

Boar's Head Resort

Bistro 1834 Menu

BITES

- Shrimp and Grits | \$15
Sautéed Shrimp, Andouille Sausage, White Wine Green Onions, Wades Mill Cheese Grits
- Ham and Jam Board | \$15
Kite's Ham, Mountain View Farms Marmac Cheese, Taste Like Grandma's Pepper Jam, Local Honey Comb, Whole Grain Mustard Served and Inn Made Biscuits
- Bistro Butter Bean Hummus | \$10
Butter Beans, Peppers, Onions, White Cheddar, Toasted Flat Bread
- Grilled Lamb Sliders | \$14
Caramelized Onions, Brie Cheese, Red Peppers, Tomato Jam
- Fried Green Tomato and Pimento Cheese | \$12
Heirloom Tomato Salsa, Rooster Sauce, Local Cane Syrup
- Baked Virginia Oysters | \$13
Shrimp Butter, Bacon, Pimento and Parmesan Crust

SOUPS AND SALADS

- Peanut Soup | \$7
Ferdies Peanuts, Green Onions
- French Onion Soup | \$7
Classic Soup with Vidalia, Sweet Onions and Gruyere Cheese
- Bistro Caesar | \$10
Chopped Romaine Leaves, Herb Croutons, Parmigiano Reggiano, Caesar Dressing
- Grilled Chicken | \$14
Crab Cake / Salmon | \$18
- Fried Goat Cheese Salad | \$14
Artisanal Greens, Tomatoes, Cucumbers, Strawberries, Candied Pecans, Crispy Goat Cheese, House Vinaigrette
- Warm Duck Confit Salad | \$19
Artisanal Greens, Grilled Brie Cheese, Heirloom Tomatoes, Poached Farmer Eggs, Local Apple Cider Vinaigrette
- Southern Wedge Salad | \$11
Wedge of Iceberg Lettuce, Marinated Tomatoes and Cucumbers, Kite's Ham, Broken Blue Cheese Vinaigrette

HAND HELD

- Blue Fin Crab Cake | \$16
Sweet and Sour Cucumber Slaw, Spicy Remoulade on Brioche Roll with French Fries
- Bistro Club | \$14
Shaved Oven-Roasted Turkey, Smoked Sugar-Cured Ham, Swiss Cheese, Lettuce, Tomatoes, Dijon Aioli on Grilled Country White Bread with French Fries
- Fried Green Tomato BLT | \$13
Crispy Pork Belly, Fried Green Tomatoes, Boston Lettuce, Green Goddess Aioli served Open-Face on Grilled Country White Bread with French Fries
- Grilled Chicken and Avocado | \$12
Herbed Chicken Breast, Swiss Cheese, Smashed Avocado, Lettuce, Tomatoes, served Open-Face on Grilled Country White Bread with French Fries
- The Bistro Burger | \$15
10-ounce Ground Burger, Char-Grilled Beechers Flagship, Cheddar Cheese, Lettuce, Tomato, Red Onions on Toasted Brioche Roll with French Fries
- Boars Head Smash Burger | \$15
Two 5-ounce Beef Patties, Lettuce, Tomatoes, Red Onion, American Cheese on Toasted Onion Roll with French Fries and Inn-Made Pickle

ENTREES

- Wild Boar Pappardelle | \$17
Wild Boar Italian Sausage, Tomato Basil Cream, Parmesan Reggiano
- Maple Barbequed Salmon | \$22
Wades Mill Cheese Grits, Poached Asparagus and Wilted Spinach, Tomato Jam
- New York Strip | \$29
Dry Rubbed New York Strip Loin, Roasted Fingerling Potatoes, Poached Asparagus, Red Wine Sauce, Crispy Shallots
- Polyface Farms Roast Chicken | \$22
Half Polyface Farms Chicken, Pan-Roasted, Fingerling Potatoes, Asparagus, Natural Jus

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



Boar's Head Resort
200 Ednam Drive
Charlottesville, VA 22932
Phone: (434) 296-2181
www.BoarsHeadResort.com