

GREYSTONE BREW HOUSE



SALAD & SOUP

Add Ons | Chicken **\$9 GF**, Salmon **\$9 GF**, or Shrimp **\$9 GF**

- Venison Chili**, Kidney & Black Beans, Lager, Cheddar **\$10**
- Butternut Squash Bisque**, Sour Cream,
Spiced Pumpkin Seeds **\$6/\$9 GF/V**
- Butter Lettuce**, Green Apple, Blue Cheese, Candied
Walnuts, Champagne Vinaigrette **\$8/\$12 GF/V**
- Caesar**, Romaine, Cherry Tomatoes, Parmesan,
Croutons, Caesar Dressing **\$8/\$12**
- Spinach & Arugula**, Roasted Beets, Goat Cheese,
Spiced Pumpkin Seeds, Maple Vinaigrette **\$12**

HAND HELDS

Served with Sea Salt Chips, Dill Pickles or Poppy Slaw
Additional **\$2** for Hand Cut Fries, Caesar Salad, Butter Lettuce,
or Gluten Free Roll

- Greystone Burger**, Cooper Sharp American, L&T,
Special Sauce, Dill Pickles **\$16**
+Corn Husk Smoked Bacon **\$2**
- Buffalo Cauliflower Tacos**, Poppy Seed Slaw,
Blue Cheese Crumbles **\$12 V**
- Wellsville Cheesesteak**, Weavers Sweet Bologna,
Shaved Beef, Peppers, Onions, Cheese Sauce **\$14**
- Crab Cake**, Tartar Sauce, Lettuce, Tomato,
Butter Brioche Roll **\$20**
- Smoked BBQ Pork**, House Smoked Pork,
Poppyseed Slaw, Crispy Onions, Brioche Roll **\$15**
- Par 3** (Only Available for Lunch), Chef Inspired
Soup, 1/2 Sandwich, & Choice of Butter Lettuce
or House Salad **\$12**
- Short Rib Grilled Cheese**, Pickled Red Onion,
Arugula, Gruyere **\$14**

FLATBREADS

- Smoked Chicken**, Bacon, Red Onion, Arugula,
Mozzarella, Jalapeno Ranch **\$14**
- Margherita**, Roasted Crushed Tomatoes,
Mozzarella, Basil Pesto **\$12 V**
- Short Rib**, Horseradish, Pickled
Red Onion, Arugula, Mozzarella **\$14**
- Smoked Pulled Pork**, Cheese Curds,
Pickled Jalapenos, BBQ Sauce **\$15**

TUESDAYS ARE FOR...

Taco Specials & \$5 Margaritas!

STEAK SPECIALS

WEDNESDAY & THURSDAY NIGHTS!

10oz New York Strip w/ Fries & House Salad

\$22

PRIME RIB

FRIDAY & SATURDAY NIGHTS!
MKT.

14oz Slow Roasted Prime Rib, Buttermilk Mashed Potatoes,
Seasonal Vegetable, Au Jus & Horseradish Sauce

GF = Gluten Free **V** = Vegetarian

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

SMALL PLATES

- Fried Pickles** **\$7 V**
Hand Breaded Dill Pickles,
Jalapeno Ranch & Special Sauce
- Bacon Poutine** **\$16 GF**
Corn Husk Smoked Bacon Gravy, Cheese Curds, Fried Egg
- Wings** **GF**
Crispy, Smoked Wings **\$16**
Boneless Wings **\$12**
Cauliflower Wings **\$9**
*House Hot – Smokey BBQ – GBH Rub – SHL – Sweet & Tangy
Add Jalapeño Ranch or Blue Cheese and Celery **\$2***
- Veggie Board** **\$16 V**
Crispy Brussel Sprouts, Roasted Beets, Fried Cauliflower,
Butternut Squash Hummus, Flatbread
- Crispy Brussels** **\$10 GF/ V**
Chili, Lime, Honey
- Cast Iron Baked Crab Dip** **\$16**
Crab Meat, Aged Cheddar, Aleppo Pepper,
Bavarian Baked Pretzel
- Butternut Squash Hummus** **\$10 V**
Spiced Pumpkin Seeds, Goat Cheese, EVOO, Flatbread
- Venison Nachos** **\$14**
Cheese Sauce, Pickled Red Onions, Scallions

LARGE PLATES

- Served After 4:30 PM*
*Add Butter Lettuce or Caesar Salad to Entrées **\$6***
- Short Rib** **\$25**
Farro Pilaf & Seasonal Vegetables
- Crab Cakes**
French Fries, Poppyseed Slaw, Tartar Sauce, Lemon
Single **\$22** or Double **\$30**
- Grilled Salmon** **\$28**
Soba Noodles, Mushrooms, Peppers, Carrots,
Peas, Ginger Soy Broth, Chilli Oil
- Dutch Chicken & Waffles** **\$24**
Smoked Chicken, Gravy, Peas, Carrots, Waffles
- Shrimp & Grits** **\$25 GF**
Local Ham, Roasted Tomatoes, Castle Mills Cheddar Grits
- Butcher's Cuts** **GF**
10oz Bourbon Flat Iron **\$34**
14oz Tomahawk Pork Chop **\$20**
2-4oz Tenderloin Medallions **\$32**
*All Steaks served with Mashed Potatoes,
Seasonal Vegetable, Greystone Steak Sauce*

Greystone Brew House has adopted the "Living Wage" Initiative to bring equality to kitchen staff wages. 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.

BOTTLED BEER

*Available in Cans

Domestic

- Miller Lite \$4*
- Yuengling Traditional Lager \$4*
- Coors Light \$4*
- Budweiser \$4*
- Bud Light \$4*
- Banquet Coors \$5
- Sams Seasonal \$6
- Michelob Ultra \$4
- White Claw \$5

Imported

- Stella Artois \$6
- Corona \$6
- Heineken \$6
- Blue Moon \$5
- Modelo \$5
- Heineken 0.0 \$5

WHITE WINES BY THE GLASS & BOTTLE

- Pinot Grigio, Apostoli, Veneto, Italy \$8/\$32 btl
- Sparkling Wine, Montagna Blanc de Noir, Lombardy, Italy \$9/\$40 btl
- Sauvignon Blanc, Marlborough Estate “Reserve”, Marlborough NZ \$12/\$48 btl
- Chardonnay, Greystone Signature Series, California \$8/\$32 btl
- Chardonnay, Boomtoen By Dusted Valley, Walla Walla, WA \$14/\$56 btl
- Moscato Rosé, Ma Maison Moscato Ro’sse, New York \$8/\$32 btl

RED WINES BY THE GLASS & BOTTLE

- Pinot Noir, Lyra “Gran Reserva”, Aconcagua Valley, Chile \$12/\$48 btl
- Merlot, Albertoni, California \$8/\$32 btl
- Malbec, Enrique Foster “Ique”, Mendoza, Argentina \$12/\$48 btl
- Cabernet Sauvignon, High Valley Stage, Lake Country, CA \$12/\$48 btl
- Cabernet Sauvignon, Greystone Signature Series, California \$8/\$32 btl

HAPPY HOUR
Monday - Friday | 4:30 - 6:30 PM

Butternut Squash Hummus, Pita \$8	Miller Light Draft \$2
Cauliflower Wings \$8	Yuengling Lager Draft \$2
Margherita Pizza \$10	Greystone Wines \$6
French Fries, w/ Cheese Sauce \$5	Daily Drink Special, Switches Daily MKT
Crispy Brussels \$6	Greystone Draft Beers \$5
Boneless Wings \$9	

WINE BY THE BOTTLE

- Paco & Lola Albarino \$65
Rias Baixas, Spain
- Dusted Valley Cabernet Sauvignon \$95
Walla Walla, Washington
- Domaine De La Solitude Chateaneuf Du Pape \$120
Rhone Valley, France
- Italo Cescon Pinot Grigio \$50

CRAFT COCKTAILS

- Cranberry Margarita \$12
House Tequila, Cointreau, Sour Mix & Cranberry Compote
- Rosemary Gin Fizz \$12
Rosemary Infused House Gin, St. Germaine, Pear Nectar
- Brewhouse Espresso Martini \$14
Hidden Stilll Vodka, Kahlua, House Made Cold Brew, Simple Syrup
- Dirty Chai \$12
Pinnacle Vodka, Chai Tea Concentrate, Fall Spices, Vanilla Syrup & Heavy Cream
- GBH Manhattan \$14
Greystone Public House Knob Creek, Sweet Vermouth, Angostura Bitters, Bing Cherry
- GBH Old Fashioned \$14
Greystone Public House Knob Creek, Bing Cherry, Grand Marnier, Orange Peel, Angostura Bitters
- Apple Bottom Mule \$12
Buddy’s Vodka, Apple Cider, Lime Juice, Ginger Beer
- Smores Martini \$14
Vanilla Vodka, Chocolate Liqueur, Amaretto, Ice Cream Powder

UNTAPPO DRAFTS

