

THE PIEDMONT DINING ROOM

SMALL PLATES

FRENCH ONION SOUP | Gruyere Crouton, scallion **6(cup) 9(bowl)**

SOUP OF THE DAY | **6(cup) 9(bowl)**

CHARCUTERIE BOARD | Sweet Grass Dairy Blue and Tomme Cheeses, Prosciutto, Soppressata, Pickled Okra, Peach Jam, Toasted Bread **15**

JALAPEÑO AND CRAFT BEER CHEESE DIP | Local-Lager Spiked, Kettle Chips **7**

BUFFALO WINGS | Buttermilk Ranch Dip & Celery **13**

SALADS

HOUSE SALAD | Chopped Romaine, Cucumber, Tomato, Red onion, Shaved Parmesan, Grilled Bread, house dressing **9**

add fried or grill chicken 5, grill shrimp 6, salmon 8

WINTER STRAWBERRY SALAD | Baby Spinach, Kale, Fresh Strawberries, Toasted Almonds, Chèvre Cheese, Balsamic Vinaigrette **12**

add fried or grill chicken 5, grill shrimp 6, salmon 8

****SALADS ARE TOSSED IN THE DRESSING THAT ARE LISTED****

SANDWICHES & SUCH

All Served with choice of Fries, Kettle Chips, or Fruit

MONTEREY GRILLED CHICKEN AND AVOCADO | Avocado, Pimento Cheese, Green Leaf, Tomato, Pickled Onion, Ciabatta **13**

CALLAWAY BURGER* | Half-pound Angus Beef, Blue Jack Cheese, Muscadine Onion Jam, Brioche **14**

IMPOSSIBLE BURGER | Gluten Free Plant Based Patty, Green Leaf, Tomato, Boursin Cheese, Toasted Country Potato Bun **16**

CASON'S CRAFT FISH AND CHIPS | Beer Battered Atlantic Cod, Spicy Remoulade, Fries **12**

CHICKEN FRITTERS | Buttermilk Fried Chicken Tenders, Honey Mustard Dip **12**

ENTRÉES

12OZ RIBEYE | Herbed Burgundy Butter, Fingerling Potatoes, Chef's Daily Vegetable **34**

SHRIMP AND GRITS | Seared Shrimp w/Cajun Cream Sauce, Sautéed Bell Peppers, Spinach, Onions, Shredded Cheddar Callaway Gardens Speckled Heart Grits **32**

SEARED CITRUS SALMON | Rainbow Swiss Chard, Parmesan Risotto, Meyer Lemon Cream, Bell Pepper Drizzle **28**

PAN SEARED BREAST OF CHICKEN | Sun-Dried Tomato Beurre, Toasted Garlic Mashed Yukon Potatoes, Chef's Daily Vegetable, Red Pepper Coulis **21**

DESSERTS

VANILLA BEAN CHEESECAKE **14**

CHOCOLATE SPOON CAKE **12**

WHITE CHOCOLATE WALNUT BREAD PUDDING **9**

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information. *18 percent gratuity added to parties of 6 or more.