

The *Main Dining Room*
— SINCE 1913 —

Les Hors D'oeuvres / Appetizers

The “Nashville” \$24

Poulet et Gaufres
(Chicken and Waffles)
Southern Style Fried Chicken Thigh
Truffle Scented Waffle, Sweet Pickles
Nashville-Hot Honey Drizzle

G **Thon Ahi Poêlé \$24**

(Seared Ahi Tuna)
Avocado Mousse, Watermelon, Pearl Onions
Sesame Spice, Cilantro, Lavosh

⊗ **Pomme de Terre \$20**

(Pan Fried Potatoes)
Soft Boiled Egg, Spanish Chorizo
Pickled Shallots, Herbs, Chili-Garlic Aioli

Espresso Terrine de Foie Gras \$28

(Terrine of Hudson Valley Foie Gras)
Textures of Pistachio, Flavors of Strawberry, Celery
Buttered Brioche

⊗ **Greenbrier's Soupe à l'Oignon \$14**

(Cream of Five Onion Soup)
Fried Shallots, Chive Chantilly

G **Soupe Froide au Melon \$14**

(Chilled Melon Soup)
Honeydew Melon, Cucumber, Herbs

Salades / Salads

⊗ **Laitue Iceberg de Buffle \$16**

(Blue Buffalo Wedge)
Iceberg Lettuce, Bacon, Buffalo Spiced Roasted Tomatoes
Pickled Onions, Herbed Stilton Dressing

G ⊗ **Saveurs de César \$16**

(Flavors of Caesar)
Grilled Romaine Lettuce, Pickled Tomatoes
Cured Egg Yolk, Anchovy, Chive
Creamy Parmesan and Black Pepper Dressing

G ⊗ **La Salade Fermière \$16**

(The Farm Salad)
Asparagus, Summer Greens, Pickled Strawberries
Chèvre, Pickled Shallots, Candied Hazelnuts, Lemon-Poppy Seed Dressing

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.

Plats Principaux/Main Dishes

VIANDES/MEAT

⊗ **Filet de Bœuf \$69**

(8-ounce 37 day aged USDA Prime Filet of Beef Tenderloin)
Grilled Pineapple, Smoked "Bone Marrow" Potato
Asparagus, Shropshire Blue, Chimichurri

⊗ **Côtelette de Porc Berkshire Frottée au Chili Fumé \$48**

(Smoked-Chili Rubbed Berkshire Pork Chop)
Coconut Risotto, Toasted Cashews, Cilantro
Mango Chutney

**Poitrine de Poulet Farcie
à la Mousse aux Herbes \$45**

(Herb Mousse Stuffed Chicken Breast)
Creamy Campanelle Pasta, Charred Corn, Feta
Candied Jalapeños, Cipollini Onions, Chicken Jus

⊗ **Côtelette de Veau de Pennsylvanie
Badigeonnée d'herbes \$64**

(Herb Basted Pennsylvania Veal Chop)
Broccolini, Mushroom Medley
Lemon-Caper Butter Sauce

POISSONS ET FRUIT DE MER/FISH AND SEAFOOD

⊗ **Flétan Poêlé \$57**

(Pan Seared Halibut)
Jumbo Lump Crab, Wild Mushrooms, Pearl Onions
Blue Crab Cream Sauce

⊗ **Bar du Chili poêlé \$57**

(Seared Chilean Seabass)
Peas, Edamame, Charred Leeks, Roasted Yukon Potatoes
Chimichurri Puree, Beurre Blanc

L'océan \$59

("The Ocean")
Seared Atlantic Cod, Jumbo Lump Crab, Littleneck Clams
Bottarga, Guanciale, Salmon Roe
Squid Ink Pasta, Lemon Cream Sauce

⊗ **Poulpe Espagnol Grillé \$47**

(Grilled Spanish Octopus)
Confit Potatoes, Broccolini, Virginia Peanuts
Romesco, Parsley-Lemon Vinaigrette

PLATS VÉGÉTARIENS/VEGETARIAN

Rigatoni à la Crème de Tomates Fumées \$42

(Smoked Tomato Cream Rigatoni)
Romanesco, Ricotta, Marcona Almond
Sauce Primavera

Split Plate Charge for Entrees \$5