

# GREYSTONES

## TO SHARE/FOR THE TABLE

<b>Sourdough Baguette:</b> Butter with sea salt/house made hummus.	<b>6/9</b>
<b>Marinated Olives:</b> Warm mixed olives, citrus zest, herbs, garlic.	<b>12</b>
<b>East Coast Oysters:</b> 1/2 dozen oysters, red wine mignonette, fresh horseradish, lemon.	<b>27</b>
<b>Calamari Piccolo Fritto:</b> Fennel, scallion, celery hearts, togarashi mayonnaise, lemon.	<b>26</b>
<b>Parmigiano Reggiano Frites</b>	<b>12</b>

## SMALL PLATES

<b>Daily Soup</b>	<b>MP</b>
<b>Tuna Tartare:</b> Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.	<b>29</b>
<b>Romaine Hearts:</b> House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing.	<b>20</b>
<b>Add Quebec Chicken Breast</b>	<b>20</b>
<b>Early Summer Salad:</b> Baby gem lettuces, Green and Bloom Farms finger radishes, snap peas, cucumber, green strawberries, avocado-herb dressing, toasted sunflower seeds.	<b>22</b>
<b>Add Fresh Burrata</b>	<b>10</b>
<b>Grilled Octopus:</b> White miso romesco, shishito pepper, chili-crisp cucumber, puffed wild rice.	<b>30</b>
<b>Warm Asparagus &amp; Mushroom Tartlet:</b> Whipped ricotta, charred scallion vinaigrette, pea tendrils, hazelnut Comte crumb.	<b>28</b>
<b>Beef Carpaccio:</b> Prime beef tenderloin, ponzu vinaigrette, shiso oil, Hakurei turnips, mizuna, cured egg yolk, togarashi shoestring potatoes.	<b>29</b>

## HOUSEMADE PASTA

<b>Peppercorn Tagliatelle:</b> Sautéed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, herb gruyere crust.	<b>43</b>
<b>Casarecce:</b> Fresh tomato sauce, basil pesto, fine olive oil, Parmigiano Reggiano.	<b>19/27</b>
<b>Bucatini:</b> Guanciale, cracked pepper, pecorino romano, egg yolk.	<b>36</b>
<b>Cavatelli:</b> Black kale, anchovy, stracciatella, bottarga.	<b>23/34</b>

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## MAINS

<b>Canadian Prime Steak:</b> Whipped potatoes, sautéed mushrooms, French green beans, red wine jus.	<b>69</b>
<b>10oz New York Striploin</b>	
<b>OR</b>	
<b>7oz Filet Mignon</b>	
<b>Miso Roasted Hispi Cabbage:</b> Shimeji mushrooms, parsley salsa verde, hazelnut crumb.	<b>28</b>
<b>Pan-Seared Scottish Salmon:</b> Crushed new potatoes, Tokyo turnips, asparagus, garlic scapes, charred onion dashi, yuzu kosho aioli.	<b>46</b>
<b>Halibut:</b> Herb & mustard crust, miso-noisette Hispi cabbage, Champagne-lime beurre blanc.	<b>53</b>
<b>Quebec Chicken:</b> Grilled allium, fingerlings, spinach, mushroom veloute, yuzu oil.	<b>45</b>
<b>Saffron Risotto:</b> Snow crab, shrimp, scallops, salsa verde.	<b>54</b>
<b>Venison Loin:</b> Wheat berries, asparagus, peas, favas, red wine jus.	<b>54</b>
<b>Greystones Burger:</b> Hand cut Canadian prime beef, roasted portobello mushroom, red onion, lettuce, Gruyère cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites.	<b>30</b>
<b>Add House Double Smoked Bacon</b>	<b>4</b>

## SIDES

<b>French Green Beans</b>	<b>12</b>
<b>Whipped Potatoes</b>	<b>11</b>
<b>Sautéed Local Mushrooms</b>	<b>16</b>