

GREYSTONE BREW HOUSE



SALAD & SOUP

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

- Scallop Chowder**, Day Boat Scallops, Bacon, Potatoes, Sherry **\$4/\$9 GF/V**
- Greystone Onion Soup**, Crostini, Provolone, Fried Onions **\$10**
- 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 Pepper Slaw
Additional **\$2** for Seasoned Hand Cut Fries,
Caesar Salad, Butter Lettuce, or Gluten Free Roll

- Greystone Burger**, Cooper Sharp American, L&T, Special Sauce, Dill Pickles, Potato Roll **\$16**
+Bacon **\$2**
- Cauliflower Tacos**, Pepper Slaw, Gochujang, Toasted Peanuts **\$12**
- Wellsville Cheesesteak**, Weavers Sweet Bologna, Shaved Beef, Peppers, Onions, Cheese Sauce **\$16**
- Crab Cake**, Tartar Sauce, Lettuce, Tomato, Potato Roll **\$22**
- Turkey Club**, Smoked Turkey, Bacon, Lettuce, Tomato, Toasted Country Bread **\$15**
- Nashville Hot Chicken**, Buttermilk Fried Chicken, Pepper Slaw, Dill Pickles, Potato Roll **\$14**
- Par 3** (Only Available for Lunch), Chef Inspired Soup, 1/2 Sandwich, & Choice of Butter Lettuce or House Salad **\$12**

FLATBREADS

- Greystone Meatballs**, Marinara, Parmesan, Pepperoncini, Bacon **\$15**
- Margherita**, Roasted Crushed Tomatoes, Mozzarella, Basil Pesto **\$12 V**
- White Flatbread**, Ricotta, Roasted Garlic, Artichoke, Spinach, Caramelized Onions **\$14**
- Pork Belly BBQ**, Arugula, Cheddar Curds, Pickled Onions, Mozzarella **\$15**

SMALL PLATES

Sea Salt Chips & French Onion Dip **\$8**

Greystone Meatballs **\$12**
Marinara, Herbed Ricotta

Poutine **\$12**
Onion Gravy, Cheddar Curds, Fried Egg, Horseradish Sauce

Wings
Crispy, Bone-in Wings **\$16 GF**
Boneless Wings **\$12**
Cauliflower Wings **\$9 GF/V**
*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

Pork Belly Burnt Ends **\$12 GF**
Braised Pork Belly, Smokey BBQ, Grits, Pepper Slaw

GF = Gluten Free **V** = Vegetarian

Consuming raw or undercooked meat, 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. 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.

LARGE PLATES

Served After 4:30 PM

Add Butter Lettuce or Caesar Salad to Entrées \$6

Fried Pierogies \$20

Cheese Pierogies, Kielbasa, Braised Onions & Cabbage

Crab Cakes

French Fries, Pepper Slaw, Tartar Sauce, Lemon

Single \$22 or Double \$32

Seafood Fra Diavolo \$24

Mussels, Scallop, Pappardalle, Capers, Spicy Marinara

Grilled Salmon \$26

Soba Noodles, Shiitake, Pickled Onion, Egg, Carrots, Ginger Soy Broth

Chicken & Toast \$18

Buttermilk Fried Chicken, French Toast, Bacon, Maple Syrup

Shrimp & Grits \$25 GF

Smoked Ham Gravy, Cherry Tomatoes, Castle Valley Mills Cheddar Grits, Scallion

Butcher's Cuts GF

14oz Tomahawk Pork Chop \$26

14oz NY Strip \$32

All steaks served with garlic mashed potatoes,
seasonal vegetables, & Greystone steak sauce

DESSERTS

Tiramisu Cheesecake \$10

Mascarpone Cheesecake, Lady Fingers,
Espresso, Cocoa Powder, Whipped Cream

Dutch Apple Crumb Cake \$10

Vanilla Cinnamon Spongecake, Baked Apples,
Buttery Crumb, Caramel Sauce

Warm Chocolate Chip Cookie \$4

Peanut Butter Pie \$9

Semi-Sweet Chocolate,
Chocolate Cookie Crust, Whipped Cream,
Reese's Pieces Chunks

Urban Church Craft Creamery \$8

Warm Chocolate Chip Cookie

Root Beer Float \$9 GF

Urban Churn Vanilla Ice Cream

TUESDAYS ARE FOR...

Taco Specials & \$5 Margaritas!

PRIME RIB FRIDAY & SATURDAY NIGHTS! MKT.

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

STEAK SPECIALS

WEDNESDAY NIGHTS

10oz New York Strip
w/ Fries & House Salad

\$22