



Fonferek's Glen - Brown County



GRAYSTONE ALE HOUSE

Wisconsin is home to some world-famous geologic features. One of the most renowned is the Niagara Escarpment. This prominent rock ridge stretches nearly 1,000 miles in an arc across the Great Lakes region, forming the ancient “backbone” of North America. In Wisconsin, the Niagara Escarpment is called “The Ledge”; that is where Ledgeview, WI gets its name.

Graystone Ale House is proud to share the rich history of this area, our restaurant, and many locally-sourced menu items with you and your family.



APPETIZERS

SPINACH & ARTICHOKE DIP Made from scratch and served with fresh veggies and sliced crostinis. 13.49

BRUSCHETTA Caprese-style with roasted tomato pesto, fresh mozzarella cheese and basil. Served on sliced garlic crostini with balsamic glaze. 10.99

CHEESE CURDS A Wisconsin Favorite. Lightly breaded locally sourced fresh cheese curds served with homemade ranch dressing. 9.99
Available with a gluten free corn breading for 11.99

GOURMET PRETZELS Bavarian-style. Served with a side of warm homemade beer cheese and Dusseldorf mustard. 9.99

MOZZARELLA STICKS A twist on a classic. Our original homemade mozzarella logs in egg roll skins, fried to perfection and accompanied by homemade marinara. 11.99

ROASTED BRUSSELS SPROUTS 🌱 Roasted fresh Brussels sprouts and red bell peppers tossed in shredded parmesan and bacon bits, then drizzled with balsamic glaze. 9.99

POUTINE  Crispy tater tots smothered in our specialty smoked pulled pork. Topped with melted Wisconsin white cheese curds, maple bacon BBQ sauce and fresh scallions. 13.99

CHICKEN QUESADILLA Seasoned grilled chicken served in an herbed flour tortilla with melted cheddar jack cheese, grilled onions and sweet bell peppers. Served with shredded lettuce, salsa and sour cream. 13.99

APPETIZER BASKET An assortment of onion rings, boneless wings, mozzarella sticks, tater tots and mini corn dogs. Served with BBQ sauce and marinara. 13.99



Poutine



Bruschetta

WINGS

TRADITIONAL **CF** Ten of our traditional-style flappers, shaken in any of our signature sauces. 10.99

BONELESS Ten all-white meat wings with savory breading, shaken in any of our signature sauces. 10.99 Gluten free corn and rice breaded premium boneless wings available 13.49

CHICKEN TENDER BASKET Four juicy, lightly breaded white meat tenders fried golden brown and served atop a bed of crispy fries. Served with a side of one of our signature sauces! 12.99

CELERY BOAT 2.99

SIGNATURE SAUCES



BUFFALO

Mild **CF**

Spicy Garlic **CF**

Hot **CF**

3-Alarm Garlic
Parmesan **CF**

3-Alarm **CF**

HOUSE FAVORITES

Garlic Parmesan **CF**

Mango Habanero **CF**

Spicy Thai

Teriyaki

Southwest Ranch **CF**

BBQ & GLAZES

BBQ **CF**

Spicy BBQ **CF**

Maple Bacon BBQ **CF**

Gold Rush

Honey BBQ **CF**

DRY RUBS

Maple Bacon **CF**

Amazin' Cajun

ASK ABOUT OUR WING FLAVOR OF THE MONTH!

Have a Large Appetite? 100 or more Traditional or Boneless Wings .90 each.

PREMIUM PIZZAS

*Crafted
Your Way*

Choose from our hand-worked garlic buttered crust or crunchy thin style crust and add your favorite toppings.

Layered with homemade marinara and our specialty house mozzarella cheese blend.

12" 14.99 | 16" 17.99 | 10" GF Cauliflower Crust **CF** 15.99

FRESH PREMIUM TOPPINGS 2" .99 | 16" 1.49 | GF .99

Italian sausage, pepperoni, grilled chicken breast, honey ham, bacon, red onions, medley tomatoes, sweet bell peppers, mushrooms, artichokes, pickled jalapenos, pineapple, green olives, black olives, fresh sautéed spinach, fresh basil, balsamic glaze, cheddar jack cheese or fresh mozzarella.

SPECIALTY PIZZAS

Crafted Our Way 12" 18.99 | 16" 22.99
10" GF Cauliflower Crust **CF** 19.99

MARGHERITA Classic basil pesto sauce layered with our mozzarella blend, sliced medley tomatoes and fresh mozzarella; then finished with fresh basil and fresh parmesan cheese.

DELUXE Homemade marinara sauce layered with our mozzarella blend, Italian sausage, pepperoni, mushrooms, red onions, sweet bell peppers and black olives.

CHICKEN ALFREDO Homemade alfredo sauce layered with our mozzarella blend, grilled chicken breast, crumbled bacon, fresh sautéed spinach and medley tomatoes; then finished with fresh basil and fresh parmesan cheese.

HAWAIIAN Homemade marinara sauce layered with our mozzarella blend, honey ham, pineapple, sweet bell peppers and crumbled bacon; then finished with fresh parmesan cheese.

ENTREES

All meals are served with a warm Sister Schubert's dinner roll.
Gluten-free dinner roll - add .99

GARLIC HERB PAN ROASTED RIBEYE * **NEW**

Indulge in our sumptuous 12 oz. premium trimmed Ribeye, a cut celebrated for its exceptional marbling and unparalleled richness. This USDA Prime steak, aged to perfection, promises a symphony of flavors in every bite. Pan-seared to your liking and finished in the oven, our ribeye is crowned with a garlic-herb compound butter. Your choice of two sides to accompany your meal. 28.99 **CF**

SWEET & SPICY THAI GLAZED BAKED SALMON Fresh, center-cut, Norwegian salmon brushed with a Thai chili sauce made from garlic and soy to create an authentic sweet and spicy flavor. Your choice of two sides to accompany your meal. 19.99

SAUTÉED GARLIC BUTTER SHRIMP 8 jumbo tail-on shrimp sautéed with mushrooms, tomatoes, white wine, fresh garlic, red pepper flakes, parsley and butter. Your choice of two sides to accompany your meal. 21.99 **CF**

TRADITIONAL POT ROAST

USDA Choice Angus beef braised in-house in its own juices with beef gravy. Your choice of two sides to accompany your meal. 17.99

CHICKEN & BROCCOLI ALFREDO Prepared fresh to order with grilled chicken, fresh broccoli, garlic, Parmesan cheese, linguini noodles and our made-from-scratch fresh cream reduction sauce. 17.99

TOMAHAWK PORK CHOP **NEW** Grilled 20 oz. Chairman's Reserve Prime Tomahawk Pork Chop is glazed with a honey garlic butter sauce. Your choice of two sides to accompany your meal. 24.99

BURNT ENDS MACARONI & CHEESE **NEW** Piping hot macaroni tossed in a creamy aged white cheddar sauce topped with Brisket burnt ends, crispy fried jalapenos and chopped green onion. 18.99

SIDE OPTIONS

Roasted Baby Potatoes
Garlic Mashed Potatoes

Side Salad
Wild Rice Pilaf

Roasted Brussels Sprouts
Steamed Fresh Broccoli

* Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness; especially if you have certain medical conditions.



Traditional Pot Roast



Sweet & Spicy Thai Glazed Baked Salmon

Premium Crafted BURGERS

All burgers served with French fries, tater tots, or homemade chips.

Substitute one of the following: sweet potato fries or broccoli 1.49, side salad 2.49

Add a side of roasted garlic aioli or our new bold & tangy signature sauce for .59

Add a side of robust Vidalia onion dip to your homemade chips! 1.49

Burgers can be prepared with a gluten-free bun for an additional 1.99.

SIGNATURE BURGER* Half-pound double patty burger served on a toasted brioche bun. 11.99

THE LEDGE* Our signature burger served on a toasted brioche bun layered with shaved ham, crispy bacon, Swiss and Cheddar cheese, onion rings, pickled jalapeños and sweet BBQ sauce. 15.99

BACON JAM BURGER* Our signature burger served on a toasted pretzel bun with homemade bacon jam, Muenster cheese, lettuce and sliced tomatoes. 14.99

GRAYSTONE'S PATTY MELT* Our signature burger served on grilled sourdough with Swiss cheese, grilled onions and homemade warm beer cheese. 14.99

BRUSCHETTA BURGER* Our signature burger served in a pressed ciabatta bun with classic Basil pesto, fresh mozzarella and sliced tomatoes. 14.99

REHAB BURGER* Our signature burger served on a toasted brioche bun topped with a fried egg, crispy bacon, Muenster cheese, sweet potato fries and maple bacon BBQ. 14.99

BEYOND BURGER® "A burger with taste so rich and texture so meaty, you won't believe it's made from plants." Served on a toasted brioche bun with lettuce, tomatoes, red onions and a side of roasted garlic aioli. 14.99

WISCONSIN WAGYU BURGER* **NEW** Ground blend of 30% Wagyu and 70% locally sourced certified angus beef. This single patty half pound burger is packed with flavor. Served on a specialty potato bun with your choice of two extras. 17.99

EXTRAS

Premium smoked bacon 1.49

Fresh avocado 1.49

Fried egg 1.49

Fried Onion rings 1.49

Pepper Jack cheese .99

Swiss cheese .99

Cheddar cheese .99

Muenster cheese .99

Grilled mushrooms .59

Grilled onions .59

Fried or Pickled Jalapeños .59

Lettuce, tomato or red onion

- no additional charge

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Rehab



The Ledge

SANDWICHES

Served with French fries, tater tots, or homemade chips.

Substitute one of the following: sweet potato fries or broccoli 1.49, side salad 2.49

Add a side of roasted garlic aioli or our new tangy & bold signature sauce for .59

Add a side of robust Vidalia onion dip to your homemade chips! 1.49

CAPRESE CHICKEN Our marinated chicken breast served in a pressed ciabatta bun with roasted tomato pesto, fresh mozzarella, balsamic glaze and fresh basil. 14.99

PHILLY-STYLE CHEESESTEAK Slow-roasted shaved prime rib served on a toasted French roll with grilled onions, sweet bell peppers and Swiss cheese. 15.99 Also available with chicken.

CORNED BEEF REUBEN House-braised corned beef brisket served on grilled marble rye with Swiss cheese, Thousand Island and Wisconsin kraut. 14.99

CUBAN PORK  Our specialty smoked pulled pork served in a pressed ciabatta bun layered with shaved honey ham, Muenster cheese, crispy dill pickle chips and Dusseldorf mustard. 14.99

DELI CLUB MELT Layered hot sliced turkey and shaved honey ham served on grilled sourdough with premium smoked bacon, sliced tomatoes and cheddar cheese. 14.99

CHICKEN BREAST Our marinated grilled chicken breast served on a toasted bun with lettuce, tomatoes, red onions and a side of our NEW bold & tangy signature sauce. 11.99 Cajun Style with Pepper Jack cheese and bacon! 14.99

CALI TURKEY PANINI Oven-roasted turkey, applewood bacon and Swiss cheese with lettuce, tomato and avocado. Served on pressed herb focaccia with garlic aioli. Served with chips, tater tots or fries. 15.99

WRAPS

BUFFALO CHICKEN Strips of chicken breast shaken in buffalo sauce with pepper jack cheese, lettuce, tomatoes and red onions. Served in a garlic herbed tortilla with homemade ranch. 13.99

CALI TURKEY Oven-roasted turkey, premium bacon and Swiss cheese with lettuce, tomatoes, red onions and fresh avocado. Served in a garlic herbed tortilla with roasted garlic aioli. 13.99

HUMMUS VEGGIE Roasted red pepper hummus spread on a garlic herbed tortilla stuffed with lettuce, tomatoes, sweet bell peppers, red onions and fresh avocado. 13.99

CHICKEN CAESAR **NEW** Strips of chicken breasts, Parmesan cheese, lettuce, tomatoes and red onions. Served in a garlic herbed tortilla with Caesar dressing. 13.99



Philly-Style Cheesesteak



Corned Beef Reuben

SALADS

All salads are served with a warm Sister Schubert's dinner roll.
Gluten-free dinner roll - add .99

DRESSINGS:

Ranch, French, Parmesan Peppercorn, Thousand Island,
Italian, Sesame Vinaigrette, Blue Cheese, Honey Dijon,
Balsamic Vinaigrette, Raspberry Champagne Vinaigrette.

CRANBERRY PECAN Fresh mixed greens topped with candied pecans, strips of grilled chicken breast, sundried cranberries, red onions and crumbled goat cheese. Served with raspberry champagne vinaigrette. 14.99

BLACKENED AHI TUNA* Ahi tuna lightly seared with Cajun seasonings atop a blend of fresh mixed greens and red cabbage with medley tomatoes, sweet bell peppers, fresh avocado and crunchy Sriracha peanuts. Served with toasted sesame vinaigrette. 17.99

COBB Fresh mixed greens topped with strips of grilled chicken breast, crumbled blue cheese, crispy bacon, hard-boiled egg, medley tomatoes, fresh avocado and red onions. Served with your choice of dressing. 15.99

CHICKEN CAESAR A classic favorite with a Graystone twist. Our Caesar features grilled chicken breast, chopped romaine hearts, fresh medley tomatoes, red onions, Parmesan cheese, homemade croutons and a creamy Caesar dressing. 14.99

SIDE SALAD A perfect accompaniment to any meal. Fresh mixed greens with medley tomatoes, red onions, sweet bell peppers, cheddar jack cheese and homemade croutons. Served with your choice of dressing. 5.99

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Cobb



Cranberry Pecan



SOUPS

Fresh homemade soup served daily.

GRAYSTONE'S CHILI

Our inspired Texas red recipe made with real chilies, ground chuck and beans. Topped with tortilla strips and sides of sour cream and cheddar jack cheese.
Cup 4.99 | Bowl 6.99

SOUP OF THE DAY

Cup 4.99 | Bowl 6.99

DESSERTS

LAVA CAKE ^{CF}

Flourless chocolate cake with a molten chocolate center. 6.99
Add a scoop of vanilla ice cream drizzled with chocolate sauce. .99

CHOCOLATE CHIP SKILLET SUNDAE

Our baked to order cookie dessert is served in an iron skillet, warm and gooey, under a scoop of vanilla ice cream drizzled with chocolate sauce. 6.99

ROOT BEER FLOAT ^{CF}

Decadent vanilla ice cream accompanied by Point Premium Root Beer. Premium Black Cherry and Vanilla Cream also available. 4.99



^{CF} CELIAC-FRIENDLY

Look for this symbol to identify menu items that we can prepare Celiac-friendly! We have a fryer devoted to non-wheat products to prevent cross-contamination. Items can also be cooked solely on the charcoal grill, which does not come into contact with items containing wheat. Please consult the manager on duty for further assistance or with any questions you may have.

TAKE-OUT, CURBSIDE PICK-UP AND DELIVERY

Sunday-Thursday 11 AM - 9 PM | Saturday - Sunday 11 AM - 10 PM
Take-out and Curbside Pick-up orders at No Additional Charge
Delivery available for orders over \$15 | Delivery charges apply

ORDER ONLINE

Now you can order your favorite food from Graystone Ale House for delivery or take out via our website. Visit www.graystonealehouse.com.

CATERING AND EVENT SPACE

Call us to book your next special event! Audio and video accommodations.

Text: **GRAYSTONE** To: **866-211-3566** to receive great deals!

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