

MINI BITES FOR TWO

  **Citrus and Herb Marinated Olives \$8**

Smoked Salmon Crostini \$10

Mustard, Dill, Pickled Red Onion, Shaved Cucumber

Arancini di Riso \$8

Arrabiata Sauce

Brisket Tacos \$12

Crispy Wonton Shell, Mustard BBQ, Marinated Coleslaw, Gherkin

 **Jumbo Shrimp Cocktail \$18**

Marinated Grape Tomatoes, Lemon Vinaigrette, Cocktail Sauce

PLATES FOR TWO

  **Vegetable Crudité \$15**

Hummus, Ranch Dressing

House Charcuterie Platter \$18

Pimento Cheese, House Made Pickles, Flatbread Crackers

 **Artisan Cheese and Fruit Platter \$18**

Stone Fruit Chutney, Honey, Spiced Pecans, Wafer Crackers, Melba Toast

TASTE OF THE MAIN DINING ROOM

Available from 6:00pm–9:00pm

Crab Cake \$36

*Fried Green Tomato, Sweet Corn Succotash
Spicy Dill Beans, Poblano, Citrus Beurre Blanc*

Watercress Salad \$12


*Anchovy, Fingerling Potatoes
Deviled Egg, Dijon Mustard*

Greenbrier's Five Onion Soup \$9

Chive Chantilly, Fried Shallots

 **Nicoise Salad \$15**

*Seared Tuna, Niçoise Olives, Hard Boiled Egg
Roasted Potatoes, Tomatoes, Herbs from the Garden*

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

 is to signify a Gluten Free dish.

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.