

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: Mint pesto, shaved Easter egg radish, olive oil, grilled sourdough.	25

SMALL PLATES

Celeriac Soup: White wine poached apple, triple crunch mustard, toasted hazelnuts.	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.	20
Black Truffle Mushroom Salad: Celery hearts, shaved fennel, endive, mushroom emulsion, toasted hazelnut.	24
Sea Scallops: Saffron fennel purée, charred fennel, citron preserve, fennel pollen tuile.	28/53
Beef Tartare: Prime beef tenderloin, black garlic vinaigrette, egg yolk gel, XO shimeji, crispy shallot, aged Comté, potato crisps.	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: Sun-dried tomato & almond pesto, Brussels sprout leaves, preserved lemon ricotta, XO oil.	31
Mafaldine: Juniper venison ragu, charred treviso, aged Pecorino Romano.	36
Potato Gnocchi: Parmesan fondue, chanterelles, black pepper, winter black truffle.	26/36

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MAINS

Canadian Prime Beef: Whipped potatoes, sautéed mushrooms, French green beans, red wine jus.	69
10oz New York Striploin	
OR	
7oz Filet Mignon	
Miso Roasted Hispi Cabbage: Smoked celeriac purée, shimeji mushroom, parsley salsa verde, hazelnut crumb.	28
Pan-Seared Scottish Salmon: Bok choy, Tokyo turnips, shimeji mushrooms, caramelized onion dashi, yuzu kosho emulsion.	45
Quebec Chicken: Oyster mushrooms, confit sunchokes, spinach, brown butter sherry jus.	45
Halibut: Herb & mustard crust, miso-noisette Hispi cabbage, smoked celeriac purée, Champagne-lime beurre blanc.	51
Braised Beef Short Ribs: Red wine braised, spring onion soubise, glazed carrots, parsley salsa verde.	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: Charred citrus endive, cauliflower, chive potato mousseline, mustard jus.	54

SIDES

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