

GREYSTONES

.....SMALL PLATES.....

Warm Artisanal Baguette for Two: Sweet butter & sea salt.	6
Marinated Olives: Warm mixed olives, citrus zest, herbs.	11
Hand Cut Frites: Lemon aioli.	8
Oysters: East Coast oysters, red wine mignonette, fresh horseradish, lemon.	4 p/p
Panzanella: Ontario heirloom tomatoes, stonefruits, stracciatella, toasted sourdough croutons, Champagne vinaigrette.	24
Warm Aubergine Salad: Fried eggplant, harissa tomato and chickpea stew, smoked labneh, fresh herbs, pomegranate molasses.	23
Calamari: Piccolo fritto of fennel, scallion, celery hearts, togarashi mayonnaise.	24
Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.	26
Add Side Pomme Frites	4
Prosciutto di Carpegna: Port marinated cherries, stracciatella cream, mint leaves, crushed hazelnuts, grilled sourdough crostini.	26
Romaine Hearts: Shaved Parmigiano Reggiano, croutons, Caesar dressing.	16
Add Grilled Chicken Breast To Any Salad	15

.....MAINS.....

Casarecce: Tomato sauce, basil pesto, fine olive oil, Parmigiano Reggiano.	16/26
Bucatini: Lamb meatballs, spiced tomato sauce, basil.	32
Peppercorn Tagliatelle: Sautéed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, herb gruyere crust.	40
<i>All pasta is made fresh in house.</i>	
Four Egg Wild Mushroom Omelette: Pomme frites or green salad.	26
Steak Frites: Grilled 7oz striploin, pomme frites, chimichurri, tarragon tomato aioli.	40
Organic Salmon: Summer squash, local corn, cherry tomatoes, fingerlings, lemon chive beurre monte.	38
Chicken Karaage Sandwich: Caramelized soy glaze, pickled ginger mayo, togarashi salt.	30
Greystones Burger: Hand cut Ontario beef, aged cheddar, roasted portobello mushroom, lettuce, carmelized onion aioli, pomme frites or green salad.	30

.....DESSERT.....

Coconut Cream Pie: White chocolate shavings, dark chocolate sauce.	15
Crème Brûlée: Seasonally inspired, almond tuille.	13
Biscotti: Daily selection of homemade biscuits.	4
Ice Cream and Sorbet: Selection of flavours.	5.25
Chocolate Mousse: Raspberry sauce, cocoa nibs, hazelnut praline.	13
Strawberries and Cream: almond olive oil cake, honey yogurt cream, macerated strawberries, olive oil.	14