



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

GREYSTONE ONION SOUP

Fried Onions, Toasted Bread,
Smoked Mozzarella | **\$8**

BUTTER LETTUCE GF/V

Green Apple, Blue Cheese,
Candied Walnuts, Champagne
Vinaigrette | **\$8 / \$12**

CAESAR SALAD V

Romaine, Radicchio, Cherry Tomatoes,
Parmesan, Croutons, Caesar Dressing |
\$6 / \$10

GREEK SALAD GF/V

Romaine, Baby Arugula, Cherry Tomato,
Crispy Chickpea, Cucumber, Red Onion,
Kalamata Olive, Feta, Banana Pepper,
Greek Dressing | **\$7 / \$11**

BUTTERNUT SQUASH BISQUE GF

Spiced Marshmallow,
Toasted Pumpkin Seeds | **\$8**

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**

SEABASS CAKE

Tartar Sauce, Lettuce, Tomato,
Brioche Roll | **\$14**

OLD BAY SHRIMP SALAD ROLL

Gulf Shrimp, Buttered
Split-Top Bun, Coleslaw | **\$16**

RED CASTLE GRILLED FRESH KEILBASA

Buttered Split-Top Bun, Bacon,
Monterey Jack, Chow Chow Relish,
and Spicy Ketchup | **\$10**

*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.

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.

VIEW ONLINE MENU



SCAN ME



SMALL PLATES

HOUSE MADE BBQ CHIPS ^{GF}

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

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

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

BRAISED SHORT RIBS QUESADILLA

Pickled Red Onion, Sour Cream,
Spicy Ketchup | **\$14**

CRISPY SMOKED WINGS ^{GF}

Jalapeño Ranch, Celery | **\$16**

Boneless Wings | **\$12**

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

BAKED BRIE ^V

Toasted Almond, Cranberry Onion
Relish, Grilled Pita | **\$12**

VEGGIE BOARD ^V

Crispy Brussel Sprouts, Blistered Shishito
Peppers, 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

PENNE ALLA VODKA

Prosciutto, Roasted Garlic,
Sweet Peas | **\$18**

SEABASS CAKES

Roasted Green Beans, Onions, 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**

SWEET POTATO GNOCCHI ^V

Sage Brown Butter, Walnuts,
Spinach, Parmesan | **\$16**

PORK MEDALLIONS ^{GF}

Apple Butter Balsamic Sauce,
Whipped Sweet Potatoes,
Roasted Green Beans, Onions | **\$22**

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