

# Starters

**CORNBREAD BASKET \$8**

*Sweet cornbread served with jam and butter*

**FRIED MOZZARELLA \$8**

*Fresh mozzarella lightly breaded and fried, served with a side of marinara*

**FRIED GREEN TOMATOES \$8**

*Cornmeal crusted green tomatoes served with remoulade*

**GF CANDIED BACON \$10**

*Thick sliced applewood smoked bacon coated in a maple glaze*

# Salads & Soup

SALAD DRESSINGS: GREEN GODDESS, HONEY MUSTARD, RANCH, BLEU CHEESE, FRENCH, THOUSAND ISLAND, ITALIAN, BALSAMIC, CAESAR, POPPY SEED, OIL & VINEGAR

**GF HOUSE SALAD \$6**

*Mixed greens served with grape tomatoes, cucumbers, & shredded carrots*

**TRADITIONAL WEDGE \$8**

*Iceberg lettuce, bleu cheese crumbles, bacon, grape tomatoes, & bleu cheese dressing*

**FARMHOUSE FRENCH ONION SOUP \$6**

*Topped with crostini & provolone cheese*

**SOUP DU JOUR \$6**

*Ask your server for our soup of the day*

**GRILLED CHICKEN CAESAR SALAD \$12**

*Served with house made caesar dressing, shaved parmesan, & crostini*

**GF STRAWBERRY SALAD \$12**

*Sliced strawberries with mixed greens, blueberries, dried cranberries, & roasted pecans served with poppy seed dressing*

**SALAD ENHANCEMENTS:**

*Grilled Chicken \$5, Grilled Shrimp \$8, Jackfruit \$8, Filet Tips \$10, Crab Cake \$10, Salmon \$10, Ahi Tuna \$10*

# A La Carte

**GF BREAKFAST POTATOES \$3**

**FRENCH FRIES \$5**

**GF SAUSAGE \$3**

**GF BACON \$3**

**GF GRITS \$5**

**BISCUIT \$2**

**GF MASHED POTATOES \$5**

**GF GRILLED ASPARAGUS \$5**

**GF 2 EGGS COOKED TO ORDER \$4**

**GF** ITEMS INDICATED GF (GLUTEN FREE) ARE NOT PREPARED IN A GLUTEN FREE KITCHEN AND COULD BE CROSS CONTAMINATED WITH GLUTEN DURING PREPARATION.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

RARE - COOL RED CENTER MEDIUM RARE - WARM RED CENTER MEDIUM - WARM PINK CENTER

MEDIUM WELL - HOT PINK CENTER WELL - HOT BROWN CENTER EXTRA WELL - NO JUICES

# Breakfast

## CHICKEN & WAFFLE \$14

*Belgian waffle topped with a fried chicken breast, served with warm maple syrup and whipped cream*

## BISCUITS & GRAVY \$9

*Two biscuits smothered in sausage gravy*

+ Add fried chicken for \$6 +

## STEAK & EGG PLATTER \$16

*Prime rib served with two eggs cooked to order, breakfast potatoes, and a biscuit*

## GF THE FARMHOUSE BOWL \$13

*Byrd mill grits, American butcher sausage, poached egg, sautéed mushrooms, green onions, & hollandaise*

## THE BRUNCH BOWL \$15

*Buttermilk biscuit, breakfast potatoes, bacon, scrambled egg, sausage gravy, green onions, topped with cheddar cheese*

## CRAB CAKE BENEDICT \$18

*Poached eggs served atop jumbo lump crab cakes & english muffins, served with breakfast potatoes*

## GREENBRIER BENEDICT \$14

*Poached eggs served atop fried green tomatoes & english muffins, served with breakfast potatoes*

## GF BUILD YOUR OWN OMELET \$12

*Choose 1: Bacon, Sausage, Ham. Choose 2: Peppers, Mushrooms, Onions, Spinach, Cheddar, Provolone. Served with breakfast potatoes*

+ Add Protein \$2, Add Veggie or Cheese \$1 +

## GF NEPTUNE OMELET \$18

*Lump crab meat, asparagus, cream cheese, chives, served with breakfast potatoes*

## PANCAKE TOWER \$9

*3 fluffy buttermilk pancakes served with warm maple syrup*

+ Add blueberries, strawberries, or chocolate chips for \$2 +

## BELGIAN WAFFLE \$9

*Served with warm maple syrup and whipped cream*

+ Add blueberries, strawberries, or chocolate chips for \$2 +

# Entrées

## GF SHRIMP AND GRITS \$24

*Andouille sausage & shrimp with a cajun cream sauce over local stone ground grits*

## GF 12 OUNCE RIBEYE \$28

*Served with mashed potatoes & grilled asparagus*

## QUEEN CUT PRIME RIB \$26

*10 ounces, slow roasted and carved to your temperature served with fresh au jus, horseradish sauce, mashed potatoes, & grilled asparagus*

## GF RAINBOW TROUT \$26

*Pan seared North Carolina rainbow trout topped with a brown butter caper sauce, served with mashed potatoes, & grilled asparagus*

## FARMHOUSE CRAB CAKE DINNER \$25

*Two house made jumbo lump crab cakes served with remoulade, mashed potatoes, & grilled asparagus*

## FARMHOUSE BURGER \$10

*Angus beef patty topped with lettuce, tomato, & cheddar cheese, served with french fries*

+ Add bacon \$1, Add fried egg \$2 +

## COUNTRY STYLE CHICKEN DINNER \$18

*Lightly breaded and fried chicken breast topped with sausage gravy, served with mashed potatoes & grilled asparagus*

## JACKFRUIT BBQ WRAP \$13

*Smoked Jackfruit topped with sweet and spicy BBQ sauce & coleslaw, served with grilled asparagus*

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