

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

☒ 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

☒ 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

Olive Bread Panzanella Salad \$14

Frisee, Arugula, Artichokes, Strawberries
Lemon-Cilantro 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

The "Kate's Mountain" \$16

Wisconsin Aged Cheddar, Cotton Onion Rings
Bacon, BBQ Sauce

Mushroom Swiss Burger \$16

Roasted Portabella, Swiss Cheese, Crispy Shiitake Mushrooms
Roasted Garlic Aioli

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

Veggie: Made by Hand, In House with Fresh Ingredients. 8 oz Grilled Blend of Black Beans, Quinoa, Corn, Garlic & Onions

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 Greenbrier Club Sandwich \$16

Roasted Turkey Breast, Shaved Ham, Applewood Smoked Bacon
Lettuce, Tomato, Mayonnaise on Toasted Pullman Bread

Pulled Pork Sandwich \$15

Sam Sneads House BBQ, Slow Smoked Pork Shoulder, Cole Slaw
Bread and Butter Pickles

Traditional Reuben \$16

Corned Beef, Thousand Island Dressing, Marble Rye, Sauerkraut

Grouper Sandwich \$18

Choice of Blackened Grouper or Guinness Beer Battered Grouper
Tarter Sauce, House Cut Fries

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

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



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.*