

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
Calamari Piccolo Fritto: Fennel, scallion, celery hearts, togarashi mayonnaise, lemon.	27
Mushroom-Parfait: House-made preserves, vincotto, egg bread.	27
Italian Burrata: Extra virgin olive oil, sea salt, cracked black pepper.	12

SMALL PLATES

Daily Soup	MP
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
Roasted Heirloom Carrots: Willow Wind Farms Carrots, white miso-sesame cream, wakame, sunchoke chips.	25
Grilled Octopus: Smoked squash romesco, charred Hakurei turnips, pickled apple, puffed wild rice.	30
Lobster & Shrimp Croquettes: Fennel escabeche, yuzu aioli, celery leaves.	28
Beef Tartare: Black garlic, smoked eggplant relish, pickled ramps, capers, potato crisps.	30

HOUSEMADE PASTA

Peppercorn Tagliatelle: Sautéed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, herb gruyere crust.	45
Casarecce: Fresh tomato sauce, basil pesto, fine olive oil, Parmigiano Reggiano.	19/27
Bucatini: Lobster bisque sauce, chili, tarragon, whipped ricotta.	54
Cavatelli: Kabocha squash, cavolo nero, Manchego, olive pangrattato.	30
Mafaldine: Fennel sausage & 'nduja ragu, charred broccolini, ricotta salata.	37

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MAINS

Canadian Prime Beef

10oz New York Striploin: Whipped potatoes, sautéed mushrooms, French green beans, red wine jus. **72**

7oz Filet Mignon: Whipped potatoes, sautéed mushrooms, French green beans, red wine jus. **72**

Greystones Burger: Hand cut Canadian prime beef, roasted portobello mushroom, red onion, lettuce, Gruyère cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites. **35**

Add House Double Smoked Bacon **5**

Miso Roasted Hispi Cabbage: Oyster mushrooms, salsa verde, toasted hazelnuts. **28**

Pan-Seared Scottish Salmon: Beluga lentils, beets, Swiss chard, preserved lemon, blood orange beurre rouge. **45**

Halibut: Herb & mustard crust, miso-noisette hispi cabbage, Champagne-lime beurre blanc. **54**

Quebec Chicken: Chanterelles, farro, celeriac, Tuscan kale, chicken jus. **43**

Venison: Sunchokes, mustard greens, cipollini onions, elderberry-juniper gastrique. **54**

SIDES

Parmigiano Reggiano Frites **12**

French Green Beans **12**

Whipped Potatoes **11**

Sautéed Local Mushrooms **16**

Executive Chef: Shigetaka Wakai

Sous-Chef: Daniel Degasperis