

Boar's Head Resort

Birdwood Grill Menu

BREAKFAST

- Sausage Egg and Cheese Croissant Sandwich | \$5
- Egg and Cheese English Muffin | \$4
- Berries and Yogurt Parfait | \$4
- Warm Cinnamon Roll | \$3
- Assorted Fresh Baked Muffins | \$3

STARTERS

- Virginia Ham Hush Puppies Beignets | \$9
Fiery Lemon Aioli
- Birdwood "Taterman" Tots | \$7
Smoked Bacon, Beer Cheese, Sour Cream
- Birdwood Chicken Wings | \$10
Inquire about Sauce Choices
- Basket of Fries | \$4
Spiced Ranch Salt

SALADS

- Southern Fried Cobb Salad | \$11
Buttermilk Marinated Fried Chicken, Chopped Greens, Smoked Bacon, Beet Pickled Egg, Cucumbers, Cheddar Cheese and Fried Avocado
- Bruschetta Salad | \$8
Artisan Blend of Lettuces, Cherry Tomatoes, Mozzarella Cheese, Fresh Basil, Extra Virgin Olive Oil, Grilled Focaccia Bread Balsamic Reduction
Add Grilled Chicken for an Extra \$3
- Strawberry and Spinach Salad | \$10
Mandarin Oranges, Toasted Almonds, Cucumbers, Red Onions, House Vinaigrette
- Caesar Salad | \$8
Chopped Romaine Lettuce, Shredded Parmesan, Cheese Fried Herb Croutons
Add Grilled Chicken for an Extra \$3
- Farmer's Market Salad | \$12
Local Farms Share their Best Ingredients

SIGNATURE MEALS

(All items are Served with French Fries Spiced with Ranch Salt or Route 11 Potato Chips)

- Quarter Pound All Beef Hot Dog | \$8
Kraut, Slaw, Onions and Pete's Pickle Relish
- Shaved Local Pig and Apple | \$10
Aged White Cheddar Cheese, Smoked Honey Ham and Carter Apples on Pressed Wheat Bread
- Wild Turkey | \$9
Sliced Oven Roasted Turkey, Roasted Red Peppers, Gouda Cheese, Avocado and Chipotle Aioli on Bakery Roll
- The Ultimate Dagwood Club | \$10
Double Decker Sandwich with Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomatoes and Dijon Mayonnaise
- Wild Boar Sausage Hoagie | \$10
Shawn's Marinara, Provolone and Shredded Parmesan on Bakery Roll
- Smash Burger | \$9
Two Quarter Pound Beef Patties, American Cheese, Lettuce, Tomatoes, Onions and Pete's Pickle on Toasted Brioche Roll
- The Adult Grilled Cheese | \$8
Pimiento Cheese, Provolone, Brie, White Cheddar, Kimchi Slaw on Grilled Buttermilk Bread
- Shrimp & Chips | \$11
Beer Battered Shrimp, Malt Vinegar Aioli, Kimchi Slaw, with Birdwood Fries
- Grilled Vegetable Panini | \$9
Roasted Red Peppers, Grilled Zucchini and Eggplant, Oven Roasted Onions and Tomatoes, Mozzarella Cheese, House Crafted Pesto on Pressed Torta Bun
- Slow Smoked Beer Brisket | \$11
Authentic BBQ, Traditional Lager Beer and Hickory Smoked Low, Slow Shaved and Piled High, Kimchi Slaw with Tangy Virginia BBQ Sauce on a Toasted Torta Bun
- Route 11 Chips | \$2
- Fruit Cup | \$4
- Giant Cookie, Brownie or Blondie | \$2.50

EXTRAS

9.3% Sales & Virginia Meal Tax. For parties of six or more, an 18% Service Charge will be added.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
Menu Date: August 2017 | Prices are subject to change*



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