

THE FORUM

APPETIZERS -ANTIPASTI-

⊗ **FONDUTA PIEMONTESE 15**
Melted Fontina scented with White Truffle
Served with Fresh Trio of Artisan Breads

FRIED MOZZARELLA 15
(Mozzarella Fritta)

House Made Mozzarella, Olive Oil Poached Tomatoes, Basil Oil

⊗ **SWEET BANANA PEPPERS 15**
(Peperoni Imbottiti)

Banana Peppers Stuffed with House-Made Sausage
Spicy Tomato Sauce

⊗ **ITALIAN SAUSAGE AND PEPPERS 12**
(Salsiccia e Peperoni)

House-Made Italian Sausage, Sweet Peppers
Fresh Herbs

FORUM MEATBALLS 12
(Polpettone al Foro)

House-Made with Veal, Beef, Pork and Fresh Herbs

FRIED CALAMARI 18
(Fritto Misto)

Tender Calamari, Shrimp and Zucchini, Hot Pepper Rings
Fresh Basil, Spicy Tomato Marinara and Garlic Aioli

SOUPS / SALADS -ZUPPE / INSALATE-

AUTUMN HARVEST MINISTRONE 9

(Capeletti in Brodo)
Chicken and Cheese Capeletti, Shiitake Mushrooms
Butternut Squash, Sweet Potato

CAESAR 9

(Insalata alla Cesare)

Chopped Romaine Lettuce, Grape Tomatoes
Garlic Croutons, Parmesan Cheese
Anchovy-Peppercorn Dressing

Ⓜ ⊗ **MEDITERRANEAN 9**
(Insalata Mediterranean)

Mixed Greens, Cucumber, Tomato, Pickled Red Onion
Artichoke, Castlevetrano Olives, Pecorino Cheese
Red Wine Vinaigrette

CAPRESE SALAD 14

(Insalata Caprese)

Burrata Cheese with Fresh Basil, Balsamic Reduction
Marinated Tomatoes

Ⓜ ⊗ **PETITE KALE & SPINACH SALAD 9**
(Insalata di Cavolo i Spinaci petite)

Blue Cheese, Pine Nuts, Red Onions, Crisp Pancetta
White Balsamic Vinaigrette

FOR THE TABLE -PER LA TAVOLA-

⊗ **ANTI PASTO PLATTER 24**

Shaved Prosciutto, Fennel Infused Salami, Warm Cipollini Onions
Roasted Fennel, Asparagus Tossed in Extra Virgin Olive Oil
Fresh Cracked Black Pepper and Marinated Ricotta Salata
Pecorino Grand Cru Accompanied by Olive Tapenade
Roasted Red Pepper Sardella, Babaganoush and Hummus
Served Family Style

ITALIAN CHEESE PLATTER 18/26
(Formaggi)

Served with Grilled Ciabatta and Fresh Fruit
House-Made Mozzarella – Cow/Soft/Creamy
Gorgonzola – Cow/Soft /Sharp
Pecorino Grand Cru – Sheep/Hard /Salty/Fruity
Ubriacone – Cow/Hard/Soaked in Prosecco
Quadrello di Bufala – Buffalo/Soft/Slightly Tangy

PASTA -PRIMI-

(Gluten free Ziti, Spaghetti and Fettuccine Pasta Also Available)

RIGATONI WITH SUNDAY SAUCE 27
(Rigatoni col Sugo de Carne)

Pork Shoulder, Beef, Veal, Italian Sausage
Braised in a Red Wine Tomato Sauce Served over Rigatoni

SPAGHETTI WITH LOBSTER 27
(Spaghetti col Astice)

Maine Lobster Tail, Fresh Tomatoes
Brandied, Tuscan Tomato-Basil Ragù

LINGUINE AND CLAMS 32
(Linguine e Vongole)

Steamed Little Neck Clams, Garlic
White Wine Sauce, Olive Oil

ANGEL HAIR, SHRIMP AND CRAB 39
(Capellini con Gamberi e Granchio)

Sautéed Shrimp, Jumbo Lump Crab and Sweet Peppers
Tomato, Arugula, Garlic-Lemon Butter Sauce

**ORECCHIETTE WITH SAUSAGE
AND BROCCOLINI 27**
(Orecchiette con Salsicce)

House-Made Italian Sausage Simmered in Chicken Stock
White Wine, Broccoli, Toasted Breadcrumbs and Parmesan Cheese

RABBIT STEW TUSCAN STYLE 32
(Coniglio in Umido)

Fresh Papardelli Pasta, Tomato-Rosemary Braised Rabbit, Parmesan

PASTA CARBONARA 27
(Spaghetti Carbonara)

Pancetta Cream Enriched with Egg and Parmesan
Poached Egg, Lemon, Black Pepper and Fresh Herbs

FETTUCCINE ALFREDO 27
(Fettuccine Alfredo)

Cream, Garlic and Parmesan
(Choice of Chicken or Shrimp)

HAND MADE POTATO AND RICOTTA GNOCCHI 29
(Gnocchi ai Sugo de Carne)

Prime Rib of Beef Slowly Roasted then Braised
with Rosemary and Garlic, Fresh Ricotta Gnocchi

PARMESAN -PARMIGIANA-

EGGPLANT PARMESAN 27
(Melanzane alla Parmigiana)

Breaded and Fried, then Baked
with Melted, Fresh Mozzarella and Provalone
House Marinara and Spaghetti Pasta

CHICKEN PARMESAN 29
(Pollo alla Parmigiana)

Breaded and Fried, Melted Mozzarella
House Marinara and Spaghetti Pasta

VEAL PARMESAN 34
(Vitello alla Parmigiana)

Tender Veal Cutlets Breaded and Fried, Melted Mozzarella
House Marinara and Spaghetti Pasta

THE FORUM FEATURES -SECONDI-

**APPLE CIDER BRINED GRILLED
AND GLAZED PORK CHOP 36**
(Costoletta di Miale alla Griglia)

Apple and Parsnip Puree, Glazed Acorn Squash
Pork-Molasses Jus

VEAL MARSALA 34
(Vitello Marsala)

Tender Veal Cutlets, Marsala Cream Sauce
Sautéed Mushrooms, Buttermilk Fried Shallots

CHICKEN CACCIATORE 29
(Pollo alla Cacciatore)

Braised with Mushrooms, Peppers, and Onions
House Marinara, Linguine Pasta

CHICKEN PICCATA 29
(Frittura di Pollo Piccata)

Lemon, Capers, Parsley, Butter Sauce

⊗ **PAN SEARED ARCTIC CHAR 34**
(Trota Salmonata con Risotto al Limone)

Lemon-Corn Risotto, Grilled Broccolini
House Herb Salad

MAIN COURSE -SECONDI-

(A la Carte Includes Two Sides)

CHILEAN SEA BASS 47
(Spigola Cilena al modo del Chef)

Griswold Seared Chilean Sea Bass with a Chef inspired Sauce and Garnish

⊗ **MAPLE MARINATED AND GRILLED ATLANTIC SALMON 34**

⊗ **BRAISED ANGUS BEEF SHORT RIB 36**
(Costola di Manzo Brasato)

Red Wine Braised Short Rib with Balsamic Glazed Cipollini Onions

⊗ **GRILLED PRIME FILET MIGNON 49**
(Filetto di Manzo alla Griglia)

8 oz Grilled Filet, Red Wine Mushroom Sauce

SIDES -CONTORNI-

⊗ **CHEF'S DAILY ROASTED FALL VEGETABLES INSPIRATION 7**
(Verdure col Ispirazione dello Chef)

⊗ **GRILLED ASPARAGUS 7**
(Asparagi grigliati)

⊗ **BROCCOLINI WITH GARLIC AND RED PEPPER 7**
(Broccolini Strascinati)

⊗ **GINGER GLAZED ACORN SQUASH 7**
(Zucca Gratinata)

⊗ **GRILLED RATATOUILLE 7**
(Grigliate di Ratatuille)

⊗ **SWEET POTATO PUREE WITH ROASTED GARLIC 7**
(Purea di Patata Dolci)

⊗ **WINTER SQUASH AND GORGONZOLA RISOTTO 7**
(Risotto di Zucca)

⊗ **MASCARPONE POLENTA 7**
(Polenta con Mascarpone)



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.

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 foodborne illness.

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

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

⊗ is to signify a Gluten Free dish.