

GREYSTONES

TO SHARE/FOR THE TABLE

Sourdough Baguette: Butter with sea salt/house made hummus.	6/9
Marinated Olives: Warm mixed olives, citrus zest, herbs, garlic.	12
East Coast Oysters: 1/2 dozen oysters, red wine mignonette, fresh horseradish, lemon.	27
Pomme Frites	8
Italian Burrata: Extra virgin olive oil, sea salt, cracked black pepper.	12

SMALL PLATES

Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.	29
Romaine Hearts: House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing.	20
Add Quebec Chicken Breast	20
Heirloom Tomato and Summer Lettuce Salad: Green and Bloom Farm finger radish, Thai basil, pickled shallots, toasted sunflower seeds, sesame-labneh dressing.	22
Nicoise Salad: Olive oil-poached tuna, haricot vert, new potatoes, tomatoes, soft egg, olives.	24
Tempura Squash Blossoms: Cold-water shrimp mousse, smashed cucumber, lemongrass vinaigrette, ginger lime aioli, XO oil.	25

MAINS

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
Greystones Burger: Hand cut Canadian prime beef, roasted portobello mushroom, red onion, lettuce, Gruyère cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites.	32
Add House Double Smoked Bacon	5
Steak Frites: 7oz Prime Striploin, triple crunch mustard aioli.	45
Quebec Chicken: Saffron risotto, spinach, fine herbs, chicken jus.	38
Pan-Seared Scottish Salmon: Small potatoes, summer squash, cherry tomatoes, corn, chive caper beurre blanc.	38