

CALEDONIA ROOM BREAKFAST

WINTER 2016 / 2017
WED.-SAT. 8AM-11AM

SMOKED SALMON-12

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

BISCUITS & GRAVY-13

House Made Buttermilk Biscuits | Smoked Maple Sausage Gravy

Add 1 Farm Fresh Egg- 2

VALHALLA OMELETTE-14

Bacon | Caramelized Onion | Sausage | Tomato | Choice Of Cheese | Breakfast Potatoes

CHEESE

Cheddar | Pepper Jack | Swiss | Smoked Gouda

BAKED APPLE FRENCH TOAST-14

Vanilla Mascarpone | Apple Compote | Candied Pecan Granola | Bourbon Maple Syrup

TWO FARM FRESH EGGS-14

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

STEAK EGG N CHEESE BISCUIT-14

2 Eggs Scrambled Or Fried | Caramelized Onion | Shaved Prime Rib | Breakfast Potatoes

CHEESE

Cheddar | Pepper Jack | Swiss | Smoked Gouda

SIDES

APPLEWOOD SMOKED BACON-4

MAPLE SAUSAGE-4

FRESH BERRIES -4

BREAKFAST POTATOES-4

NORA MILLS GRITS- 3

TOAST & JAM-4

Whole Wheat | White

WARM BISCUITS & LOCAL HONEY-4

VALHALLA BRUNCH SUNDAY 9 AM-3 PM

STARTERS

SMOKED SALMON-12

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

SWEET POTATO CROQUETTES-14*

Warm Bacon & Onion Jam | Chipotle Honey Aioli | Spiced Pecans

DUNGENESS CRAB DIP-16*

Sherry & Gruyere Fondue | House Made Tortilla Chips | Warm Baguette

CHORIZO EN CROUTE-13

Puff Pastry | Chorizo | Sunnyside Up Quail Egg | Chipotle Maple

HONEY ROASTED BRUSSELS SPROUTS-9^{GF}

Asher Blue Cheese | Applewood Smoked Bacon Lardoons | Tahitian Vanilla Maple | Spiced Pecans

SEASONAL SALADS

WINTER GREENS-13* ^{GF}

Crumbled Goat Cheese | Crispy Root Vegetables | Salted Almond | Pomegranate Vinaigrette

BEET SALAD-13* ^{GF}

Textures Of Local Beets | Goat Cheese | Baby Arugula | Blood Orange Vinaigrette

SPINACH SALAD-13*

Asher Blue Cheese Fritters | Roasted Pears | Maple Bacon Vinaigrette | Spiced Pecans

CLASSIC CAESAR-13*

Crisp Romaine | Brioche Crouton | Sundried Tomato | Aged Parmesan

CHEF'S SALAD-15*

Crisp Bacon | Marinated Tomato | Hard Boiled Egg | Cheddar Cheese | Fresh Cucumber | Fried Onion | Grilled Chicken | Balsamic Vinaigrette

BRUNCH INSPIRATIONS

VALHALLA OMELETTE-14^{GF}

Bacon | Green Onion | Sausage | Tomato | Choice Of Cheese | Breakfast Potatoes

BAKED APPLE FRENCH TOAST-13*

Vanilla Mascarpone | Apple Compote | Candied Pecan Granola | Bourbon Maple Syrup

BISCUITS & GRAVY-12

House Made Biscuits | Southern Sausage Gravy

FARM FRESH EGGS-14^{GF}

Two Farm Fresh Eggs | Country Sausage | Applewood Smoked Bacon | Breakfast Potatoes

EGGS BENEDICT-16

Warm Country Ham | Roasted Tomato | Wilted Spinach | Brioche | Hollandaise Sauce

SIDES

Applewood Smoked Bacon- 4 | Maple Sausage-4 | Nora Mills Grits-3 | Toast & Jam-3 | Fresh Berries-3

VALHALLA FAVORITES

MEATLOAF SANDWICH-15

House-Made Biscuits | Sunnyside Up Egg | Jim Beam Steak Sauce | Crisp Onions

ALBACORE TUNA MELT- 14

Brioche | Cheddar Cheese | Shaved Onion | Tomato

PRIME RIB MELT-16

Aged White Cheddar | Jalapeno Jam | Crispy Vidalia Onion | Horseradish Crème Fraiche

VALHALLA BURGER- 18

Shaved Butter Lettuce | 1000 Island | Tomato | Vidalia Onion | Cheddar Cheese

PORK BELLY MAC & CHEESE-23

Orecchiette Pasta | Pimento Cheese | Roasted Red Peppers | Crispy Onions

*** | 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, Jumping Goat Coffee, Springer Mtn. Farms, Nora Mills Granary, Buckhead Beef, and Riverview Farms.

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