

CALEDONIA
← DINING ROOM →
WINTER

STARTERS

HUMMUS TRIO -11^{VEG}

Roasted Garlic | Sweet Potato | Pickled Beet | Warm Bread

BOURBON PORK BELLY -9^{GF}

Spiced Apple Nora Mills Grits | Jalapeño Peach Jam | Roasted Peanuts | Bourbon Glaze

HONEY ROASTED BRUSSELS SPROUTS -10

Blue Cheese | Honey Maple Glaze | Bacon Lardoons | Roasted Pecans

DEEP FRIED DEVEILED EGGS -8^{SIGNATURE}

Southern Style Deviled Eggs | Spring Onions | House Made Peach Balsamic Reduction

ARTISAN CHEESE BOARD -25^(4-6 PEOPLE)

Spanish Imported Manchego | French Imported Brie | Aged Imported Asiago | Green Tomato Jam | Spiced Red Wine Onion Jam | Jalapeño Peach Jam | Warm Bread

SEASONAL SOUP & SALADS

SEASONAL SOUP OF THE WEEK - 8^{BOWL} | 6^{CUP}

Chefs Selection Of Seasonal & Local Ingredients

CAESAR SALAD -9

Fresh Romaine | Merlot Boiled Egg | Champagne Pickled Shallot | Cherry Tomato | Herbed Crostini

WINTER SPINACH GREENS -10^{VEG | GF}

Mixed Greens | Honey Roasted Carrots | Spiced Cherries | Roasted Pecans | Smoked Blue Cheese Dressing

***CAESAR DRESSING CONTAINS RAW EGGS. STEAKS AND SEAFOOD ARE COOKED TO ORDER AND CAN BE SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

WE PROUDLY SUPPORT OUR LOCAL FARMERS, RANCHERS, FORAGERS AND DISTRIBUTORS. THEY MAKE KEEPING IT LOCAL, FRESH, SEASONAL, AND SUSTAINABLE POSSIBLE. WE SINCERELY APPRECIATE YOU, AS OUR GUEST, HELPING US SUPPORT THIS FAMILY AND NETWORK OF OUR DEDICATED PARTNERS: YONAH MOUNTAIN WINERY, SPRINGER MTN. FARMS, NORA MILLS GRANARY, MOUNTAIN FRESH CREAMERY, BUCKHEAD BEEF, SWEET GRASS DAIRY.

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SEASONAL ENTREES

PUMKIN SPICED TORTELLINI -20 ^{VEG}

Roasted Wild Mushrooms | Brown Butter Sage Sauce | Roasted Pecans | Spiced Blue Cheese Filling

SCOTTISH SALMON -24 ^{GF}

Creamy Spinach Risotto | Roasted Wild Mushrooms | Spiced Sweet Potato and Caramelized Apple Chutney

SHRIMP & GRITS -21 ^{SIGNATURE}

Gulf Shrimp | Nora Mills Cheddar Cheese Grits | Bacon Lardons | Spring Onion | House Made Barbeque Sauce

CORNMEAL CRUSTED TROUT -22

Black Eyed Pea Southern Succotash | Nora Mills Cheddar Cheese Grits | Jalapeño Peach Jam

BUCKHEAD BEEF FILET -34 ^{GF}

Herbed Buttered Potato Medallions | Truffle Parmesan Spinach | Green Peppercorn Brandy Sauce | Spiced Red Wine Onion Jam

PAN ROASTED DUCK BREAST -30 ^{GF}

Roasted Wild Mushrooms | Wilted Spinach | Pearl Onions | Spiced Port Wine Reduction

FRIDAY NIGHT SPECIAL

CHEFS SELECTION OF HAND CUT LAND, AIR OR SEA ^{MARKET PRICE}

SIGNATURE | CHEFS SIGNATURE DISHES

GF | GLUTEN FREE

VEG | VEGETARIAN OPTION

Executive Chef | Clay Harris
Executive Sous Chef | Eric Russell

