

GREYSTONES

.....TO SHARE/FOR THE TABLE.....

Sourdough Baguette: Butter with sea salt/house made hummus.	5/8
Marinated Olives: Warm mixed olives, citrus zest, herbs, garlic.	11
East Coast Oysters: 1/2 dozen oysters, red wine mignonette, fresh horseradish, lemon.	27
Calamari Piccolo Fritto: Fennel, scallion, celery hearts, togarashi mayonnaise, lemon.	26
Prosciutto di Carpegna DOP: Pickled grapes, stracciatella cream, mint leaves, crushed hazelnuts, grilled sourdough crostini.	26

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

Butternut Squash Soup: Spiced walnuts, brown butter apple, buttermilk creme fraiche.	17
Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.	28
Romaine Hearts: House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing.	19
Heirloom Carrot Salad: Willow Wind Farm heirloom carrots three ways, crispy chickpeas, smoked labneh, coriander, chimichurri, pomegranate molasses.	24
Warm Mushrooms on Toast: Seasonal mushrooms, soft poached egg, parsley pesto, pecorino.	25
Sea Scallops: Caramelized brussels sprouts, golden chanterelles, truffle leek fondue, crispy sunchokes.	28/53

.....HOUSEMADE PASTA.....

Peppercorn Tagliatelle: Sautéed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, herb gruyere crust.	43
Casarecce: Fresh tomato sauce, basil pesto, fine olive oil, Parmigiano Reggiano.	27
Bucatini: White wine braised octopus, anchovy, green chili, gaeta olives, parsley, pinenut caper pangratatto.	38
Mafaldine alla Norma: Eggplant, spiced tomato sauce, fresh ricotta, toasted breadcrumbs.	32

.....MAINS.....

Risotto: Snow crab, sunchokes, fennel, lemon, BC steelhead caviar.	52
Canadian Prime Beef: Whipped potatoes, sautéed mushrooms, French green beans, red wine jus. 10oz New York Striploin 7oz Filet Mignon	69
Roasted Eggplant: Roasted local baby eggplant, harissa spiced tomatoes, coriander chimichurri, walnut dukkah, pomegranate molasses.	27
Atlantic Halibut: Fregola, chorizzo, clams, fennel, smoked paprika sabayon.	49
Quebec Chicken: Hickory smoked and roasted breast, cipollinis, small carrots, romanesco, triple crunch mustard whipped potatoes.	42
Rack of Lamb: Baby eggplant, harissa spiced cherry tomatoes, walnut dukkah crumb, salsa verde.	65
Iberico Pork Chop: Hakusai cabbage, cauliflower, sweet and sour portobello and eggplant, toasted miso, togarashi butter.	45
Greystones Burger: Hand cut Ontario beef, roasted portobello mushroom, red onion, lettuce, Gruyère cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites. <i>Add House Double Smoked Bacon</i>	30 4
Duck Breast: Buttercup squash purée, citrus braised endives, crispy potato pavé, caramelized shallots, spiced honey glaze.	47

.....SIDES.....

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