



15 harbour st.  
thornbury, ont.  
thegreythornbury.com

<b>KALE CAESAR SALAD</b> black kale, radish, anchovy & amazing grey cheese	<b>14</b>
<b>DEVILLED EGGS</b> chive, sherry vinegar & pimenton	<b>7</b>
<b>BURRATA</b> pickled peaches, soy roasted tomatoes, crispy ham, grilled bread	<b>18</b>
<b>TUNA CEVICHE</b> tomato, avocado, citrus, cilantro, serranos & corn tostada	<b>16</b>
<b>WATERMELON &amp; FETA SALAD</b> heirloom tomatoes, mint, onion, jalepeno vinaigrette	<b>14</b>
<b>BEEF TARTARE</b> tomatillo salsa, fingerling chips, egg yolk	<b>17</b>
<b>MEZZE PLATE</b> chef's selection of house made dips, garden veg, grilled flatbread	<b>16</b>
<b>HOUSE MADE CAVATELLI</b> blistered tomato, spring onion pesto, house ricotta, spicy crumb	<b>20</b>
<b>GRASS FED CHEESEBURGER</b> good family farms beef, louis sauce, pickles, white onion, house cut fries	<b>19</b>
<b>SQUASH CURRY</b> tomatillo, crispy onion, black & basmati rice, grilled flatbread	<b>25</b>
<b>PORK CHOP</b> achiote marinated pork, coconut cucumber salad	<b>27</b>
<b>CONFIT CHICKEN LEG</b> grilled radicchio, apple, blackberry argodolce, hazelnuts	<b>30</b>
<b>STRIPLOIN</b> charred broccoli, chick peas, tahini, chimichurri	<b>32</b>
<b>WHOLE GRILLED TROUT</b> fennel salad, garlic oil	<b>33</b>

SEASONAL VEG 8    HOUSE CUT FRIES 6  
GREEN SALAD 8

*We strive to source our ingredients from local, ethically minded producers. Our farming partners take pride in their practices, and we do our best to share their ethos. Simple, sustainable and delicious.*



## RED

**Almuvedre, Telmo Rodriguez**  
Monastrell, Spain  
\$11 (6oz) \$31 (Carafe)

**Gamay, Creekside**  
VQA Niagara, ON (chilled)  
\$12 (6oz) \$32 (Carafe)

**Barbera D'Alba, Gigi Rosso**  
Piedmonte, Italy  
\$14 (6oz) \$40 (Carafe)

**Old Vine Zinfandel, Marietta**  
California, USA  
\$15 (6oz) \$42 (Carafe)

## WHITE

**Pinot Grigio, Villa San Martino**  
Veneto, Italy  
\$11 (6oz) \$30 (Carafe)

**Riesling "Dolomite", Cave Springs**  
VQA Niagara, ON  
\$12 (6oz) \$33 (Carafe)

**Chardonnay, Redstone Winery**  
VQA Niagara, ON  
\$13 (6oz) \$36 (Carafe)

**Sauvignon Blanc, Joseph Mellot**  
Loire Valley, France  
\$14 (6oz) \$40 (Carafe)

## ROSE

**Syrah Rose, Cazal Viel**  
Languedoc-Roussillon, France  
\$11 (6oz) \$31 (Carafe)

## SPARKLING

**Backyard Bubbly**  
Creekside Estate, VQA Niagara \$13

**Prosecco, Cantina de Bertiole**  
Friuli-Venezia Giulia, Italy \$12

## COCKTAILS

**Negroni**  
Campari, Dolin Vermouth, Gin \$12

**Manhattan**  
Barnburner Rye, Dolin Vermouth, Bitters \$13

**Aperol Spritz**  
Aperol, Prosecco, Soda \$13

**Martini**  
Gin or Vodka, Olive or Twist \$13

**Margarita**  
El Jimador Blanco, Triple Sec, Lime \$12

**Bicicletta**  
Campari, Pinot Grigio, Soda \$12

**Cucumber Cooler**  
Gin, mint, cucumber, lime, simple syrup, soda \$12

## BEER/CIDER

**Can/Bottle**  
Coors Banquet \$7.5  
Miller Highlife \$7.5  
Side Launch Wheat \$8  
Thornbury Blue Mountain Light Lager \$7.5  
Side Launch Hibiscus Sour \$9  
Ardiel Big John Hop Cider \$9  
Duntroon Standing Rock Dry Apple Cider \$9.5  
Thornbury Blueberry Cider \$9

## Draft (16oz)

Side Launch Northbound Lager \$8  
Goodlot Farmstead Ale \$8.5  
Side Launch Getaway IPA \$8.5  
Spy Golden Eye Dry Apple Cider \$9

## NON-ALCOHOLIC

Seedlip & Tonic \$11  
Booch Kombucha \$9  
Boylans Sodas \$4.50  
San Pellegrino \$6.50



## BY THE BOTTLE

### RED

- Almuvedre, Telmo Rodriguez** Monastrell, Spain \$44  
**Gamay, Creekside** VQA Niagara, ON \$48 (chilled)  
**Tempranillo, ars in vitro** Navarra, Spain \$52  
**Old Vine Zinfandel, Marietta Cellars** California, USA \$60  
**Barbera D'Alba, Gigi Rosso** Piedmonte, Italy \$61  
**Pinot Noir, DeLoach Vineyards** California, USA \$63  
**Punset Neh!** Piedmonte, Italy \$65  
**Merlot, Grains D'Estuaire Cuvée Emma** Charentais, France \$75  
**Cabernet Sauvignon, Ramsey** North Coast, California USA \$80

### WHITE

- Chardonnay, Redstone Winery** VQA Niagara, ON \$52  
**Pinot Grigio, Villa San Martino** Veneto, Italy (1L) \$60  
**Riesling 'Dolomite', Cave Springs** Beamsville Bench, Ontario \$48  
**Gavi, Gigi Rosso** Castiglione Falletto, Italy \$56  
**Sauvignon Blanc, Joseph Mellot** Loire Valley, France \$53  
**Chardonnay, 3XP** VQA Niagara, Ontario \$55  
**Vinhas Velhas, Paolo Laureano** Alentejo, Portugal \$63  
**Chenin Blanc, Pearce Predhomme** Stellenbosch, South Africa \$56  
**Viognier, Chateau Pesquie Le Paradou** Ventoux \$51  
**Chardonnay, La Crema,** Monterey, California \$75

### ROSE & ORANGE

- Rose Syrah, Cazal Viel** Languedoc-Roussillon, France \$44  
**Dominio de Punctum 20,000 Leguas Chardonnay** La Mancha, Spain (Orange) \$57  
**Domaine Des Aspras,** Provence, France \$75

### SPARKLING

- Backyard Bubbly, Creekside Estate** VQA Niagara, ON \$65  
**Prosecco, Cantina di Bertio** Friuli-Venezia Giulia, Italy \$55  
**Rose, Vincent Caille X Bulles** Loire Valley, France \$75