

NO. 15 HARBOUR STREET
THORNBURY ONTARIO
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HOUSEMADE
SOURDOUGH
WITH WHIPPED BUTTER.....7

STARTERS & SALADS

SOUP OF THE DAY	10
LOCAL, SEASONAL INGREDIENTS	
WARM MARINATED OLIVES	8
SELECTION OF OLIVES	
CHICKEN LIVER PATÉ	15
GRILLED SOURDOUGH, FIRE ROASTED APPLE	
STEAK TARTARE	17
CURED EGG YOLK, MUSTARD, PICKLES	
ARTICHOKE DIP	13
SERVED WITH TORTILLA CHIPS	

DON'T FORGET TO ORDER OUR CLASSIC
WILD GULF SHRIMP COCKTAIL
WITH HOUSE MADE COCKTAIL SAUCE
15

WEDGE SALAD	14
BLUE CHEESE, LARDONS, APPLE, PEPITAS, RANCH	
CAESAR SALAD	15
LITTLE GEM, ANCHOVY CROUTONS, BACON, PARMESAN	
MIXED GREEN SALAD	10
ROASTED SHALLOT DRESSING, RADISH	
ROASTED BEETROOT	14
FIOR DI LATTE, WINTER CITRUS, PISTACHIO	
CHARCUTERIE	25
CURED MEATS WITH ACCOMPANIMENTS	
CHEESE BOARD	24
DAILY SELECTION WITH PRESERVES	
MIXED BOARD	30
WITH ACCOMPANIMENTS	

MAIN COURSE

EGGPLANT GRATIN	22
BROILED EGGPLANT, TOMATO, ONION, BASIL, HOUSE RICOTTA, GREEN SALAD	
HOUSE-MADE TAGLIATELLE	26
BEEF AND VEAL BOLOGNESE, TOMATO, GRATED PARMESAN	
LAMB BURGER	24
HARISA MAYO, MOROCCAN SPICES, MINT, PICKLED ONION, HOUSE SESAME BUN, FRIES	
SOUTHERN FRIED CHICKEN	24
DRUMSTICKS AND THIGHS, SCALLION BISCUIT, COLESLAW, GRAVY	

CHEESE BURGER	19
GOOD FAMILY FARM BEEF, CHEDDAR, PICKLES, ONION, LOUIS SAUCE, HOUSE SESAME BUN, FRIES	
BONE-IN PORK CHOP	32
FIRE ROASTED APPLE BUTTER, SPAETZLE, MUSTARD JUS	
WHOLE GRILLED SEA BREAM	34
FENNEL SOFRITTO, GARLIC OIL, ARRABBIATA SAUCE	
7oz STRIPLOIN	39
MASHED POTATO, CHIPPOLINI ONIONS, HORSERADISH CREAM, JUS	

SIDES

SALT & VINEGAR FRIED BRUSSEL SPROUTS \$8 ·
ROASTED CARROTS WITH YOGURT & DUKKAH \$9 · HOUSE CUT FRIES \$6 ·
MASHED POTATO \$6 · MACARONI & CHEESE \$8 · POTATO & LEEK GRATIN \$8
OYSTER MUSHROOMS WITH BLACK GARLIC BUTTER \$8

PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS PRIOR TO ORDERING
AN 18% GRATUITY WILL BE AUTOMATICALLY APPLIED TO GROUPS OF 9 OR MORE

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