

Les Hors D'oeuvres / Appetizers

G ⊗ **Cocktail de Crevettes \$18**

(Shrimp Cocktail)
Lemon, Cocktail Sauce

Terrine de Foie Gras \$19

(Duck Liver Pâté)
Curried Mango, Sicilian Pistachio, Arugula
Quatre épices Caramel, Gooseberry Vinaigrette

Greenbrier's Soupe à l'Oignon \$9

(Five Onion Soup)
Fried Shallots, Chive Chantilly

G **Purée de Pois Froide à la Menthe \$9**

(Chilled Pea Soup)
Mint, Chicory, Meyer Lemon, Brioche

G **Trio de Fromage \$18**

A selection of three cheeses paired
with house made fruit preserves

Salades / Salads

⊗ **Salade Thon Niçoise \$15**

(Niçoise Salad)
Seared Tuna, Niçoise Olives, Hard Boiled Egg
Roasted Potatoes, Tomatoes, Herbs from the Garden

⊗ **Salade d'Endives au Fromage \$14**

(Endive Salad)
Black Cambozola Cheese
Poached Pear, Walnut, Sherry Vinaigrette

⊗ **Salade Cressonnière à Dijon \$12**

(Watercress Salad)
Anchovy, Fingerling Potatoes
Deviled Egg, Dijon Mustard

G ⊗ **Salade de Betterave \$14**

(Roasted Beet Salad)
Citrus, Fennel, Chicory
Raspberry-Honey Vinaigrette

G **Laitue Gemme César \$12**

(Caesar Salad)
Gem Lettuce, Rosemary Croutons, Grape Tomatoes
Parmesan, Caesar Dressing

G is to signify a Greenbrier Lite dish in honor of our world-renowned Mineral Spa.

⊗ is to signify a Gluten Free dish.

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

Food Allergy Notice-Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy and nuts.

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.
Please refrain from using cell phones in the Main Dining Room.

The *Main Dining Room*
— SINCE 1913 —

Entrées / Mains

Chou-fleur Rôti au Four \$29

(Cauliflower "Steak")

Green Garlic Orzo, Sultanas

Eggplant Relish, Fines Herbes, Verjus Beurre Blanc

☞ ☒ Œufs Pochés \$25

(Soft Poached Eggs)

Stone Ground Grits, Charred Scallion, Zucchini, White Asparagus

Wild Pickled Ramps, Lemon-Chive Beurre Blanc

☒ Poule de Cornouailles \$42

(Half Roasted Cornish Hen)

Spring Pea and Vegetable Risotto

Grapefruit Marmalade, Natural Chicken Jus

Lapin Braisé avec des Pâtes \$36

(Braised Rabbit)

House-made Pappardelle Pasta, Tomatoes

Mushrooms, Spinach, Apricot, Cabernet Jus

☒ Longe de Porc aux Épices \$39

(Glazed Pork Loin)

Collard Greens, Potato Puree

Apple, Chicory

☒ Filet de Bœuf et Homard \$59

(Filet of Beef Tenderloin, Butter Poached Lobster Tail)

Carrot, Potato Purée, Petite Bok Choy, Natural Jus

Chateaubriand pour Deux \$130

(16oz USDA Prime Filet of Beef Tenderloin for two)

Smoked Beef Fat, Potato Purée, Bone Marrow

Spring Vegetables, Red Onion Marmalade, Sauce Bordelaise

☒ Loup de mer Poêlé \$40

(Pan Seared Seabass)

Braised Fennel, Romanesco

Spring Onions, Plum Chutney, Cauliflower Purée, Lemon Curry

Dover Sole Florentine aux Champignons \$75

(Poached Dover Sole)

Wild Mushrooms, Spinach

Fines Herbes, Fleurons, Sauce Mornay

Gâteau au Crabe \$36

(Crab Cake)

Fried Green Tomato, Sweet Corn Succotash

Spicy Dill Beans, Poblano, Citrus Beurre Blanc