

GREYSTONES

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

Daily Crudo	MP
House Made Hummus: Warm artisanal sourdough baguette for two.	8
Marinated Olives: Warm mixed olives, citrus zest, herbs.	11
Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.	26
Romaine Hearts: House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing.	19
Oysters: Premium East Coast oysters, red wine mignonette, fresh horseradish, lemon.	26
Calamari: Piccolo fritto, fennel, scallion, celery hearts, togarashi mayonnaise, lemon.	24
Prosciutto di Carpegna DOP: Port marinated cherries, stracciatella cream, mint leaves, crushed hazelnuts, grilled sourdough crostini.	28
Heirloom Tomatoes: Whipped mozzarella, watermelon, basil pesto, vincotto.	23
Tempura Squash Blossoms: Northern coldwater shrimp filling, cucumber and green onion salad, buttermilk herb dressing.	25
Sea Scallops: Sunchoke purée, local corn, arugula, black garlic vinaigrette.	28/56

.....MAINS.....

Peppercorn Tagliatelle: Sautéed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, herb gruyere crust.	40
Casarecce: Fresh tomato sauce, basil pesto, fine olive oil, Parmigiano Reggiano.	27
With Fresh Shellfish	53
Bucatini al Limone: Lemon cream, peppercorns, Pecorino Romano, shaved bottarga.	38
Mafaldine alla Norma: Caramelized eggplant, spiced tomato sauce, fresh ricotta, toasted breadcrumbs.	32
All pasta is made fresh in house.	
Risotto: Snow crab, smoked local corn, garlic scapes, artichoke, samphire, salsa verde.	52
Mediterranean Vegetables: Whipped chickpeas, caramelized fennel, heirloom carrots, rapini, harissa roasted cherry tomatoes, walnut romesco, za'atar oil.	26
Halibut: Herb roasted chanterelle mushrooms, patty pan squash, local green beans, shiso ponzu vinaigrette.	47
Greystones Burger: Hand cut Ontario beef, roasted portobello mushroom, red onion, lettuce, Gruyère cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites.	30
Add House Double Smoked Bacon	3
Organic Scottish Salmon: Succotash of corn, edamame, sweet peppers and cherry tomatoes, lemon chive beurre blanc.	42
Smoked Chicken Breast: Summer vegetable pot au feu, charred onion dashi, yuzu kosho aioli.	42
Rack of Lamb: Rapini, roasted tomatoes, crispy parmesan potatoes, black olive jus.	63
Iberico Pork Chop: Brined and roasted, caramelized cabbage, sweet and sour portobello mushrooms, toasted miso, togarashi butter	45
Grilled Ontario AAA Steaks: Whipped potatoes, sautéed mushrooms, French green beans, red wine jus.	
10oz New York Striploin	62
7oz Filet Mignon	63

.....SIDES.....

Parmigiano Reggiano Frites	11
French Green Beans	12
Whipped Potatoes	11
Sautéed Mixed Mushrooms	15