

GREYSTONES

..... SMALL PLATES

House Made Hummus: Warm artisanal sourdough baguette for two.	7
Marinated Olives: Warm mixed olives, citrus and herbs.	9
Romaine Hearts: House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing.	14
Truffled Wild Mushroom Soup: Crème fraîche, crispy thyme bread crumbs.	15
Beet Salad: Pickled endives, watercress, blood orange, crushed hazelnuts, blue cheese dressing.	16
Calamari: Piccolo fritto of calamari, fennel, scallion, celery heart, spicy lime aioli.	20
Fresh Burrata Salad: Endive lettuces, charred orange relish, pistachio, pomegranate, fine olive oil, grilled sourdough.	20
Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.	22
Oysters: Red wine mignonette, horseradish, lemon.	22
Octopus: Romesco grilled, shaved fennel, Tuscan-style white beans, kohlrabi, sweet onion, tomato saffron vinaigrette.	23

..... HOUSE MADE PASTA

Fettuccine: Fresh tomato sauce, basil pesto, Parmigiano Reggiano.	22
Mafaldine: Seasonal wild mushrooms, wilted greens, parsley, truffled Porcini sauce, whipped ricotta, crispy Parmigiano crumb.	29
Casarecce: Shredded duck confit, caramelized pear, charred radicchio, spinach, walnut crumble, brown butter jus.	30
Peppercorn Tagliatelle: Sautéed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, Parmigiano crust.	35

..... MAINS

Burger: Hand cut beef, roasted portobello mushroom, red onion, lettuce, Gruyere cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites. Add house smoked bacon 3	22
Mediterranean Vegetables: Whipped chickpeas, peperonata, roasted fennel, carrots, cherry tomatoes, grilled rapini, romesco, and fine olive oil.	24
Chicken: Roasted Quebec chicken, butternut squash, bacon roasted brussel sprouts, farro, pearl onions, toasted hazelnuts, porcini sauce.	32
Salmon: Roasted Isle of Skye organic salmon, smoked leek puree, red wine braised lentils, cauliflower, preserved lemon and chive butter sauce.	34
Braised Beef Short Ribs: Red wine slow braised, whipped parsnip potatoes, gremolata, wild mushrooms.	39
Halibut: Herb and mustard crust, fingerling potatoes, black trumpet mushrooms, confit fennel, swiss chard, fine herb beurre blanc.	40
Shellfish Risotto: Fresh lobster, B.C. side striped shrimp, scallops, Salt Spring Island mussels, salsa verde, fine olive oil.	44
Grilled Ontario AAA Steaks: Whipped potatoes, french green beans and red wine jus.	
10oz New York Striploin	45
7oz Filet Mignon	48
Lamb Rack: Honey mustard crust, whipped chickpeas, piperade, artichokes, black olives, rapini, rosemary jus, fine olive oil.	46

..... SIDES

Parmesan Frites	8
French Green Beans	9
Roasted Garlic Whipped Potatoes	9
Sautéed Mixed Mushrooms	12