



## SALAD AND SOUP

+Grilled Chicken \$6 GF  
+Grilled Salmon \$8 GF  
+Grilled Shrimp Skewer \$6

### GREYSTONE ONION SOUP

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

### BUTTER LETTUCE GF/V

Green Apple, Blue Cheese,  
Candied Walnuts, Champagne  
Vinaigrette | **\$6 / \$10**

### CAESAR SALAD

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

### FRIED GREEN TOMATO SALAD

Mixed Greens, Bacon, Avocado,  
Pickled Red Onion, Tomatoes,  
Jalapeno Ranch | **\$14**

### WEDGE SALAD

Romaine, Bacon, Red Onion, Cucumber,  
Cherry Tomato, Croutons, Hard Boiled  
Egg, Honey Mustard Vinaigrette | **\$14**

### NEW ENGLAND CLAM CHOWDER

Creamy Chowder, Potatoes,  
Clams, Bacon | **\$7 / \$10**

## HAND HELDS

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

### GREYSTONE BURGER

Cooper Sharp American, L&T,  
Special Sauce, Bread and Butter  
Pickles | **\$16**

+ Bacon \$3

### HOUSE SMOKED TURKEY CLUB

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

### FRIED CHICKEN SANDWICH

Lettuce, Tomato, Bacon Jam,  
Smoked Mozzarella Cheese,  
Bread & Butter Pickles, Herb Mayo  
on Toasted Roll | **\$16**

### SEABASS CAKE

Tartar Sauce, Lettuce, Tomato,  
Butter Toasted Roll | **\$14**

### FRIED CATFISH SANDWICH

Cornmeal Crusted Catfish, Lettuce,  
Tomato, Smoked Scallion Tartar  
Sauce | **\$16**

### HOUSE SMOKED PASTRAMI

Coleslaw, Local Swiss,  
Horseradish Mustard,  
Marble Rye | **\$14**

### PAR 3 (ONLY AVAILABLE FOR LUNCH)

Chef Inspired Soup, 1/2 Sandwich, &  
Choice of Butter Lettuce or  
House Salad | **\$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.

"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



## SMALL PLATES

**HOUSE MADE BBQ CHIPS** <sup>GF</sup>  
Bacon Cheddar Chive Dip | **\$7**

**OYSTER ON THE HALF SHELL (6)** <sup>GF</sup>  
Mignonette, Cocktail Sauce, Lemon | **\$16**

**BACON CHICKEN QUESADILLA**  
Grilled Chicken, Bacon, Cheddar Cheese,  
Peppers, Onions & Jalapeno Ranch  
Dressing & Sour Cream | **\$14**

**CRISPY SMOKED WINGS** <sup>GF</sup>  
Jalapeño Ranch, Celery | **\$16**  
Boneless Wings | **\$12**  
*BBQ - Carolina Honey Mustard - Garlic Parmesan - GBH  
Rub - Sriracha Honey Lime - Hot - Mild*

**FRIED GREEN TOMATOES**  
Fried Green Tomatoes, Special Sauce &  
Tomato Relish | **\$9**

**VEGGIE BOARD** <sup>v</sup>  
Crispy Brussel Sprouts, Fried Green  
Tomatoes, Warm Pita, Hummus,  
Chow Chow | **\$16**

**ARTISAN CHEESE & MEAT**  
Cured and Smoked Meats & Cheeses  
Served with Soft Baked Pretzel  
& Accompaniments | **\$18**

**CRISPY BRUSSELS** <sup>GF/V</sup>  
Chili, Lime, Honey | **\$9**

**CAST IRON BAKED CRAB DIP**  
Crab Meat, Cheese, Aleppo Pepper,  
Soft Baked Pretzel | **\$15**

**HUMMUS** <sup>v</sup>  
Tahini Sauce, Olive Oil, Aleppo Pepper,  
Warm Pita | **\$8**

**FRIED MOZZARELLA**  
With House Made Marinara Sauce &  
Balsamic Reduction | **\$10**

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

"V" = Vegetarian  
"GF" = Gluten Free

## LARGE PLATES

*Served After 4:30 PM*

**CHICKEN PARMESAN**  
Fried Chicken, Marinara Sauce, Smoked  
Mozzarella, Angel Hair Pasta | **\$20**

**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**

**STEAKS**  
Mashed Potatoes, Vegetable of the Day,  
Garlic Herb Butter & House Made  
Steak Sauce  
10oz Bourbon Flat Iron | **\$30**  
14oz Ribeye | **\$38**

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

**BEEF STROGANOFF**  
Braised Beef Short Ribs, Mushroom,  
Cream Sauce, Egg Noodles | **\$24**

**FRIED CATFISH**  
Cornmeal Crusted Catfish, Cheesy Grits,  
Collard Style Spinach, Smoked Scallion-  
Tartar & Tomato Relish | **\$24**

**SHRIMP & GRITS** <sup>GF</sup>  
Ham, Blistered Tomatoes, Shishito,  
Cheesy Grits | **\$26**

VIEW ONLINE MENU



SCAN ME