

First Course

G ⊗ **Chilled Shrimp Cocktail \$18**
Marinated Grape Tomatoes
Lemon Vinaigrette, Cocktail Sauce

G ⊗ **Niçoise Salad \$15**
Searred Ahi Tuna, Tomatoes, Black Olives, Haricots Vert
Fingerling Potatoes, Hard Boiled Egg, Dijonaise Dressing

Greenbrier's Five Onion Soup \$9
Chive Chantilly, Fried Shallots

⊗ **Sweet Potato and Apple Soup \$9**
Curried Pumpkin Seed, White Chocolate, Lime Chantilly

Tossed Caesar Salad \$10
Romaine Hearts, Shaved Parmesan Cheese
Croutons, Caesar Dressing

Second Course

Maryland Style Crab Cake \$18
Vegetable Succotash, Poblano, Fennel

G ⊗ **Mixed Green and Beet Salad \$14**
Grapefruit, Fennel, Chicory, Whipped Brie
Raspberry-Honey Vinaigrette

G ⊗ **Endive Salad \$14**
Confit Orange, Honey Crumble, Black Cambozola Cheese
Poached Pear, Walnut, Sherry Vinaigrette

Chicken Liver Mousse \$15
Blood Orange Gelée, Hazelnut Powder, Beetroot
Pomegranate, Melba Toast

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

G ⊗ **Soft Poached Egg \$27**

*Stone Ground Grits, Charred Scallion, Zucchini
Pickled White Asparagus
Celery Crumble, Lemon-Chive Beurre Blanc*

Braised Rabbit Ragout \$39

*House-made Pappardelle Pasta, Plums
Mushrooms, Tomato, Spinach, Apricot, Cabernet Jus*

G ⊗ **Oven Roasted Cauliflower “Steak” \$29**

*Preserved Lemon, Garlic Confit, Walnut Brittle
Shaved Cauliflower Salad, Curried Rice*

⊗ **Pan Seared Seabass \$42**

*Wild Caught, Served with Autumn Vegetables
Minestrone Broth*

Buttery Roasted Chicken Breast \$46

*Butternut Squash Barley, Crispy Brussels Sprouts
Tokyo Turnips, Lemon Marmalade, Natural Chicken Jus*

Lamb Three Ways \$49

*Herb Crusted Loin, Sweetbread, Braised Shoulder
Toasted Pine Nut Agnolotti, Celeriac
Natural Jus*

⊗ **Spice Crusted Maple Leaf Farms Duck Breast \$42**

*Butternut Squash Puree, Braised Endive
Squash Marmalade, Radicchio, Blueberry Gastrique*

⊗ **Rosemary Basted Heritage Pork Loin \$39**

*Collard Greens, Potato Puree, Caramelized Apple
Hop-Infused Jus*

Surf 'n' Turf \$59

*USDA Prime Filet of Beef Tenderloin, Butter Poached Lobster Tail
Fontina-Enriched Orzo, Petite Bok Choy, Carrot
Natural Jus*