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

Daily Soup **MP**

Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura. **29**

Green Salad: Local tender greens, Champagne vinaigrette, Comté. **14**

Romaine Hearts: House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing. **20**

Add Quebec chicken breast to any salad. **20**

Nicoise Salad: Olive oil-poached tuna, haricot vert, new potatoes, tomatoes, soft egg, olives. **27**

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**

Parisienne Gnocchi: Pulled duck confit, charred cabbage, smoked onion purée, brown butter cider jus. **26/34**

Greystones Burger: Hand cut Canadian AAA prime beef, roasted portobello mushroom, red onion, lettuce, Gruyère cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites. **35**
Add House Double Smoked Bacon **5**

Steak Frites: 7oz Bavette, triple crunch mustard aioli. **45**

Quebec Chicken: Roasted fingerlings, mushrooms, jus. **45**

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