

Snead's

AT THE GOLF CLUB

APPETIZERS AND SNACKS

ⓧ **Snead's Vinegar Chips \$6**
House Made Chips, Blue Cheese Dip

ⓧ **Chicken Wings \$16**
Choice of: Buffalo, BBQ, Butter and Garlic Sauce
Blue Cheese, Ranch and Celery

ⓧ **Greenbrier Classic Nachos \$15**
Salsa, Guacamole, Jalapeños, Pepper Jack Cheese Sauce
Crisp Tortillas and Rotisserie Chicken

⓪ ⓧ **Classic Shrimp Cocktail \$16**
Horseradish Aioli, Candied Lemon
Cocktail Sauce

SOUPS

ⓧ **Mushroom Cream Soup \$8**
Crispy Shiitake, Chives

ⓧ **Brunswick Stew \$9**
Pulled Pork, Chicken, Beef Brisket, Butter Beans, Roasted Corn, Cotton Onions

ENTRÉE SALADS

Traditional Caesar \$12
Crouton, White Anchovy, Chipped Parmesan, Oven Roasted Tomato

⓪ ⓧ **Bibb Lettuce \$19**
Lump Crab, Avocado, Mandarin Oranges, Haricot Vert, Green Goddess Dressing

ⓧ **Iceberg Wedge and Blue \$12**
Grapes, Virginia Ham, Candied Walnuts
Blue Cheese Dressing

ⓧ **Grilled Skirt Steak Salad \$20**
Artisan Greens with Herbs, Cucumbers, Grape Tomatoes
Carrots, Radishes, Red Wine Vinaigrette

Add to Your Salad

Greenbrier Farm Vegetables \$5 | Chicken \$6 | Shrimp \$9 | Cedar Roasted Salmon \$9

SIGNATURE BURGERS

All Burgers are served on a Toasted Brioche Bun

Served with a choice of House Cut French Fries, Snead's Vinegar Chips or Fresh Fruit

The "Slammin' Sammy" \$16
Aged Wisconsin Cheddar, Homemade Bacon-Onion Jam
Lettuce, Tomato, Onion

Beer Cheese-Burger \$16
Cotton Onions, Beer Cheese Sauce

Impossible Burger (Vegan) \$16
Choice of Cheese: Cheddar, Swiss
American or Blue Cheese

Pitmaster Burger \$26
Smoked Pulled Pork, Shaved Raw Onion
Pimento Cheese, BBQ Sauce

Beef: Made from Ground Brisket, Short Rib and Chuck. 8 oz Grilled and Seasoned with Snead's Dry Rub
Chicken: 8 oz free-range Chicken Breast

Add to Your Burger

Avocado \$2 | Bacon \$2 | Mushrooms \$2 | Caramelized Onions \$2 | Italian Sausage \$2 | Blue Cheese \$2 | Pepperjack \$2 | Fresh Mozzarella Cheese \$2

WOOD FIRED PIZZA

Prosciutto \$18
Pickled Red Onions, Cambozola
Balsamic Reduction

Choice of Two Toppings \$15
Pepperoni, Italian Sausage, Black Olive, Mozzarella, Parmesan, Mushrooms
Bacon, Green Pepper, Red Onion, Tomato

Meat Lover's \$18
Sausage, Pepperoni, Bacon, Ham

Pizza of The Day \$16
Chef's Inspiration

ENTRÉES

All sandwiches are served with a choice of

House Cut French Fries, Snead's Vinegar Chips, or Fresh Fruit

Nathans Half-Pound Hot Dog \$18
House Made Poppy Seed Bun, Chopped Coleslaw, Chili, Pickle Relish

Traditional Reuben \$16
Corned Beef, Thousand Island Dressing, Marble Rye, Sauerkraut

Traditional Greenbrier Club Sandwich \$16
Roasted Turkey Breast, Shaved Ham, Applewood Smoked Bacon
Lettuce, Tomato, Mayonnaise on Toasted Pullman Bread

Grouper Sandwich \$18
Choice of Blackened Grouper or Guinness Beer Battered Grouper
Tarter Sauce, House Cut Fries

Pulled Pork Sandwich \$15
Sam Sneads House BBQ, Slow Smoked Pork Shoulder, Cole Slaw
Bread and Butter Pickles

New England Style Lobster Roll \$21
Poached Lobster, Pickled Red Onions, Citrus Aioli
Toasted English Cut Roll

Dressings also available: Mustard Aioli, Balsamic Vinaigrette, Citrus Vinaigrette

ⓧ Indicates dishes that are Gluten Free

⓪ is to signify a Greenbrier Lite dish in honor of our world-renowned Mineral Spa

The
Greenbrier
CHEF'S GARDEN

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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*