

# IN-FUSION

## APPETIZERS

<b>Edamame</b> ☒ ☑	5
<i>Soy Beans with Sea Salt</i>	
<b>Duck Lettuce Wraps</b>	12
<i>Slow Cook Duck Meat, Bibb Lettuce, Radicchio Fresh Cilantro, Rice Chip, Sriracha, Lime</i>	
<b>Fried Egg Rolls</b>	12
<i>Chicken, Cabbage, Carrot, Scallion Sweet Chili Sauce</i>	
<b>Crab Rangoon</b>	12
<i>Crab and Cream Cheese, Sriracha Aioli</i>	
<b>Pork Gyoza</b>	10
<i>Pan Fried Japanese Dumplings Miso Dipping Sauce</i>	

<b>Taco Satays (Octopus)</b>	12
<i>Chili Lime Grilled Octopus, Grilled Peppers Spicy Mayo</i>	
<b>Ahi Tacos</b>	12
<i>Soy Marinated Ahi Tuna, Avocado Mousse Pickles, Togarashi Shell</i>	
<b>Hamachi Sashimi</b> ☑	18
<i>Citrus Gelee, Olive Oil, Lemongrass Puree Soy Gelee, Sea Salt</i>	
<b>Miso Braised Pork Belly</b>	12
<i>Mango Chutney, Sprout Salad, Tobanjan Sauce</i>	
<b>Lobster Spring Roll</b>	14
<i>Poached Lobster, Mango, Carrots, Mizuna, Watercress Thai Basil, Cashews, Chili-Mirin Dipping Sauce</i>	

## SOUPS & SALADS

<b>Seaweed Salad</b>	9
<i>Wakame Seaweed, Kombu, Rice Noodles, Sprouts, Wasabi Peas, Sesame Dressing</i>	
<b>House Salad</b> ☑	9
<i>Iceberg Lettuce, Cucumber, Carrot, Radish Sweet Miso Vinaigrette</i>	
<b>Duck Wonton Soup</b>	9
<i>Duck Broth, Lime, Cilantro, Tatsoi Ginger, Shiitake</i>	

<b>Miso Soup</b> ☑	7
<i>Mushroom-Dashi Broth, Tofu Beech Mushrooms, Nori</i>	
<b>Volcano Salad</b>	14
<i>Ahi Tuna, Fried Egg Roll Skins, Bell Pepper Green Onion, Tobiko, Miso Dressing</i>	
<b>Soba Noodle Salad</b>	15
<i>Soba Noodles, Edamame, Carrots, Green Onions Red Cabbage, Soy Bean Sprouts, Tamari Dressing</i>	

## TEMPURA

Served with  
Ten Tsuyu  
Dipping Sauce

<b>Vidalia Onions</b>	6
<b>Green Asparagus</b>	7
<b>Shiitake</b>	7

<b>Shrimp</b>	15
<b>Combo</b>	15
<b>Ika Tempura</b>	12
<i>Calamari, Mizuna, Nori Crackers, Miso Dressing</i>	



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.

**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.**  
**FOOD ALLERGY NOTICE: Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy, and nuts.**

# IN-FUSION






## FROM THE WOK

<b>Prime Rib of Beef Lo Mein with Cashews</b> <i>Egg Noodles, Bok Choy, Broccoli, Shiitake</i>	34
<b>Pad Thai</b>  <i>Rice Noodles, Toasted Peanuts, Cabbage, Spicy Chilies, Fresh Lime</i> <i>Add Shrimp 10, Add Lobster 15</i>	16
<b>Yakisoba</b> <i>Pork Loin, Wok Fried Vegetables, Sweet and Tangy Sauce, Wheat Soba Noodles</i>	24
<b>Chicken Curry</b> <i>Chicken, Carrots, Cabbage, Bell Pepper, Onion</i> <i>Coconut Cream Sauce, Marinated Pineapple, Steamed White Rice</i>	25

## SPECIALTIES

<b>In-Fusion Ramen</b> <i>Alkaline Noodles, Pork Broth, Pork Belly, Beef Brisket, Shiitake, Fish Cake, Scallion, Nori</i>	22
<b>Bahn Pho</b> <i>In-Fusion Broth, Sliced Waygu Beef, Bean Sprouts, Fresh Cilantro, Green Onions</i> <i>Chili Paste, Rice Noodles</i>	28
<b>General Tso's Chicken</b> <i>Orange Marinated Fried Chicken, Steamed Broccoli, Steamed Rice</i>	28
<b>Korean BBQ Beef Short Ribs</b> <i>Bok Choy, Lime, Asian Pear, Kimchi Purée, Pineapple Ketchup</i> <i>Choice of: Traditional Fried Rice or Steamed White Rice</i>	30
<b>Coconut Shrimp</b> <i>Fried Coconut Shrimp, Carrot, Spring Onion, Sugar Snap Peas, Creamy Curry Rice</i>	28
<b>Ahi Tuna Bi Bim Bop*</b>   <i>Spicy Chili Bean Sauce, Crispy Rice, Poached Egg, Bean Sprouts, Nori, Cucumber</i>	38
<b>Salmon Teriyaki</b> <i>Atlantic Salmon, Edamame Puree, Grilled Bok Choy, Shishito Peppers, Chinese Beans</i> <i>Lotus Root, Golden Beet Chip</i>	28
<b>Soy Roasted Chilean Sea Bass</b> <i>Asian Spring Vegetables, House Sauce, Fried Nori-Wonton</i>	36

## SIDES

<b>Traditional Fried Rice</b> <i>Chinese Sausage, Scallion</i> <i>Egg, Peas</i>	10	<b>Green Rice</b> 	10
<b>Steamed White Rice</b> 	8	<b>Wok-Fired Vegetables</b> 	8
<b>Bok Choy</b>   <i>Garlic and Ginger Steamed</i>	8	<i>Edamame, Chinese Broccoli, Bok Choy</i> <i>Sugar Snap Peas, Tofu</i>	
		<i>Carrot, Peppers, Broccoli</i> <i>Shiitake, Cabbage</i>	

 is to signify a Gluten Free dish      is to signify a Greenbrier Lite dish in honor of our world-renowned mineral spa.

\*Consuming rare or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.