

Caledonia Room & Sky Bar Menu

WINTER 2017

SMALL BITES AND SHAREABLES

PIMENTO CHEESE FRITTERS| TAILS & TROTTERS PORK BELLY| CHIPOTLE MAPLE "SYRUP" | RASPBERRY PEPPER JELLY-14*

ROASTED JALAPENO & HONEY DIP| SWEET POTATO CHIPS| CREAM CHEESE| SMOKED SEA SALT-12^{GF}

SWEET POTATO CROQUETTES| WARM BACON & ONION JAM| CHIPOTLE HONEY AIOLI| SPICED PECANS-14*

DUNGENESS CRAB DIP| SHERRY & GRUYERE FONDUE| HOUSE MADE TORTILLA CHIPS| WARM BAGUETTE- 16*

CHORIZO EN CROUTE| PUFF PASTRY| CHORIZO| SUNNYSIDE UP QUAIL EGG| CHIPOTLE MAPLE-13

SOUPS AND SALADS

SEAFOOD CHOWDER| CRISP PROSCIUTTO| CHILI OIL-10 BOWL*^{GF}

SEASONAL SOUP OF THE DAY| CHEF'S SELECTION OF SEASONAL ACCOMPANIMENTS-10 BOWL

SPINACH SALAD| ASHER BLUE CHEESE FRITTER| ROASTED PEARS| MAPLE BACON VINAIGRETTE| SPICED PECANS-13*

CLASSIC CAESAR| CRISP ROMAINE| BRIOCHE CROUTON| SUNDRIED TOMATO| AGED PARMESAN-13*

WINTER GREENS| CRUMBLD GOAT CHEESE| CRISP ROOT VEGETABLES| SALTED ALMOND| POMEGRANATE VINAIGRETTE-13* ^{GF}

CHEF'S SALAD| CRISP BACON| MARINATED TOMATO| HARD BOILED EGG| CHEDDAR CHEESE| FRESH CUCUMBER| FRIED ONION| GRILLED CHICKEN| BALSAMIC VINAIGRETTE-15^{GF}

ADDITIONS

SPRINGER MTN. FARMS CHICKEN-5| 4oz FILET- 9| SCOTTISH SALMON-7| GULF COAST SHRIMP-8

LOCALLY INSPIRED SANDWICHES

(All Sandwiches Are Served with House Pickles & Your Choice House Cut Fries, Sweet Potato Chips or Pub Chips)

MEATLOAF SANDWICH| HOUSE-MADE BISCUITS| SUNNYSIDE UP EGG| JIM BEAM STEAK SAUCE| CRISP ONIONS-15

ALBACORE TUNA MELT| BRIOCHE| CHEDDAR CHEESE| SHAVED ONION| TOMATO- 14

PRIME RIB MELT| AGED WHITE CHEDDAR| JALAPENO JAM| CRISPY VIDALIA ONION| HORSERADISH CRÈME FRAICHE -16

"VALHALLA" BURGER| SHAVED BUTTER LETTUCE| 1000 ISLAND| TOMATO| VIDALIA ONION| CHEDDAR CHEESE- 18

SEASONAL ENTREES

SPRING MTN. FARMS CHICKEN POT PIE| BRAISED CHICKEN| SWEET PEAS| ROASTED ROOT VEGETABLES| HOUSE MADE PIE CRUST-20

SHEPPARD'S PIE| ANDERSON RANCH LAMB| ROASTED ROOT VEGETABLES| SMASHED POTATOES| HORSERADISH CHEDDAR-22^{GF}

PORK BELLY MAC & CHEESE| ORECCHIETTE PASTA | PIMENTO CHEESE| ROASTED RED PEPPERS| CRISPY ONIONS -23

BUTTERNUT SQUASH TORTELLINI| ROASTED WILD MUSHROOMS| FRESH GOAT CHEESE| BROWN BUTTER CHARD| SALTED ALMOND- 28*

VALHALLA FAVORITES

SHRIMP & GRITS| NORA MILLS GRITS| BUTTER POACHED OCEAN PRAWNS| PICKLED SWEET PEPPERS| SMOKED TOMATO BUTTER -35 ^{GF}

SCOTTISH SALMON| WHITE BEAN RAGOUT| BROWN BUTTER KALE| STONE FRUIT MOSTARDA| CRISP PROSCIUTTO-37 ^{GF}

BUCKHEAD BEEF FILET| LOADED TWICE BAKED POTATO| CARAMELIZED BRUSSELS SPROUTS| JIM BEAM STEAK SAUCE-40 ^{GF}

48HR BRAISED SHORT RIBS| BUTTERNUT SQUASH GRITS| BROWN BUTTER KALE| TEXTURES OF HUCKLEBERRY| NATURAL BRAISING JUS-38 ^{GF}

PORK SHANK| WHIPPED SWEET POTATOES| CARAMELIZED BRUSSELS SPROUTS| APPLE CHUTNEY| SMOKED PORK JUS-38^{GF}

*| VEGETARIAN OPTION

GF| GLUTEN FREE

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 Mill Granary, Mountain Fresh Creamery, Buckhead Beef, Sweet Grass Dairy.

****20% GRATUITY WILL BE ADDED TO YOUR BILL****

Executive Chef| Dean Hill