



CALEDONIA ROOM BREAKFAST
Monday- Saturday 8 am-10 am

YOGURT PARFAIT-8

Fresh Seasonal Berries | Georgia Peaches | Walnut Granola

SMOKED SALMON-10

Fresh Bagels | Chive Butter | Pickled Shallots | Hard Boiled Egg | Capers

VALHALLA OMELETTE-14

Farm Fresh Eggs | Bacon | Green Onion | Sausage | Tomato | Choice of Cheese

CHEESE

Cheddar | Pepper Jack | Swiss | Smoked Gouda

GEORGIA PEACH STUFFED BRIOCHE FRENCH TOAST-13

Graham Cracker Crust | Charred Peach Chutney | Vanilla Mascarpone | Candied Pecans

TWO FARM FRESH EGGS-14

Applewood Smoked Bacon | Country Sausage | Breakfast Potatoes | Caramelized Onions & Peppers

SIDES

APPLEWOOD SMOKED BACON-5

MAPLE SAUSAGE-5

FRESH CUT FRUIT -4

BREAKFAST POTATOES-4

NORA MILLS GRITS- 5

TOAST & JAM-3

Whole Wheat | White | Bagel



VALHALLA SUNDAY BRUNCH 10 am-3 pm

STARTERS

YOGURT PARFAIT-8

House Made Yogurt | Fresh Georgia Peaches & Blueberries | Pecan Granola

SMOKED SALMON-10

Fresh Bagels | Chive Butter | Pickled Shallots | Hard Boiled Egg | Capers

WARM ST. ANGEL BRIE-12

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

GULF COAST ROCK SHRIMP BRUCHETTA-14

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

FRIED GREEN TOMATOES-12

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

SALADS

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

WEDGE SALAD-12

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

BRUNCH INSPIRATIONS

CHEF'S OMELETTE-14

Daily Seasonal Selection of Accompaniments

GEORGIA PEACH STUFFED BRIOCHE FRENCH TOAST-13

Graham Cracker Crust | Charred Peach Chutney | Vanilla Mascarpone | Candied Pecans

STEAK & EGGS-20

5oz Prime Sirloin | Morel Mushroom & Vidalia Onion Ragout | Herb & Vinegar Potatoes | Sunny Side Up Egg

EGGS BENEDICT-18

Toasted Corn Bread | Butter Poached Rock Shrimp | Roasted Asparagus | Smoked Tomato Hollandaise

"CHICKEN & WAFFLES"-16

Buttermilk Fried Chicken | Sweet Potato Pancakes | Sautéed Wild Greens | Bourbon Maple Syrup

SIDES

Applewood Smoked Bacon-7 | Maple Sausage-7 | Nora Mills Grits-7 | Toast & Jam-5 | Fresh Peaches & Berries-6

VALHALLA FAVORITES

SPRINGER MT. FARMS FRIED CHICKEN-18

Sweet Potato Fries | Chipotle Honey Mustard | Coleslaw

SHRIMP AND GRITS-22

Local Sweet Corn Grits | Pickled Peppers & Scallions | Smoked Tomato Butter

VALHALLA BURGER-16

Cambozola Blue Cheese | Peppered Bacon | Fired Vidalia Onion Ring | Bourbon BBQ

SIRLOIN MELT-15

Sweet Grass Dairy Gouda | Jalapeno Jam | Crispy Vidalia Onion | Garlic Aioli

"BLT"-14

Applewood Smoked Bacon | Fresh Lettuce | Tomato | Avocado | Garlic Aioli

**20% Gratuity will be added*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.*