



CALEDONIA ROOM DINNER Monday- Sunday 5 pm - 9 pm

STARTERS

PAN SEARED DIVER SCALLOP-16

Georgia Sweet Corn Puree | Charred & Macerated Peaches | Smoked White Oak Honey | Candied Peanuts

FRIED GREEN TOMATOES-12

Strawberry Rhubarb Jam | Pepper Crusted Chevre | Fresh Strawberry Salsa | Roasted Jalapeno Vinaigrette

BRAMLETT FARMS RAINBOW TROUT RILLETTE-14

Charred Baguette | Horseradish & Chive Butter | Compressed Apple | Dill

GULF COAST ROCK SHRIMP BRUCHETTA-14

Gulf Coast Rock Shrimp | Spiced Tomato & Pineapple Salsa | Green Onion | Crisp Country Bread

WARM ST. ANGEL BRIE-12

Puff Pastry | Charred Georgia Peach Mostarda | Smoked White Oak Honey | Crisp Prosciutto

ROASTED ASPARAGUS-13

Soft Poached Farm Egg | Asher Blue Cheese | Summer Black Truffle | Crisp Vidalia Onion

SOUP AND SALADS

SEASONAL SOUP OF THE DAY- 7 FOR CUP / 9 FOR BOWL

Chefs' Seasonal Selection

CAESAR SALAD-12

Brioche | Sundried Tomato & Olive Tapenade | White Anchovy | Aged Parmesan

SUMMER GREENS-12

Georgia Blueberries | Smoked Gouda & Goat Cheese Fritter | Fiji Apple | Honey Dijon Vinaigrette

STRAWBERRY SALAD-13

Fresh Buffalo Ricotta | Pickled Cucumber & Shallot | Basil | Cyprus Sea Salt

WEDGE SALAD-12

Baby Iceberg | Peppered Bacon | Pickled Shallots & Tomato | Asher Blue Cheese Vinaigrette

CAPRESE SALAD-12

Heirloom Tomato | House Made Mozzarella | Basil | Cyprus Sea Salt | Barrel Aged Balsamic

FROM THE GARDEN

WILD MUSHROOM TORTELLINI-28

Roasted Wild Mushrooms | Fresh Goat Cheese | Compressed Apple | Salted Almond

GARDEN VEGETABLE CIOPPINO-28

White Beans | Country Bread Crostini | Soft Poached Egg | Micro Dill



FROM THE SEA

SHRIMP & GRITS-34

Nora Mills Grits | Butter Poached Ocean Prawns | Pickled Sweet Peppers | Smoked Tomato Butter

PAN SEARED ALASKAN HALIBUT-36

Fresh Sweet Pea | Meyer Lemon Risotto | Textures of Local Strawberry | Micro Basil

BRAMLETT FARMS TROUT-32

Parmesan Crust | Heirloom Tomato & Olive Relish | Herb Roasted Local Potatoes | Meyer Lemon Butter

FROM LAND AND AIR

OVEN ROASTED RACK OF LAMB-38

Vanilla & Black Pepper Spätzle | Textures of Georgia Blueberries | Baby Arugula | Pistachio Gremolata

BUCKHEAD BEEF FILET 6oz -35/ 8oz - 38

Twice Cooked Herb & Vinegar Potatoes | Morels & Vidalia Onion Ragout | Miners Lettuce | Whiskey Peppercorn Sauce

RIVERVIEW FARMS SMOKED PORK RACK-36

Sweet Corn Soufflé | Oven Roasted Peach Chutney | Wilted Local Greens | Bourbon Candied Peanuts

SPRINGER MT. FARMS AIRLINE CHICKEN BREAST-34

White Chocolate Parsnip Puree | Charred Hair Coverts | Prosciutto | Grapefruit Salsa

DESSERT OFFERINGS

SWEET POTATO CHEESECAKE-9

Pecan Crust | Bourbon Caramel | Pear Crème Anglaise

SALTED CARAMEL POT DE CRÈME-9

Candied Georgia Peanuts | Toasted Marshmallow | Chocolate "Microwave" Cake

GRILLED GEORGIA PEACHES-9

Sweet Corn Cake | French Vanilla Ice Cream | Walnut Granola

STRAWBERRIES & CREAM-9

Vanilla Short Cake | Macerated Strawberries | Sweet Cream | Candied Basil

PECAN PIE-8

Graham Cracker Crust | Sweet Cream | Bourbon Caramel

FRESH LOCAL FRUIT-7

Seasonal Berries & Peaches | Vanilla Crème Anglaise

20% Gratuity will be addedCaesar 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.