Gourmet White Truffle and Parmesan Popcorn $8
Chives, Parsley
Perrier-Jouet, Brut, N.V. - Champagne, France $20

Virginia Ham and Greenbrier Peach Terrine $9
Rye Croutons, Blackberry Purée, Crispy Ham
Talley, Chardonnay, Arroyo Grande Valley $12.50

House Made BBQ Chips $8
Chipotle Ranch, Blue Cheese Dip
Dr. Loosen, Riesling, Mosel, Germany 2009 $12

Tuna Tartare Tacos $15
Crispy Fried Tacos, Tuna Tartar, Pickled Ginger,
Avocado, Cilantro, Lime, Sour Cream
Gruet, Blanc de Noirs, N.V., New Mexico $12

Roasted Baby Beets and Chèvre Cheese $10
Spiced Greenbrier Pecans, Honey
Bouchaine, Pinot Noir, Carneros, California 2007 $13

Southern BBQ Oysters $12
BBQ Spice, Blue Cheese Sauce,
Pickled Red Onion and Spinach Salad,
Crispy Sweet Potato
Dr. Loosen, Riesling, Mosel, Germany 2009 $12

Greenbrier Fried Green Tomato Sliders $10
Fried Green Tomato, Goat Cheese,
Apple Wood Smoked Bacon, Black Pepper Aioli,
Toasted Kaiser Roll
Domaine Crochet, Sancerre, Loire Valley, France 2009 $14.50

~ To Share ~

House Charcuterie Platter $12
Selection of Our House Made Charcuterie,
Black Mustard, Fig Jam, Olives, Crostini
Fantino, Barbera D’Alba, Piedmont, Italy 2006 $12

Mediterranean Flat Bread $12
Hummus, Marinated Mushrooms, Olives,
Capers, Parmesan Cheese
Bouchaine, Pinot Noir, Carneros, California, 2007 $13

Greek Pikilia $10
Cucumber and Yogurt “Tzatziki”
Chickpea “Revithasalta”
Roasted Red Pepper and Feta “Htipiti”
Olive Crisp, Ciabatta, Crispy Pita
Zarate, Albarino, Rias Baixas, Spain 2009 $13.75

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Cocktail List

Garden Daisy $14
A cosmopolitan from the farm. Freshly juiced carrots, squeezed lemon, shaken with a smile. Belevedere Vodka and basil.

The Greenbrier Apple Martini $12
A bright, crisp cocktail crafted from freshly pured Granny Smith apples, hand-shaken with Skyy Vodka, Apple Liqueur, finished with a crisp slice of green apple.

Bellini Martini $12
Greenbrier Freestone Peach Juice, Absolut Apeach Vodka, Peach Schnapps, Sparkling Wine

The Greenbrier Mint Julep $14
Classic 1816 recipe created at The Greenbrier 60 years before being adopted at Churchill Downs

Italian Sidecar $12
Silky vanilla and lemon cocktail crafted from vanilla and orange infused Italian Tuaca Liqueur, Cointreau and fresh lemon juice, spritzed with flamed orange zest.

Wines by the Glass

Sparkling
Gruet, Blanc de Noirs, N.V., New Mexico $12
Perrier-Jouet, Brut, N.V. - Champagne, France $20

White Wine
Dr. Loosen, Riesling, Mosel, Germany 2009 $12
Villa Del Borgo, Pinot Grigio, Friuli, Italy 2009 $10
Domaine Crochet, Sancerre, Loire Valley, France 2009 $14.50
Talley, Chardonnay, Arroyo Grande Valley, California 2008 $12.50
Zarate, Albarino, Rias Baixas, Spain 2009 $13.75

Red Wine
Bouchaine, Pinot Noir, Carneros, California 2007 $13
Fantino, Barbera D’Alba, Piedmont, Italy 2006 $12
Flora Springs, Merlot, Napa Valley, California 2007 $16
B. R. Cohn, Cabernet Sauvignon, North Coast, California 2008 $14
Siesta, Malbec, Mendoza, Argentina 2007 $11

Alcohol Free Wine
Navarro, Gewurztraminer Juice, Mendocino, California 2006 $10

Beers

Imported $6
Amstel Light, Corona, Guinness, Bass Ale, Heineken, Buckler Non-Alcoholic

Domestic $5
Bud Light, Miller Lite, Michelob Ultra, Yuengling Traditional Lager

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