

IN-FUSION

APPETIZERS

Steamed Edamame ☒ 🌱	5
<i>Soy Beans with Sea Salt</i>	
Duck Lettuce Wraps	12
<i>Slow Cook Duck Meat, Bibb Lettuce, Radicchio Cilantro, Rice Chip, Sriracha, Lime</i>	
Fried Egg Rolls	12
<i>Chicken, Cabbage, Carrot, Scallion Sweet Chili Sauce</i>	
Crab Rangoon	12
<i>Crab and Cream Cheese, Sriracha Aioli</i>	

Pork Gyoza	10
<i>Pan Fried Japanese Dumplings Miso Dipping Sauce</i>	
Ahi Tacos	12
<i>Soy Marinated Ahi Tuna, Avocado Mousse Togarashi Shell</i>	
Lobster Spring Roll	14
<i>Poached Lobster, Mango, Carrots, Mizuna, Watercress Thai Basil, Cashews, Chili-Mirin Dipping Sauce</i>	

SOUPS & SALADS

Seaweed Salad ☒ 🌱	12
<i>Wakame Seaweed, Kombu, Rice Noodles Sprouts, Wasabi Peas, Sesame Dressing</i>	
House Salad 🌱	10
<i>Iceberg Lettuce, Cucumber, Carrot, Radish Sweet Miso Vinaigrette</i>	

Miso Soup 🌱	7
<i>Mushroom-Dashi Broth, Tofu Beech Mushrooms, Nori</i>	
Spicy Seafood Soup	8
<i>Lemongrass Broth, Shrimp, Shiitake, Cilantro</i>	

TEMPURA

Served with
Ten Tsuyu
Dipping Sauce

Vidalia Onions	6
Green Asparagus	7
Shiitake	7

Shishito Peppers	7
Combo	15
Shrimp	15



The Greenbrier Farm takes farm-to-table dining to the next level. Located on 40 acres of pristine beauty, everything at The Greenbrier Farm is naturally grown with no pesticides. A knowledgeable staff with 32 years of experience oversees the planting and harvesting of a variety of prize-winning produce. The Greenbrier Farm will raise nearly all of the produce for The Greenbrier Restaurant Collection including 23 varieties of vegetables.







**For all food and beverage service, a 20% service charge (22% for parties of 8 or more)
6% sales tax and 6.5% Historic Preservation Fee will be added to your check.**
FOOD ALLERGY NOTICE: Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy, and nuts.

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ENTREES

Beef with Broccoli	34
<i>Prime Rib, Water Chestnuts, Red Pepper, Pineapple, Sesame Choice of: Traditional Rice or White Rice</i>	
Lo Mein with Cashews	26
<i>Egg Noodles, Bok Choy, Snow Peas, Shiitake, Carrot, Eggplant</i>	
Pad Thai 	20
<i>Rice Noodles, Toasted Peanuts, Cabbage, Spicy Chilies, Fresh Lime Add Shrimp 10, Add Lobster 15</i>	
General Tso's Chicken	28
<i>Soy, Mirin and Orange Marinated Fried Chicken, Broccoli, Steamed Rice</i>	
Korean Glazed Beef Short Ribs	35
<i>Bok Choy, Lime, Asian Pear, Kimchi Purée, Pineapple Ketchup Choice of: Traditional Rice or White Rice</i>	
Sapporo Ramen	38
<i>Tonkotsu Broth, Char Siu Pork, Poached Egg, Radish, Wheat Noodles, Bamboo Shoots Bok Choy, Scallion</i>	
Ahi Tuna Bi Bim Bop*  	38
<i>Chili Bean Sauce, Crispy Rice, Poached Egg, Bean Sprouts, Nori, Cucumber</i>	
Soy Roasted Chilean Sea Bass	36
<i>Chinese Eggplant, Carrot, Bell Peppers, Sugar Snap Peas, Shiitake Stir Fry</i>	
Salmon Teriyaki	32
<i>Atlantic Salmon, Edamame Puree, Bok Choy, Shishito Peppers</i>	
Coconut Shrimp	28
<i>Fried Coconut Shrimp, Carrot, Spring Onion, Sugar Snap Peas, Creamy Curry Rice</i>	

SIDES

Steamed White Rice 	8	Bok Choy  	8
<i>Short Grain White Rice</i>		<i>Garlic and Ginger Steamed</i>	
Green Rice 	10	Wok-Fried Vegetables  	8
<i>Edamame, Chinese Broccoli, Bok Choy Sugar Snap Peas, Tofu</i>		<i>Carrot, Peppers, Broccoli Shiitake, Cabbage</i>	
Traditional Fried Rice	10		
<i>Chinese Sausage, Scallion, Egg, Peas</i>			

 is to signify a Gluten Free dish  is to signify a Greenbrier Lite dish in honor of our world-renowned mineral spa.

*Consuming rare or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

IN-FUSION

NIGIRI & SASHIMI

Tako* (X)	8
<i>Octopus</i>	
Sake* (X)	6
<i>Atlantic Salmon</i>	
Unagi Kabayaki (X)	7
<i>Barbecued Freshwater Eel</i>	
Ama Ebi (X)	7
<i>Poached Shrimp</i>	
Ahi* (X)	7
<i>Yellowfin Tuna</i>	
Hamachi* (X)	8
<i>Yellowtail Tuna</i>	
Sashimi Hashiri* (X)	25
<i>Chef's Selection of Sashimi, Yuzu Kosho Lime, Wasabi, Pickled Ginger</i>	

ROLLS

Cucumber (X)	10
<i>Carrot, Avocado, Radish Sprout</i>	
Sake* (X)	12
<i>Salmon, Cucumber, Red Pepper, Cilantro</i>	
Ahi* (X)	12
<i>Yellowfin Tuna, Avocado</i>	
Hamachi* (X)	13
<i>Yellowtail Tuna, Scallion, Cilantro, Ponzu</i>	
Unagi (X)	18
<i>Eel, Avocado, Cucumber, Kabayaki</i>	
California (X)	15
<i>Crab, Cucumber, Avocado, Tobikko</i>	
Spicy Tuna* (X)	15
<i>Ahi Tuna, Cucumber, Sriracha Mayonnaise</i>	
Salmon Firecracker*	16
<i>Avocado, Tempura Crackles Greenbrier Peach, Spicy Kimchi Purée</i>	
Dragon	16
<i>Eel, Avocado, Tempura Shrimp</i>	
Lobster Tempura	16
<i>Red Pepper, Mango Sauce, Radish Sprouts</i>	
Rainbow* (X)	18
<i>Tobikko, Crab, Avocado Ahi Tuna, Hamachi, Sake</i>	
Osaka* (X)	16
<i>Ahi, Hamachi, Scallion, Avocado, Tobikko</i>	
Flaming California* (X)	16
<i>Spicy Crab, Avocado, Ahi Tuna Sriracha Mayonnaise</i>	
Volcano*	15
<i>Ahi Tuna, Tempura Crackles, Avocado Sriracha Mayonnaise, Tobikko</i>	
Ebi Roll (X)	16
<i>Shrimp, Pineapple, Cucumber Sweet Chili Sauce</i>	
Kraken's Eye	18
<i>Octopus, Cucumber, Cream Cheese Togarashi, Tempura Fried</i>	

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