts, Nashville Hot
Cauliflower, Roasted Garlic Hummus,
Chow Chow | **\$16**

ARTISAN CHEESE & MEAT

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

CRISPY BRUSSELS ^{GF/V}

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

CAST IRON BAKED CRAB DIP

Crab Meat, Cheese, Aleppo Pepper,
Soft Baked Pretzel | **\$15**

ROASTED GARLIC HUMMUS ^V

Crispy Chickpea, Camelot Valley Goat
Cheese, Toasted Cumin, Grilled Pita | **\$9**

LARGE PLATES

Served After 4:30 PM

HALF SMOKED CHICKEN ^{GF}

Cast Iron Mexican Street
Corn, Mango Pico De
Gallo, Chimichurri | **\$22**

LUMP CRAB CAKE 4OZ.

Asparagus, Crispy Fingerling Potatoes,
Tartar Sauce | **\$26**

GRILLED SALMON

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

GREYSTONE BUTCHER STEAK ^{GF}

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

SHRIMP & GRITS ^{GF}

Ham, Blistered Tomatoes, Shishito,
Cheesy Grits | **\$26**

SUSTAINABLE SEAFOOD

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

BBQ PORK COUNTRY RIBS ^{GF}

Cheese Grits, Blistered Shishito
Peppers, Miso Honey | **\$22**

ASPARAGUS & FETTUCCINE ^V

Camelot Valley Goat Cheese,
Basil Pesto, Braised Fennel,
Fresh Chilies | **\$18**

CARIBBEAN RUBBED PORK TOMAHAWK ^{GF}

Grilled Pineapple Slaw,
Coconut Cilantro Rice | **\$26**

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