

The *Main Dining Room*
 — SINCE 1913 —

GOOD MORNING

Greenbrier Morning Mimosa	8
Fresh Grapefruit Half	4
Steel Cut Irish Oatmeal with Dried Cherries and Brown Sugar	6
Fresh Fruit Parfait with Yogurt and Granola	7
Hot 10 Grain Cereal with Blueberries and Honey	6
Tropical Smoothie	8
Mango, Papaya, Kiwi, Low Fat Vanilla Yogurt, Orange Sorbet	
Berry Smoothie	8
Blueberries, Strawberries, Raspberries, Blackberries, Low Fat Vanilla Yogurt	
Fresh Squeezed Orange or Fresh Squeezed Grapefruit Juice	5
Cranberry, Pineapple, Apple, V-8 , Tomato Juice	4
Greenbrier Peaches	9
Whipped Cream, Raspberry Coulis	
Lemon Poppy Seed Bread with Fresh Fruit	9

GREENBRIER GOURMET EGGS

(Egg White and Egg Beaters Available; Served with a Choice of Toast)

Farm Fresh Eggs Prepared Any Style	17
Scrambled, Shirred, Poached, Fried, or Boiled	
Served with Red Potato Home Fries and Applewood Smoked Bacon	
Greenbrier Lite	18
Egg Beaters Scrambled, Turkey Bacon, Asparagus, Fresh Tomato Salsa	
Create Your Own Omelet	18
Onions, Green Peppers, Ham, White Cheddar, Scallions, Shiitake Mushrooms	
Served with Red Potato Home Fries and Applewood Smoked Bacon	
Greenbrier Farm Vegetarian Omelet (Seasonal Vegetables)	17
Tomatoes, Eggplant, Zucchini, Fontina Cheese, Basil	
Served with Red Potato Home Fries and Asparagus	
Omelet Lorraine	19
Bacon, Ham, Onion, Gruyère Cheese, Mornay Sauce	
Served with Red Potato Home Fries and Applewood Smoked Bacon	
Western Omelet	18
Onion, Green Pepper, Ham, Tomato, Cheddar	
Served with Red Potato Home Fries and Applewood Smoked Bacon	
Country Omelet	18
Ground Sausage, Caramelized Onion, Mushrooms, Cheddar	
Served with Red Potato Home Fries and Applewood Smoked Bacon	

GRAND BREAKFAST BUFFET

Start your day with the Main Dining Room's scrumptious breakfast buffet featuring an array of juices, fruits, pastries, house made quiche, entrees and regional favorites. Selections include fresh orange juice, grapefruit juice, V-8 juice, assorted fresh fruits, freshly baked muffins and pastries from our bakery, farm eggs, pancakes, apple wood smoked bacon, biscuits and sausage gravy. A La Minute Omelet Station

\$29.00 (Adults) | \$16.00 (Ages 6 - 17)



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

Gluten Free items available upon request.

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

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.

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GREENBRIER SIGNATURES

The Sportsman..... 20
 West Virginia Brook Trout, Country Scrambled Eggs, Red Potato Home Fries
 Applewood Smoked Bacon

Traditional Slow Cooked Corned Beef Hash..... 18
 Topped with Poached Eggs, Hollandaise Sauce, Rye Toast Points

The Old White 18
 Creamed Chipped Beef, Toast Points

Lox and Toasted Bagel..... 19
 Piled High with Cured Salmon, Topped with Caviar

Finnan Haddie..... 21
 Saffron Cream, Kale, Leeks, Red Potato Home Fries

Greenbrier Eggs Benedict 18
 Poached Eggs, House Smoked Pork Loin, Hollandaise Sauce, Red Potato Home Fries

Smoked Salmon Benedict 19
 Poached Eggs, Hollandaise Sauce, Whole Wheat English Muffins

Breakfast Burritos 17
 Peppers, Onions, Potatoes, Scrambled Egg, Sausage and Pepper Jack Cheese in Flour Tortilla
 Sour Cream, Avocado, Fresh Tomato Salsa

FROM THE GRIDDLE

Apple Pie Pancakes with Spiced Apples..... 17
 Crumbly Streusel Topping, Pure West Virginia Maple Syrup
 Applewood Smoked Bacon

Blueberry and Chocolate Chip Pancakes..... 18
 Fresh Blueberries, Valrhona Chocolate
 Pure West Virginia Maple Syrup, Applewood Smoked Bacon

Buttermilk Pancakes with Greenbrier Peaches 17
 Topped with Our Signature Greenbrier Peaches
 Pure West Virginia Maple Syrup, Toasted Pecans, Applewood Smoked Bacon

Smothered S'mores Style Pancakes 17
 Toasted Marshmallows, Valrhona Chocolate Sauce, Applewood Smoked Bacon

Logan Turnpike Buckwheat Pancakes 16
 Pure West Virginia Maple Syrup, Applewood Smoked Bacon

Crispy Belgian Waffle 16
 Fresh Berries, Chantilly Cream, Pure West Virginia Maple Syrup, Applewood Smoked Bacon

Tiramisu French Toast 18
 Coffee Soaked, Mascarpone, Chocolate Shavings
 Pure West Virginia Maple Syrup, Applewood Smoked Bacon

Very Berry French Toast..... 19
 Loaded with Fresh Berries and Blueberry Syrup, Applewood Smoked Bacon

Eggs in a Basket 19
 Brioche French Toast, Poached Egg, Sausage Gravy

ON THE SIDE

Bagel or English Muffin - White or Wheat5
 Toast - White, Wheat, Rye or 6 Grain (2 pcs)4
 Buttermilk Biscuits (2 ea).....4
 Pancake or French Toast (1 pcs).....5

Cold Cereal.....5
 Raisin Bran, Corn Flakes, Cheerios, Special K
 Honey Bunches of Oats, Frosted Flakes
 Rice Krispies, Frosted Mini Wheats

Yogurt4
 Bowl of Seasonal Fruit7

Raspberry Danish (2 pcs)4
 Cheese Danish (2 pcs)4

Croissant (2 pcs).....4

Blueberry Muffins (3 pcs).....4
 Brown Sugar Muffins (3 pcs)4
 Pumpkin Muffins (3 pcs).....4

Cinnamon Bun (2 pcs)4

Buttered Grits.....5
 Red Potato Home Fries.....5
 Corned Beef Hash.....9
 Sausage Gravy.....5

Artisan Sausage - Links or Patties (2 pcs).....6
 Applewood Smoked Bacon (3 pcs).....6
 Honey Ham (2 half pcs).....6