

# Greydon House

<b>Spring Salad</b> New England charcuterie salami di tartufo, endive, pine nuts, citrus vinaigrette	14
<b>Tuna Tartare</b> bergamot citrus, mandarin, avocado	17
<b>Oysters in Half Shell</b> on ice, mignonette, lemon	21
<b>Yogurt Parfait</b> fresh berries, granola	12
<b>Sticky Buns</b> maple bacon	9
<b>Avocado on Toast</b> scrambled egg whites, kale	14
<b>Ora King Smoked Salmon</b> scrambled eggs, arugula, lemon	17
<b>Eggs Florentine</b> poached eggs, spinach, hollandaise, potatoes	16
<b>Eggs Benedict</b> poached eggs, country tasso ham, hollandaise	16
<b>French Toast</b> almond, fresh berries, whipped cream	15
<b>Black Cod</b> leeks, cucumber, vin jaune sauce, sturgeon caviar	27
<b>Pan Roasted Scallops</b> spring peas, yuzu citrus sauce	30
<b>Fusilli Pasta</b> veal ragout, parmesan cheese, gremolata	22
<b>Roasted Chicken Kale Caesar Salad</b> radishes, parmesan cheese, grilled focaccia	25
<b>Grilled Steak and Eggs</b> home fries, béarnaise sauce	26
<b>Tropical Fruit Napoleon</b> passion fruit crèmeux, piña colada, puff pastry and coconut sorbet	12
<b>Warm Coconut Chocolate Velouté</b> manjari chocolate and mandarin	12
<b>Vacherin</b> vanilla meringue, fresh berries, strawberry yuzu and vanilla custard	12

EXECUTIVE CHEF - MARCUS WARE  
PASTRY CHEF - LYSSA GO

CONSUMER ADVISORY  
CONSUMING RAW OR UNDERCOOKED FOODS E.G. EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH  
INCREASES YOUR CHANCES OF EXPERIENCING A FOODBORNE ILLNESS