

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
Burrata: Frisée, citrus preserves, hazelnut vinaigrette, sourdough crisps.	25

SMALL PLATES

Leek & Potato Velouté: Potato mousseline, sunchoke chips, winter black truffle.	18
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
Endive Salad: French breakfast radish, blood orange, 16-month aged Comté, fine herb crème fraîche.	20
Sea Scallops: Sunchoke purée, soy braised hen of the wood mushrooms, lemon caper butter sauce.	28/53
Beef Tartare: Prime beef tenderloin, black garlic vinaigrette, egg yolk gel, fresh horseradish, cornichon, pickled wild leeks, crostini.	28

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.	19/27
Bucatini: Duck ragu with XO, treviso, pecorino, puffed wild rice.	34
Mafaldine: Braised beef, pear gremolata, pangrattato.	36
Potato Gnocchi: Parmesan fondue, chanterelles, black pepper, winter black truffle.	26/36

GREYSTONES

MAINS

Canadian Prime Beef: Whipped potatoes, sautéed mushrooms, French green beans, red wine jus.	69
10oz New York Striploin	
OR	
7oz Filet Mignon	
Roasted Cauliflower: Leeks, cherry tomatoes, vadouvan spiced eggplant, salsa verde.	28
Organic Scottish Salmon: Fingerling potatoes, charred gem lettuce, leeks, tomato saffron nage, smoked paprika aioli.	45
Quebec Chicken: Confit sunchokes, cipollini onions, fregola, brown butter reduction.	42
Rack of Lamb: Roasted cauliflower, puntarelle, warm spiced eggplant walnut relish, salsa verde.	66
Braised Beef Short Ribs: Red wine braised, smoked root vegetables, escarole, orange gremolata.	52
Greystones Burger: Hand cut Canadian prime beef, roasted portobello mushroom, red onion, lettuce, Gruyère cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites.	30
Add House Double Smoked Bacon	4
Venison Loin: Celeriac pavé, beets, chicory, fig mostarda, red wine jus.	54

SIDES

Parmigiano Reggiano Frites	12
French Green Beans	12
Whipped Potatoes	11
Sautéed Mixed Mushrooms	16