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.

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

The Greenbrier Chef's Garden takes farm-to-table dining to the next level. Located on 40 acres of pristine beauty, everything at The Greenbrier Chef's Garden 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 Chef's Garden will raise nearly all of the produce for The Greenbrier Restaurant Collection including 23 varieties of vegetables.

AT THE GOLF CLUB

## APPETIZERS AND SNACKS

- **Snead's Vinegar Chips $6**
  House Made Chips, Warm Blue Cheese Dip

- **Chicken Wings $16**
  Choice of: Buffalo, BBQ, Butter and Garlic Sauce
  Blue Cheese, Ranch and Celery

- **Greenbrier Classic Nachos $15**
  Salsa, Guacamole, Jalapeños, Pepper Jack Cheese Sauce
  Crisp Tortillas and Rotisserie Chicken

- **Classic Shrimp Cocktail $16**
  Horseradish Aioli, Candied Lemon
  Cocktail Sauce

## Soups

- **Mushroom Cream Soup $8**
  Crispy Shiitake, Chives

- **Sicilian Seafood Soup $11**
  Shrimp, Clams, Mussels, Casalingo Sausage, Tomato Concassé

## Entrée Salads

**Traditional Caesar $12**
Crouton, White Anchovy, Chipped Parmesan, Oven Roasted Tomato

**Iceberg Wedge and Blue $12**
Grapes, Virginia Ham, Candied Walnuts
Blue Cheese Dressing

**Add to Your Salad**
- Greenbrier Farm Vegetables $5
- Chicken $6
- Shrimp $9
- Cedar Roasted Salmon $9

**Bibb Lettuce $19**
Lump Crab, Avocado, Mandarin Oranges, Haricot Vert, Green Goddess Dressing

**Olive Bread Panzanella Salad $14**
Radicchio, Arugula, Artichokes, Red Onion, Grape Tomatoes
Red Wine Vinaigrette

## Signature Burgers

**The "Slammin' Sammy" $16**
Aged Wisconsin Cheddar, Homemade Bacon-Onion Jam
Lettuce, Tomato, Onion

**The "Kate's Mountain" $16**
Wisconsin Aged Cheddar, Cotton Onion Rings
Bacon, BBQ Sauce

**Mushroom Swiss Burger $16**
Roasted Portobella, Swiss Cheese, Crispy Shiitake Mushrooms
Roasted Garlic Aioli

**Beef:** Made from Ground Brisket, Short Rib and Chuck. 8 oz Grilled and Seasoned with Snead’s Dry Rub

**Veggie:** Made by Hand, In House with Fresh Ingredients. 8 oz Grilled Blend of Black Beans, Quinoa, Corn, Garlic & Onions

**Chicken:** 8 oz free-range Chicken Breast

**Choice of Two Toppings $15**
Avocado $2 | Bacon $2 | Mushrooms $2 | Caramelized Onions $2 | Italian Sausage $2 | Blue Cheese $2 | Pepperjack $2 | Fresh Mozzarella Cheese $2

## Wood Fired Pizza

**Meat Lover’s $18**
Sausage, Pepperoni, Bacon, Ham

**Prosciutto $18**
Pickled Red Onions, Camborola, Balsamic Reduction

**Choice of Two Toppings $15**
Pepperoni, Italian Sausage, Black Olive, Mozzarella, Parmesan, Mushrooms
Bacon, Green Pepper, Red Onion, Tomato

## Entrées

All sandwiches are served with a choice of House Cut French Fries, Snead’s Vinegar Chips, or Fresh Fruit

**Grilled Nathan's Hot Dog $8**
English Style Bun, House-Made Pickle Relish, Chili (Optional)

**Traditional Turkey Breast Sandwich $15**
Roasted Turkey Breast, Shaved Ham, Applewood Smoked Bacon
Lettuce, Tomato, Mayonnaise on Toasted Pullman Bread

**Pulled Pork Sandwich $15**
Sam Sneads House BBQ, Slow Smoked Pork Shoulder, Cole Slaw
Bread and Butter Pickles

**Traditional Reuben $16**
Corned Beef, Thousand Island Dressing, Marble Rye, Sauerkraut

**Grouper Sandwich $18**
Choice of Blackened Grouper or Guinnes Beer Battered Grouper
 Tartar Sauce, House Cut Fries

**New England Style Lobster Roll $21**
Pouched Lobster, Pickled Red Onions, Citrus Aioli
Toasted English Cut Roll

**Add to Your Salad**
- Greenbrier Farm Vegetables   $5     |     Chicken  $6     |     Shrimp  $9     |     Cedar Roasted Salmon  $9

## Dresses also available: Mustard Aioli, Balsamic Vinaigrette, Citrus Vinaigrette

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.

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