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Life As Few Know It™

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Life has a reset button.
YOU JUST HAVE TO KNOW WHERE TO FIND IT.

*Simply Get Away*
It goes without saying that the times we are currently experiencing are unlike anything we have seen before. In my 37 years of developing world class communities, I’ve only seen this frenzy to buy twice – 1998-99 and 2005-07. Where those two occasions were financially driven, this one is much different. This is an example of potential buyers reevaluating what is important, as the value of safety, family, fresh air and outdoor activity has been highlighted more than ever.

It’s certainly understandable, and The Greenbrier Sporting Club provides everything for which those potential buyers are searching. West Virginia is the perfect place to fulfill all of those needs in a luxury environment that features some of the most beautiful landscapes you’ll find anywhere. The Greenbrier Valley is a great place for families with activities, culture, shopping and more, and the connection to America’s Resort provides opportunities unique to The Greenbrier Sporting Club. Where else will you find authentic hospitality, a private casino, professional sports, fishing streams, five incredible golf courses, a world-renowned spa, a state-of-the-art clinic and the unmatched history that The Greenbrier boasts?

During this unprecedented time in our history, more and more people are discovering that West Virginia is a great place to call home – or a home away from home – and The Greenbrier Sporting Club represents the best of Mountain State living.

While The Greenbrier provides the serenity and security of a rural setting, it features reliable broadband, healthcare and education, and getting here couldn’t be any easier. The Greenbrier Sporting Club can be accessed in minutes off of Interstate-64, and Greenbrier Valley Airport provides reliable and convenient air service just five miles away. There’s even an option to arrive by rail, with Amtrak providing service directly across the street from The Greenbrier’s main entrance.

Discover why so many new members are making the decision to experience Life As Few Know It at The Greenbrier by scheduling your tour today. I can’t wait to show you around.
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The Greenbrier prides itself on providing experiences that cannot be found anywhere else, and when it comes to bourbon, Mike Deskins, Director of Spirits and Bars, takes that charge seriously. Currently in house are five private selects — Woodford Reserve Peace and Justice, Jack Daniels Single Barrel Rye, Yellowstone from Limestone Branch Distillery, a private select from Smooth Ambler Spirits and a Knob Creek single barrel — that literally can’t be found anywhere else.

“The flavor profiles in every one of those are insane,” said Deskins. “When you come to a resort like The Greenbrier, you expect to have the higher end bourbons, and what we offer with the private selects is just that. It’s something you’re never going to get outside The Greenbrier. It’s not something you can find on the shelves.”

It isn’t difficult, however, to find them around America’s Resort.

“They’re in every bar and every restaurant,” said Deskins. “You can’t go anywhere and not find them.”

The whole process began in September of 2018 with Woodford Reserve. Deskins and other Team Members at The Greenbrier made the trip to Versailles, Kentucky, to pick out a bourbon perfect for The Greenbrier.

“We decided to get a Private Select for The Greenbrier, because we appreciate the Woodford Reserve
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brand, and we wanted to get a blend of our flavor profiles to come up with a different flare," Deskins explained. The selection trip began with lunch at the distillery with employees of Woodford Reserve and a tour guide. After lunch, The Greenbrier staff took a tour of the distillery, before entering a private tasting room with Master Distiller Chris Morris. Samples from four different barrels – at 135 proof right from the barrel – were presented to The Greenbrier team, and they were asked to eliminate one of the four barrels. “You never throw that one completely out until you have gone through all four,” Deskins explained. “Once you have that inkling that you don’t like one, you always go back to it just to make sure. Then you can throw it out.”

Once the barrels were down to three, the Woodford staff blended the barrels – barrel 1 with barrel 3, barrel 1 with barrel 2, barrel 2 with barrel 3 – to provide different samples. They then cut the bourbon with water to make it 90 proof and brought it back to The Greenbrier team to sample. “You definitely have to take notes of flavor profiles that you really want,” said Deskins. “This is where the flavor profiles really take shape.”

After the process was complete, The Greenbrier staff selected the blend it liked best, and Deskins was thrilled with the result. “We kind of hit a home run with it,” he explained. “The flavor profile that really sunk into me had a mocha chocolate and maple syrup feel to it. The idea was that I wanted to keep that profile throughout each selection. It reminds me of going home for the holidays and everyone is sitting around the table having family breakfast with all the fixings – the Danishes, the sweet rolls, the maple syrups, pancakes, eggs and bacon. “You can find it, but you have to search through different barrels to do it.”

With that, Woodford Reserve Peace and Justice – named after a horse that the Justice family, which owns The Greenbrier, owned in Kentucky – was born. Since that initial barrel, four more Peace and Justice barrels have been selected, with Deskins finding that same flavor profile each time. “They understand, and they’ve connected with The Greenbrier,” he said. “We have the relationship where they know exactly what to look for.”

With the success of Peace and Justice came the other private selections. Deskins is proud that The Greenbrier is the only consumer to have its own Single Barrel Rye from Jack Daniels, and he lights up with excitement about the relationship with Smooth Ambler, whose operation is just miles from The Greenbrier in Maxwelton, West Virginia. “It’s amazing,” he said. “The relationship with those guys is fantastic. To say that we have a label that was made and bottled here in Greenbrier County, you can’t go wrong. They are a part of us.”

Deskins said the best way to appreciate any of The Greenbrier’s private select bourbons is to sample them straight, but he has also fit them into some creative cocktails, including a Maple Bacon Smoked Old Fashion in Café Carleton, where guests can find an unequaled variety of high-end craft cocktails. Deskins also holds Bourbon at the Bar tastings in Café Carleton every Friday and Saturday from 5-6 p.m. and 6-7 p.m. Six 1-ounce flights are paired with a domestic charcuterie plate, as Deskins guides guests through the subtleties of each bourbon and explains more about the process of selecting the perfect bourbon for different cocktails.

“We kind of hit a home run with it... it reminds me of going home for the holidays and everyone is sitting around the table having family breakfast with all the fixings...”
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ACTIVITIES

Yes, the golf may be limited at The Greenbrier over the next few months as the temperatures drop and the snow begins to blow, but that doesn’t mean there aren’t ample opportunities for activity throughout the resort’s 11,000-acre property.

The Meadows Course remains open for play when weather permits, and other outdoor activities such as off-road driving, fishing, carriage rides and the gun club are perfect for the cooler weather. Others, like sleigh rides and ice skating, aren’t possible without the lower temperatures.

But if you prefer to stay bundled up and enjoy the indoors, The Greenbrier’s incredible selection of indoor activities should be on your to-do list this winter.

Indoor PURSUITSTHE WEATHER MIGHT BE CHILLY, BUT THERE IS PLENTY TO DO ALL YEAR LONG AT THE GREENBRIER.
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Here is a look at a few of the favorites.

ARCADE – The recently upgraded arcade inside the bowling alley provides endless entertainment for children — or children at heart. A wide selection of games for all ages and interests includes air hockey, billiards, basketball, pinball, car games, shooting games, merchandise games and much more. All games operate off of gaming cards, which can be purchased inside the arcade with cash, credit or debit, allowing gamers to leave the coins at home and save some space in their pockets.

BOWLING – Located adjacent to the indoor pool, just before the spa, The Greenbrier’s eight-lane bowling alley is one of the most popular indoor recreation destinations. Each lane includes built-in kiddie bumpers, and bowling balls and shoes are available for play. Scoring is completed on an easy-to-use app on provided iPads, and televisions above each lane allow bowlers to keep up with the latest games in between turns. A juke box and multi-colored rope lights add to a festive atmosphere.

BUNKER TOURS – The declassified Bunker at The Greenbrier is a must-see experience that takes guests behind the scenes and walks them through a fascinating period in the resort’s history. Carved deep into the mountainside beneath the West Virginia Wing is an emergency Cold War fallout shelter. Once a top-secret U.S. government relocation facility for Congress, the Bunker is now open to anyone interested in reliving a legendary piece of The Greenbrier history. Featured on The Today Show in 2018, the Bunker was also named one of the Top 100 Military Destinations in America in 2018.

CASINO CLUB – With 37 table games, 320 slot machines, the FanDuel Sportsbook and much more, the grandest casino experience in the world awaits at The Casino Club at The Greenbrier. The upscale casino, decorated in the grand Dorothy Draper style, is unlike any you will find anywhere else.

ESCAPE ROOMS – The Wizard of Oz & Titanic themed escape rooms are an exciting challenge as a team works together to follow clues, solve riddles and share information and ideas in order to solve a mystery and escape before time runs out. Beat the fastest times and become a Greenbrier legend.

FITNESS CENTER – The Greenbrier offers a modern fitness center as well as a wide variety of fitness classes staffed by certified physical trainers. The fitness center offers strength training equipment as well as cardiovascular machines including treadmills, Stairmasters, bicycles and NordicTracks. Fitness classes include everything from intense Abs Blast classes to relaxing Gentle Yoga classes.

GOLF SIMULATOR – Our indoor golf simulator isn’t just any ordinary golf simulator. With virtual simulations of over 85 world-renowned golf courses and 36 modes of play, you can treat yourself to a different experience every time you play. The tracking system includes a golf swing analyzer that will provide precise feedback about where the ball is hit, how hard it is being hit and other information to help understand every facet of the swing. This analyzer can calculate ball flight and club head positioning, an accomplishment most simulators can’t match. The simulator is much more than just recreational equipment. It’s a priceless tool in helping analyze and improve your golf swing. Guests can even play The Old White from the comfort of a heated building.

INDOOR POOL – The 30-meter indoor pool dates back to the early 1900s and was remodeled in the late 1940s by Dorothy Draper. The refreshment of the water and the opportunity for year-round recreation is all set amidst beautiful canopies and colorful furnishings that make The Greenbrier’s indoor pool unique.

PICKLEBALL – One of the newest sports offerings at The Greenbrier is pickleball, a racquet sport that combines elements of tennis, badminton and table tennis. Originally invented as a backyard sport for children, pickleball is now one of the fastest growing American sports. Courts, as well as equipment and instruction, are available at the Tennis and Fitness Center.

TENNIS – The Greenbrier’s Tennis and Fitness Center includes five indoor Deco-Turf courts, which were resurfaced this fall and are in incredible condition. A modern pro-shop overlooks the courts, and clinics, as well as private and group lessons, are offered on a regular basis.

There’s certainly nothing wrong with curling up by a fireplace with a warm drink on a cold winter afternoon, but when you feel the need to get up and get active, give one of these exciting indoor activities a try.
J ust beyond the entrance to The Greenbrier, the city of White Sulphur Springs sits in the shadow of America’s Resort. For generations, this little town buzzed with action. Small businesses lined Main Street, and the opulence of spa life flowed downhill from the resort into the lives of its residents—many of whom spent their entire careers in the employ of The Greenbrier. In the heyday of the U.S. railway and West Virginia’s timber rush, White Sulphur Springs was a happening place. Then, in the last quarter of the 20th century the economy shifted, and by the early 2000s the once-vibrant Spa City was in steady decline.

Then, on June 23, 2016, White Sulphur Springs was engulfed without warning in the waters of a thousand-year flood. It happened so quickly there was no time to react. Roads leading into and out of town were ripped away. Main Street became a rushing river teeming with trout that flowed from the National Fish Hatchery. And when a burning house floated down Howard’s Creek where it shattered, churned, and disappeared beneath the bridge on Big Draft Road, bystanders stood in shock unable to comprehend what was happening. What no one knew in those first moments was that people were dying. Eight White Sulphur Springs residents would lose their lives in the flood; 23 across the state.

“There is no doubt that was the low point in White Sulphur Springs’ history,” says Mayor Bruce Bowling.
In one day, White Sulphur Springs was thrust into despair. Things had already been bleak. The flood was the final straw. At least, it seemed. The community was indomitable. Neighbors mucked basements. Organizations such as the United Way of Greenbrier Valley mobilized and rallied support. Church groups and truckloads of supplies rolled into town by the hundreds. Members of the Greenbrier Sporting Club marshaled enormous relief efforts like the founding of Hope Village, a housing development for the families who lost their homes. Amidst the devastation, there was a palatable feeling of unity and camaraderie. But, unity and camaraderie had always existed in White Sulphur Springs. If that were all that was necessary to make a town thrive, it would have already happened.

The blessing was that the flood was so bad. Finally, southern West Virginia was garnering federal attention. In 2018, the U.S. Department of Treasury designated White Sulphur Springs, along with 54 other locations across the state, an Opportunity Zone. That meant investors had an incentive to bet on this little town that could. Finally, businesses would receive a federal tax incentive for investing in revitalization. White Sulphur Springs would retain its designation as an Opportunity Zone for 10 years.

What no one predicted was how quickly angel investors would act. Now, two short years since the federal designation, approximately 40 commercial properties have been purchased. Today, Main Street reverberates with a veritable symphony of construction. Ask anyone who lives in or near White Sulphur Springs and they'll tell you the difference in such a short amount of time is hard to believe, like watching the flood waters leave town in a sped-up backwards clip.

Gillespie’s Flowers & Productions, family owned and operated since 1923, is something of a flagship business in town. Having decorated the halls of The Greenbrier for generations and outfitted all the finest galas, weddings and private homes throughout the region, they know, firsthand, what White Sulphur Springs once was. There are few other businesses who share their legacy, but lots of eager entrepreneurs have been jumping in and taking the risk.

Barnwood Living, the storefront owned by Mark Bowe, the star of the DIY Network’s Barnwood Builders opened shop in 2017. It draws tourists from across the country year-round. “White Sulphur Springs has been ground zero of my business for over twenty years. The boneyard, featured on the show for ten seasons, is just outside of town. There was never any question about where we’d headquarter our showroom and shop,” Bowe says.
Next door, Sweet Cedar Soap Company is owned by talented and energetic mother-daughter duo Erin Lovell and Sophie Bowes. Both Bowe and Lovell have been working for years to inject positive energy into the town they’ve always known had something special.

Around the corner, heavy equipment keeps a steady rumble. The former White Sulphur Spring High School is under renovation to become a 30-room boutique hotel. This project, spearheaded by Charles Hammerman, will alleviate the lack of overnight accommodations at affordable price points. This is good news to city leaders who have worked to rebrand the city as an outdoor adventure tourism destination. With proximity to Greenbrier State Forest, Greenbrier River Trail, Blue Bend Recreation Area, and countless fishing streams, marketing White Sulphur as a wilderness lover’s dream is a no brainer. Now there will be more and more reasons for folks to make the trip.

Hammerman hasn’t stopped with the hotel project. In fact, he purchased a block of storefronts on Main Street. With the assistance of business partners, the row is quickly taking shape. Ace Hardware recently opened to overwhelming fanfare. Nearby, M, a giftshop selling novelties from small-batch artisans celebrates mountain life in West Virginia. GreenRiver Academy, a school serving children with developmental and behavioral disorders will open its doors soon. And, within the same block, a fresh awning spans an empty space under construction. An international grocer selling Asian and Hispanic items that, at present, a person must drive two hours to find will occupy the space. White Sulphur Springs boasts an inordinate number of professional chefs thanks to The Greenbrier’s world-renowned culinary apprenticeship program and many restaurants. The new grocer will no doubt find an enthusiastic customer base.

Across the street, business partners David Bostic, Clay Elkins and J.W. Groseclose are undertaking a colossal project of their own. Last year, Bostic and Elkins opened Road Hog’s Barbeque in the classic diner known to longtime locals as Bone’s Diner. They quickly learned the community was hungry, and not just for pulled pork. People’s devotion to the little barbeque joint is downright religious.

Bostic, whose family has lived in White Sulphur Springs for generations, explains it. “The people here are special. Because we’ve shown we are loyal and that we won’t stop until we see this town flourish, the they’ve pledged the same to us. We simply cannot fail with the love we get from this community,” he says.

But, that’s just the beginning. The large brick building next to Road Hog’s, formerly Bowling Hardware, is getting a serious facelift, too. Hopefully by next spring, residents and visitors alike will belly up for a craft beer brewed onsite at what will be Big Draft Brewing. Groseclose is a master brewer who is experimenting with the first flight of beers he’ll brew in the gigantic stainless-steel equipment that has arrived on flatbed trucks throughout the fall. When he’s not designing recipes, he can be found worrying over the construction of the brewery and tasting room underway at the back of the skeletal building.

Plans are also in the works for The Local Café to occupy the front of the building. Elkins’ brainchild, the café will serve coffee and grab-and-go lunches by day. When the sun goes down, the café will turn wine bar with an inspired small plate menu. Until that plan materializes, The Local Wine Shop sells wine, fine cheeses and more from a small storefront next door.

The right half of the building (it’s a big building) will house Cross...
Creek Events, a special events space available for rent. Bostic and team envision intimate concerts and other community events. No such space currently exists in town.

A couple doors down, bubbles waft from a colorful storefront where Sugar Bear’s Fun Shop invites children in to design and construct their own unique stuffed animals. More than a few children make regular stops, allowance in hand, to purchase candy and novelty sodas.

Next door, Hammer Cycles, a full-service bike shop, has kept a breakneck pace since opening in April. “People really want to be outside right now,” says owner Max Hammer who couldn’t have guessed a global pandemic would be so good for business. “But, speaking more long term, we live in one of the best places anywhere for mountain biking—biking of all sorts, really.”

That’s the thing about White Sulphur Springs. Everyone is in it for the long term. Yet, small business is not a self-sustaining enterprise. Luckily, many of the leaders most invested in seeing this little town rise from the ashes know that. Tom Crabtree, another Greenbrier Sporting Club member, who has been investing in the city for a long time knew largescale economic development was a key ingredient to White Sulphur’s survival. After the flood, he and other integral partners, including TAG Galyean, founder of Smooth Ambler Spirits, began looking for the magic concept, a venture that would bring a large influx of jobs to the area. The evolution of that idea became The West Virginia Great Barrel Company, a modern cooperage that makes highly specialized whiskey barrels for a growing global whiskey market.

The brilliance of the West Virginia Great Barrel Company is that the best wood for making top quality whiskey barrels comes from the forests right here. Logging didn’t disappear in the 1920s; it just slowed. Most of the timber taken from West Virginia forests these days leaves the state before any real money is made. Crabtree and Galyean would like to see more of that money land in the pockets of people living in and near White Sulphur Springs.

Big ideas, big heart and small business grit might just save White Sulphur Springs.

“THAT’S THE THING ABOUT WHITE SULPHUR SPRINGS. EVERYONE IS IN IT FOR THE LONG TERM.”

Top: Interior of Barnwood Living; Bottom: Exterior of Sweet Cedar
Food is a vitally important part of daily life, as well as a supremely enjoyable one; dining at The Greenbrier Sporting Club restaurants, you put that piece of your life into the capable hands of Executive Chef Jered Miller, a West Virginia chef whose refined Southern cooking is part of what makes Sporting Club life so unique. A Clarksburg native, Miller was named executive chef in 2017, and took over the Lodge and The Summit following a career built largely at The Greenbrier and The Sporting Club, beginning with the resort’s Culinary Apprenticeship Program.

That’s part of what makes the experience so special for Miller -- the chance to cook high-quality food in his home state, just a short trip from his own back yard.

“It’s kind of a dream come true,” Miller says. “I get to cook what I love and live in my home state.”

That doesn’t change his standards, however. If anything, being in West Virginia presents Miller with a chance to focus on quality at The Sporting Club. “Fortunately,” he
“The best part about it, really, is the community here. You get to cook what you love [and] there’s no boundaries. If you put it together and you market it properly, the members are going to grab onto it because they can get that fine-dining experience, and they don’t have to go to Chicago to get it.”

says, “we have a membership that really just … know what they want, and they don’t want mediocrity. They want something really high-end, but it also has to be something that you could go out to eat two or three times a week. … With that high expectation, we get to use the best ingredients.”

With that in mind, Miller has cultivated relationships with fine purveyors of the ingredients at The Lodge and The Summit; the restaurants at The Sporting Club use top-quality cuts of Angus for their beef dishes and chicken not graded as “organic” simply because its own standards are higher than the organic label, Miller notes with a laugh. Quality accepts no substitutes, and neither does Chef Jered Miller. Relationships built with their suppliers and purveyors ensure that The Lodge and The Summit can bring the best locally-sourced produce and proteins to the plates of Sporting Club members.
“We have just about every cut on the cow, of the prime cuts. … We’re one of the few gold-licensed [using] certified Angus beef,” Miller says. “That’s one of the things that our members really appreciate; it takes some leg work to get these programs going.”

All that leg work goes to better serving visitors to The Summit and The Lodge. Miller approached both of the restaurants upon stepping into the executive chef role with a fairly straightforward philosophy: refined Southern fare and classic club foods made to showcase familiar roots, gourmet flair, and local ingredients. Then, he took it further, pioneering an in-house charcuterie program. Meat and cheese fans, rejoice; the Lodge features the chef’s daily selections of house-cured meats and artisan cheeses on its small plates menu for those looking for a chance to try specially crafted cures of wild game.

“I started the program up in 2011 or 2012, when I first started there,” Miller relates. “That’s my passion right now. … A lot of that is a lost art. Not a whole lot of culinary schools are teaching charcuterie and the preservation of meats, pickling
Miller’s concentrated effort to bring this passion, effort, and process to The Sporting Club restaurants drives him to do more than just follow cooking trends as they roll across the country. The dishes crafted at The Lodge and The Summit don’t rely on deconstruction or complex gastronomy, instead highlighting the foods people want to eat when they come home among the hills. Broadly speaking, Miller stresses that none of the dishes coming out of his kitchens are really all that different than food that has been on Appalachian tables for decades; all he wants to do to classics like fried chicken, short rib, and gnocchi is bring to them a snap of world flavor and a touch of elevated preparation. After that, the fresh ingredients and simple philosophy of Miller’s kitchens speak for themselves.

The club, where members come to live in homes among the hills for a change of pace, offers a community that is, at its heart, truly Appalachian as much as it’s a resort community. Miller’s menus reflect that, laden with dishes that lean more on the taste of home to draw the attention they deserve. Wild game pot pie or chicken and clam pappardelle are at once both comforting and truly special for the care Miller has put into sourcing his ingredients and combining them to the full effect of the dishes.

“You have to be more than just a good cook. There has to be something for everyone, so what, really, we try to do is keep things as local as possible, whenever possible. But they also need to be consistent,” Miller says. “Especially [in the winter]; there’s a lot of great things happening with produce and local food, but in the dead of winter, what do you do?” The answer is, of course, to get inventive and focus on what is available, a skill Miller has down to an art.

And at the core of why Miller is doing what he does is the community that exists at The Sporting Club. He notes that Sporting Club members will ask him to consider putting something on the menu and “they trust us to put up a great [dish],” relying on the quality of Miller’s ingredients and his cookery to bring something new to the menu. Beyond the members, he emphasizes that his teams in the kitchens are the beating heart of what’s happening at The Lodge and The Summit, working with Miller, members, and purveyors to accomplish one of society’s most satisfying goals -- to feed people something they enjoy.

“The best part about it, really, is the community here. You get to cook what you love [and] there’s no boundaries. If you put it together and you market it properly, the members are going to grab onto it because they can get that fine-dining experience, and they don’t have to go to Chicago to get it,” Miller says. “When they come here, they come home.”
When Deborah and Wayne Byers started shopping homesites along the ridgelines of Greenbrier Mountain, they had a few things on their wish list. A panoramic view of the valley and distant mountains was at the top. And, while there were no abandoned cottages to be discovered, they wanted a home that seemed like maybe they’d stumbled upon it one day while trekking the forest. The home they envisioned would feel like it had stood in place for two hundred years overlooking The Greenbrier resort. They wanted to create a picture book scene where visitors might wonder, who lived here first? Mostly, they wanted the land to do the talking. They wanted this historic piece of mountaintop to tell its stories, reveal its secrets.

Designing and building a home to those specs is no simple feat. Some architects might scratch their heads and wonder where to even begin. That’s why the Byers sought R. A. Hoffman Architects for their ability to design modern living spaces that harmonize with the surrounding landscape. The Byers’ vision was precisely Hoffman’s vernacular.

Soon, Rob Vass and the Main Street Building Group joined the team to make vision plus design into reality. The result was a modern mountain home perched atop Eisenhower Ridge. Here’s your exclusive tour of this gem of a house.

If you were to take the meandering road that follows the perimeter of the Old White Golf Course to a right turn that snakes up Greenbrier Mountain for about five or so minutes, you’d begin to feel your everyday hustle slip away.
It’s not the elevation, per se; it’s the magic of these mountains.

From the end of the short driveway leading to the Byers’ home, you can see an American flag at the corner of the deck snapping in a brisk wind. This is an apt reminder that all four seasons have their say here in West Virginia. A low rock wall leads to the unimposing front entrance of a home that doesn’t show all its cards at once. This fieldstone and timber frame structure is tucked primly beneath a standing seam roof. The color scheme is taken from the land it’s built upon—soft grey, rich red-brown, sandstone, oyster white, and weathered sage play in the natural contours of the rock exterior. This home belongs in this spot.

From the front entrance, you would have no inkling that facing the mountainside, three stories of stone and open-truss framing rise from the steep terrain. Paradoxically, more of the surrounding landscape is revealed by stepping inside the front door. Light pours in from the floor-to-ceiling windows* and sliding glass doors that comprise the “walls” of the main room. Here light flows from kitchen to dining to living room unobstructed. The eye stops at a magnificent stone fireplace and travels up to a cathedral ceiling. A one-of-a-kind, fairy-inspired moooi chandelier suspends from the ceiling adding to the mystical allure of the space.

The adjacent kitchen has its own enchanting elements, as well. Bright, custom Porcelanosa tile and counters and glass-fronted cabinetry multiply the effect of the natural light. The focal point of the kitchen stands in purposeful contrast: a black and chrome La Cornue French range, as much a work of art as it is functional appliance. Albeit an appliance intended for a master chef. (We hear Wayne fits the bill.) A spacious island with seating provides a front-row view of the chef at work. A Sub-Zero refrigerator with glass front view keeps produce fresher while reducing energy loss. And, elegant Rhol Perrin & Rowe faucets and fixtures accent a farmhouse sink. From the vantage point of the sink, an oversized window grants access to the same expansive views available from every point of the open living space.

It is immediately clear that the Byers chose their lot for its heart-stopping scenery. An unencumbered view of the valley below features The Greenbrier’s north entrance, the Old White Golf Course and tennis stadium in miniature. In the distance, the contours of Kate’s Mountain animate as the sun travels across the sky.

The sparse, clean lines of the home’s interior draw the attention outside where there is no intermission in the show. Yet, close attention is paid to every detail within. Another central feature of the public living space is the custom black walnut table with crystal inlay. Underfoot, the floors are rift and quartered white oak. Here again, the interior mirrors the beauty of the landscape, highlighting the perfection of what occurs effortlessly in nature.

Off the living room, a glass-encased wine room affords easy access to each evening’s bottle selection. What might have otherwise seemed like an unassuming coat closet is made seductive by the glass enclosure. From a comfortable perch on the couch facing the gas fireplace, one might glance into the wine room to simply enjoy the neat rows of bottles nested in their custom rack.

Opposite the wine room, a prodigious deck and outdoor living space beckons. Stainless steel cable railings create an inconspicuous boundary between the home’s exterior perimeter and the vast beyond. The living room’s stone fireplace does double duty as an outdoor fireplace with a mounted flatscreen television above. Nearby, a Lynx built-in grill employs the same fieldstone work found throughout the interior and exterior. Here the blending of indoor and outdoor, the blurring of borders permeates every detail.
MOUNTAINEER

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Back inside, a master suite with an oversized dressing room, deck access, and a luxurious bathroom compose the left wing of the main floor. KRION countertops from Porcelanosa and Rohl Perrin & Rowe fixtures accessorize the graceful bath. A handsome soaking tub situates prominently in the room, but all eyes are on the splayed floor-to-ceiling wall tile in the walk-in shower. Sliding barn doors add interest to private spaces. After all, if a room must have a door, why not a barn door that so comfortably remains open?

A modern, open-design staircase with stainless steel cable railing and downlighting leads both up and down from the main floor. Upstairs, a crow’s nest loft is the perfect lagniappe space with more generous lighting and a step out onto a top-level deck where the views are even better—if that’s even possible.

Downstairs, a cozy TV room with an inlaid, linear gas fireplace boasts a wall of floor-to-ceiling windows, echoing the theme of the main floor. Across the room, a nook of window seats are reassurance that absolutely everyone dreams of having window seats someday—if not for book reading then for the keeping of throws and pillows.

The lower-level den leads to a covered patio where outdoor living takes on a playful spirit. Beyond the ping pong table, a manicured lawn allows room for a romp around a wrought iron gated yard. Also here, two guest bedrooms and bathroom with in-floor radiant heating are an oasis tucked away from the hum of the main floor's open flow.

In all, the magnificence of this home perched atop Eisenhower Ridge is in its agreement with the mountainside. It's true; this home belongs in this spot, and perhaps 200 years from now, its stories will be quite grand.

*This home features Kolbe VistaLuxe windows ENERGY STAR rated in every state in the U.S. for the best climate control and energy efficiency available.*
Mike and Laurel D’Antoni aren’t shy about their love for West Virginia and The Greenbrier. Back in 2014, when Mike was finishing up his head coaching run with the Los Angeles Lakers, the two turned their sights on a lovely home along Howard’s Creek at The Greenbrier Sporting Club. Shortly after, the home became their family getaway—a place to reconnect with the state that Mike had always called “home.”

In residence to recharge and enjoy the late summer weather at their Greenbrier home after life in the NBA “Orlando Bubble,” Mike and Laurel sat down to talk about The Sporting Cub, West Virginia, and the natural surroundings of their home.

GREENBRIER LIVING: Tell us a little about your history with the resort and why you came to purchase a home here.

MIKE D’ANTONI: Well, I grew up about an hour and half away in Mullens, a little coal mining town in southern West Virginia. I had always heard about The Greenbrier, but we could never afford to come here. Then a few years ago, Laurel and I were looking to have a place in West Virginia and I had spoken to Jerry West who told me he and Karen had a family home here. So we came for a visit and fell immediately in love with it.

LAUREL D’ANTONI: Life as an NBA coach is very transient. The last I heard, the average length a coach stays with a team was somewhere in the 2.8 years on average range. For us, The Greenbrier is our place to get away from the stresses of work. The tranquility of the environment and the charm and hospitality of the West Virginian people are what continues to bring us back. We were very lucky that my interior designer from NYC, Christine Roughan Interiors, helped us put it all together. The crazy thing was she was one of the original
As lifelong residents, our design team of Tina Dunbar and Cindy Rowlands understand that The Greenbrier and Greenbrier County are special places. With their many years of design expertise they can transform your new kitchen and baths into special spaces. Visit them today!

—ROB STEPP, PRESIDENT CREATIVE KITCHENS, INC.
designers of the Ralph Lauren shop at the hotel. She turned our home into a wonderful retreat in less than two months.

MD: When we purchased this home, my dad was living with us and I had a brother who was coaching at Marshall University, another brother practicing law in Charleston, and a sister who worked for the state, also in Charleston. It was perfect for our family get-togethers.

GL: What do you tell people when you tell them you’re headed to West Virginia?

MD: Well, the big reason we come back here is because of the people. I mean, you can go any place in America and find beautiful homes, but the people here in West Virginia are special. They always have been. Just the way they demonstrate how they help each other in times of need, like during the flood of 2016. That’s when my wife really fell in love with the fabric of who West Virginians are. For me, it’s just a special place and these special people are in my blood. So it’s a real win-win.

LD: Many members of the Sporting Club have gotten involved with the local community. After the flood of 2016, members mobilized to help heal the community. Our family has continued to be involved with High Rocks (highrocks.org) a local organization that seeks to educate, empower and inspire young women in the area. Whether that means providing food items like peanut butter and jelly, and bread for afternoon snacks, mentoring a young person, or just writing a simple check—there are all sorts of ways to get involved. We also support our fellow Sporting Club Member, Jen Runyon, the president of the board of the Greenbrier Humane Society (greenbrierhumane.org). They have a wonderful relationship with the community to help find forever homes for our furry friends!

“For us, The Greenbrier is our place to get away from the stresses of work. The tranquility of the environment and the charm and hospitality of the West Virginian people are what continues to bring us back.”
GL: *At what point in the year do you come back to this home?*

MD: Well, when I don’t have job I’m here! (Laughs) We usually pop in and out at various times when there are breaks in the NBA season, or when one of our family members are here at the house. It is special to be here this fall for this spectacular display of color. I’m headed to New York to work with the Brooklyn Nets, which is much closer than Houston!

LD: The best time for us is probably sitting on this back porch and watching the eagles or the ospreys dive in the creek for fish. Or we have a lovely female deer that seems to have a couple of babies every year—their spotted backs and playfulness provides lots of entertainment! Of course, a little bit of velvet and robust Italian Brunello makes the sparks from the fireplace even warmer!

GL: *What kind of things do you guys enjoy when in residence?*

LD: Recently, we have discovered a fantastic fishing adventure through Mountain Water Adventures. James Crews, an extremely patient gentleman, taught us the art of fly fishing. And oh boy, did we catch some HUGE fish! We want to do our best to support our local businesses and this one is right downtown in White Sulphur Springs. You can’t miss it. It’s the perfect store to browse for a gift for the sportsman in your life.

MD: Of course I love to play golf—that’s my biggest passion by far and the multiple courses here are fantastic. If you like golfing, you can’t find a better place. We also like to explore all of the great restaurants and antique shops, as well as take country drives. And yes, Laurel loves to be in the back yard and watch all the nature. So there’s always something to do.

LD: (Laughs) Yes! My particular passion is watching the wildlife around our house! The resident magnificent Great Blue Heron, with his brusque voice, and then there are the unintimidated hummingbird moths, an occasional black bear, and Appalachian Swallowtail butterflies. My father-in-law Lewis taught me to plant butterfly bushes and said they would come and boy did they. The list goes on and on. Just remember to always keep your binoculars and bird book on the kitchen table!
To explore the unparalleled real estate opportunities that await at The Greenbrier Sporting Club, call (855) 494-1076, visit GreenbrierLiving.com, or text “HOME” to (304) 245-6772 to reach an agent.
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$2,150,000 | Ridges 128 | 4,509 Sq. Ft.

$3,895,000 | White Sulphur Hill 40 | 6,000 Sq. Ft.

$2,595,000 | Ridges 79 | 5,546 Sq. Ft.

$1,695,000 | Springhouse Cottage 10 | 5,123 Sq. Ft.

$2,595,000 | White Sulphur Hill 40 | 6,000 Sq. Ft.

Obtain the Property Report required by Federal law and read it before signing anything. No Federal Agency has judged the merits or value, if any, of this property. This is not intended to be an offer to sell nor a solicitation of offers to buy real estate in The Greenbrier Sporting Club by residents of Hawaii, Idaho, Illinois, and Oregon or in any other jurisdiction where prohibited by law. This project is registered with the New Jersey Real Estate Commission, N.J. Reg. No. 11-59-0002. This project is registered pursuant to New York State Department of Law’s simplified procedure for Homeowners Associations with a De Minimus Cooperative Interest and contained in a CPS-7 application available from the sponsor. File No. HO-00-0082. This project is registered with the Pennsylvania State Real Estate Commission, Registration No. OL-000654. Use of recreational facilities and amenities requires separate club membership. John Klemish, Broker. Office located in The Greenbrier resort.
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JOHN KLEMISH, Broker in Charge
855-494-1076

HOME LISTINGS

$2,995,000 | Snead 6 | 5,751 Sq. Ft.

$1,850,000 | Lodge Cottage 13 | 4,425 Sq. Ft.

$1,875,000 | Loge Cottage 6 | 4,425 Sq. Ft.

$1,100,000 | Copeland Hill 13 | 2,700 Sq. Ft.

$1,275,000 | Fairway Cottage 14 | 3,189 Sq. Ft.
HOME LISTINGS

$4,995,000 | Ridges 99 | 7,140 Sq. Ft.

$2,750,000 | Springhouse Cottage 2 | 6,000 Sq. Ft.

$1,995,000 | Snead 18 | 4,000 Sq. Ft.

$2,499,000 | White Sulphur Hill 51 | 5,200 Sq. Ft.

$1,495,000 | Springhouse Cottage 9 | 2,700 Sq. Ft.

$2,995,000 | Traveller’s Hill 14 | 5,224 Sq. Ft.

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$2,990,000 | Ridges 11 | 7,046 Sq. Ft.

$1,495,000 | Howard’s Creek 1 | 3,036 Sq. Ft.

$1,695,000 | Copeland Hill 28 | 5,400 Sq. Ft.

$1,250,000 | Copeland Hill 1 | 2,700 Sq. Ft.

$1,250,000 | Creekside Cottage 356 | 3,038 Sq. Ft.

$1,100,000 | Creekside Cottage 356 | 3,038 Sq. Ft.

$4,175,000 | White Sulphur Hill 36 | 7,628 Sq. Ft.

$1,100,000 | Creekside Cottage 356 | 3,038 Sq. Ft.
HOME LISTINGS

$3,499,000 | White Sulphur Hill 38 | 8,911 Sq. Ft.

$2,750,000 | Long Meadow 507-509 | 5,710 Sq. Ft.

$1,795,000 | Howard’s Creek 33 | 4,087 Sq. Ft.

$1,350,000 | Howard’s Creek 7 | 3,065 Sq. Ft.

$1,495,000 | Creekside Cottage 316 | 2,578 Sq. Ft.

$1,395,000 | Creekside Cottage 316 | 2,578 Sq. Ft.

GREENBRIERLIVING.COM
$2,795,000 | Long Meadow 508 - 510 | 5,112 Sq. Ft.

$1,975,000 | Snead 5 | 4,156 Sq. Ft.

$1,100,000 | Creekside Cottage 344 | 2,419 Sq. Ft.

$1,495,000 | Copeland Hill 31 | 2,700 Sq. Ft.

$850,000 | Creekside 327 | 2,414 Sq. Ft.

UNDER CONTRACT
HOME LISTINGS

$1,995,000 | Fairway Cottage 7 | 3,791 Sq. Ft.

$2,895,000 | Greenbrier Summit Village 1 | 4,274 Sq. Ft.

$1,100,000 | Village Run Road 197 | 3,000 Sq. Ft.

$1,375,000 | Fairway Cottage 1 | 3,758 Sq. Ft.

$2,495,000 | White Sulphur Hill 59 | 4,825 Sq. Ft.

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The Culinary Brigade at The Greenbrier 1916 Many members of the kitchen staff in the early days of The Greenbrier came down from The Plaza Hotel in New York since both hotels were managed by the same person, Frederick Sterry. A considerable number were Italian immigrants like Ettore Boiardi who is seated in the front row second from left. Ten years later he would open a restaurant in Cleveland where customers admired his sauces and pasta which he started to sell under an “Americanized” version of his name: Chef Boy-Ar-Dee.

Dr. Robert S. Conte
Historian
The Greenbrier
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