



Soup & Salad

Bread & Butter Board \$6

Fluffy butter rolls, sweet and spicy brown sugar honey butter

Daily Soup | Cup \$5 | Bowl \$10 |

Strawberry Almond Crunch Salad \$16

Spinach and kale, fresh strawberries, feta, toasted almond herbed panko bread crumbs, lemon mustard vinaigrette

House Salad | Side \$8 | Entrée \$13 |

Crispy mixed lettuce, grape tomato, cucumber, carrot

Caesar Salad* | Side \$9 | Entrée \$14 |

Romaine, asiago herb croutons, house-made Caesar dressing

Choice of Protein

| Chicken \$12 | 4 ounce Filet \$20 |

| Shrimp \$14 | Salmon \$17 | Crab \$20 |

House-crafted Dressings GF

| Lemon Mustard Vinaigrette | Caesar* |
| Buttermilk Ranch | Bleu cheese | Oil and Vinegar |

Starters

Fried Green Tomatoes \$15

Cornmeal-breaded, sliced fresh tomatoes,
tomato pepper ragu

Deviled Eggs \$14 GF

Benton's bacon, paprika aioli, icebox pickle, herbs

Fried Brussels Sprouts \$14

Jamaican Jerk sauce, bleu cheese crumbles

Creamy Collard Dip \$15

Rich spinach dip, collards, Asiago, fried tortilla chips

| Add Spicy Shrimp \$14 | Add Spicy Crab \$20 |

Crispy Crab Cake \$28

Panko-crusted, Yukon Gold potatoes, creamy dill sauce

Southern Grazing Board \$24

Chef's choice cheeses, duck sausage, pickled fruits
and vegetables, served with grilled baguette

Sides \$8

Smashed Yukon-Gold Potatoes GF | Sautéed Asparagus GF

Brûlée Mashed Sweet Potatoes GF | French Green Beans GF

Fried Brussel's Sprouts | Pimento Cheese Grits

Lemon Collard Orzo | House-Cut Fries

A 20% service charge will be added to parties of 6 or more.

Items and prices are subject to change without notice.

GF = Gluten Free | DF = Dairy Free | V = Vegan

Consuming raw or under-cooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food-borne illness.

*These items may be cooked to order and/or may contain raw proteins.

Steak & Seafood

Served with your choice of **one** side

Add a **second** side for \$5

Filet Mignon* GF | 4 ounce \$35 | 8 ounce \$50

Chef-cut tenderloin, served with house-made sauce

12 ounce Prime New York Strip* \$46

Chef-cut beef striploin, served with house-made sauce

House-made Steak Sauce GF

| Cabernet demi glaze | Bacon bourbon jam |
| Bleu Cheese Cream Sauce | Jamaican Jerk Sauce |
| Black Peppercorn Horseradish Reduction |

Crispy Seared Salmon \$34 GF

Atlantic salmon, served with a curry-peach butter

Chef's Specials

Please Ask Your Server \$MP

Signature Plates

\$2 substitution charge

Deconstructed Wellington* \$56

Center-cut 8 ounce filet mignon, mushroom duxelle,
smashed Yukon-Gold potatoes, French green beans,
duck fat puff pastry, Cabernet demi glaze

Dunkel Beef Tips* \$34 Limited Availability

Yee-Haw Dunkel glaze, tenderloin tips,
smashed Yukon-gold potatoes, French green beans

Bone-in Roasted Airline Chicken \$30

Chicken breast, andouille sausage-potato sauce,
lemon collard orzo, French green beans

Dry Rubbed Pork Steak \$32 GF

House-made dry rub, grilled pork, bacon bourbon jam,
brûlée sweet potatoes, fried Brussel's sprouts

Seafood Orzo \$32

Salmon, shrimp, crab, saffron tomato broth,
lemon collard orzo, French green beans, butter

Roasted Garlic Linguine \$24 Vegetarian

Rich parmesan cream sauce, garlic, asparagus

\$ Add Your Choice of Protein \$

Travelers' Roast Beef Sandwich \$19

Roast sliced beef, muenster cheese, house-made mustard and
horseradish sauce, lettuce, tomato, onion, served warm on
toasted sourdough, house-cut fries

Wellington's Angus Burger* \$20

Half-pound Angus beef, cheddar cheese, mayo, lettuce, tomato,
onion, toasted potato bun, house-cut fries

~ Chef Suggested ~

Add Pimento Cheese \$3 | Add Bacon \$4



— Café —

Locally sourced from Old Goat Roasters

Coffee regular | decaf \$5 **Cappuccino** \$7
Doppio Espresso \$6 **Latte** \$7
Americano \$6 **Mocha** \$7
Add vanilla or carmel \$1

— \$6 Bottle Beer —

Bero Non-Alcoholic Beers
Bold Rock Apple Cider
Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Blue Moon
Yuengling Lager
Yazoo IPA
Corona
Heineken
Stella Artois

— Spirits —

Vodka

Tito's
Absolut
Stolichnaya
Chopin
Ketel One
Grey Goose

Gin

Bombay Dry
Bombay Sapphire
Beefeater
Tanqueray
Hendrick's
Monkey 47

Tequila

Alma del Jaguar
Clase Azul
Patron Silver
Don Julio Blanco
Don Julio Reposado

Rum

Flor de Cana 7-year
Bacardi Light
Captain Morgan's
Myer's
Barcelo Imperial

— Beverages —

Soda \$3

Coca-Cola
Diet Coke
Sprite
Mellow Yellow
Mr. Pibb
Ginger Ale

Iced Tea \$3

Juices \$3⁵⁰

Panna \$4⁵⁰

Pellegrino \$4⁵⁰

Milk \$3



Few names carried the weight of Andrew Carnegie, the Scottish American industrialist whose philanthropy helped shape communities across the nation. Inspired by an age of progress and possibility, Johnson City's own Carnegie Hotel opened in 1891 under the leadership of General John T. Wilder, becoming a beacon of refinement for travelers arriving by rail and residents alike. Though the original structure was lost to fire in 1910, its reputation endured in the collective memory of a city that never quite forgot.

The Original Lobby



Generations later, that legacy found new life through the vision of the Johnson family, whose dedication brought the Carnegie back to the skyline in 2001 with extraordinary care for its historic character. Rather than merely borrowing a famous name, the recreated hotel embraces the gracious spirit of the era that first inspired it. Rich architectural details, period furnishings, and timeless craftsmanship echo the ambiance of a bygone age, inviting guests to experience not simply a place to stay, but a chapter of East Tennessee history lovingly retold.

The Original Dining Room



Within these walls, Wellington's carries the tradition forward. Its tables welcome conversation as warmly as they welcome exceptional cuisine, reflecting the belief that hospitality is measured in moments as much as meals. Just as the original Carnegie Hotel served as a gathering place for visitors and neighbors more than a century ago, Wellington's continues to offer a setting where stories are shared, glasses are raised, and the past quietly dines alongside the present.

