THE STUDY OF BREAKFAST

**The Mill Room**

BOAR’S HEAD RESORT

---

**BREAKFAST HASH**

Roasted Root Vegetable Hash* | $11
- Apples, Kale, Sweet Potato, Radish & Beets
- Sunny Side Up Eggs & Toasted Wheat Bread

Boar’s Head Short Rib Hash* | $16
- Cage Free Eggs, Heirloom Tomato Salsa
- Shredded Meadow Creek Cheese, Garden Berries

---

**PANCAKES & WAFFLES**

Classic Waffles | $13
- Whipped Butter, Maple Syrup
- Seasonal Berries & Powder Sugar

Triple Grain Pancakes | $14
- Whipped Butter, Maple Syrup
- Blueberries, Bananas or Chocolate Chips

Gluten-Free Pancakes | $12
- Whipped Butter, Maple Syrup
- Blueberries, Bananas or Chocolate Chips

---

**SOUTHERN SPECIALTIES**

The Steak & Eggs* | $22
- Petite Beef Tenderloin
- Farm Fresh Eggs
- Boar’s Head Breakfast Potatoes
- Toasted Wheat Bread

Farm Fresh Whipped Three Egg Omelets* | $16
- Served with Boar’s Head Breakfast Potatoes & Biscuit
- Choice of: Ham, Tomato, Bell Pepper, Onion, Mushroom, Spinach, Bacon, Cheddar Cheese, Swiss Cheese, Feta Cheese

Classic Blue Ridge Eggs Benedict* | $16
- Grilled English Muffin
- Virginia Ham, Poached Cage Free Eggs
- Classic Hollandaise Sauce

Charlottesville Ham Biscuit* | $12
- Boar’s Head Biscuit, Kit’s Ham
- Angular, Pepper Jelly & Fried Egg

Sunny County Ham Gravy & Toasted Bakery Bread* | $12
- Wade’s Mill Grits & Local Chicken Eggs

Smoked Salmon | $15
- Whipped Cream Cheese, Diced Tomatoes
- Pressed Eggs, Red Onions & Capers
- Toasted Bagel

---

**FRITTATAS**

Egg White Frittata* | $15
- Tomatoes, Spinach
- Avocado, Boursin Cheese

Boar’s Head Resort is committed to the use of local farms, butcheries and fish mongers. Keeping our tradition of true farm to table at the forefront of what we do. All of our seafood has been harvested in a sustainable manner. Consuming raw and undercooked meats, poultry, fish, shellfish or eggs increase your risk of food borne illness especially if you have certain medical conditions.
Local Farmers & Artisans

1. [Morven Farms] [Chesterfield VA]
Located in southeastern Albemarle County, the properties comprised 11 farms and estates, including historic Morven Farm. Breaking ground in Spring 2011, a student-led team restored a one-acre kitchen garden at Morven. The Morven Kitchen Garden produces and educational garden currently serve as a local food systems laboratory for students and faculty, including Morven Summer Institute participants.

2. [Schuyler Farms] [Schuyler VA - Albemarle County]
Using organic, non-GMO seeds, Schuyler Green Company grow high quality greens, year-round in greenhouses. Schuyler Greens Co. provide lettuce, micro greens, mushrooms and many seasonal items like carrots and rutabaga.

3. [Joyce Farms] [North Carolina]
Joyce Farms is a family-owned company dedicated to providing top chefs, artisanal butchers, and educated consumers with the finest, most flavorful poultry, beef and game raised on small farms using humane, all-natural methods.

4. [Border Springs Lamb Farms] [Patrick County]
Border Springs Farm is nestled at the base of the Blue Ridge Mountains in Patrick County. only 10 miles north of the North Carolina Border and 20 minutes from the picturesque Blue Ridge Parkway. Border Springs Farm is a small family farm raising Kathadin and Texel sheep as well as working Border Collies. They raise natural lamb on their pastures and do not sell any processed lamb that's ever been treated with hormones or antibiotics.

5. [Pumpkin Poultry] [Appomattox County]
Pumpkin Poultry is a pasture-based poultry farm located in Charlotte County, Virginia. Owned and operated by Brad & Carrie Dorris, their focus is on providing a healthy and natural lifestyle to their flocks so that they provide healthy, flavorful, and sustainable poultry meat to you, their customer. They are committed to the respect and well being of every bird on their farm throughout the entire production process. Pumpkin Poultry provides. The Mill Room with chicken and duck eggs, as well as pasture raised poultry.

6. [Wayside Farm] [Bryceville VA - Rockingham County]
If asked what's available from Wayside Produce, father and son duo Alex and Andrew Mason will respond in unison, “name a crop.” That's the same “all or nothing” mentality that brought the Masons to Virginia to begin a new family adventure in Rockingham County. Wayside provides organic produce seasonally.

7. [Papa Weavers] [Orange VA - Madison County]
Papa Weaver’s Farm is a family-owned and operated business in Madison County, Virginia, owned by Tina and Tom Weaver. They raise their animals with home grown feed, fresh air, proper nutrition and a healthy environment.

8. [Agriberry Farm] [Hanover County]
Founded in 2008, Agriberry Farm is located along the banks of the Pamunkey River in Hanover County, Virginia. Anne Geyer, the owner, has truly perfected the art of growing strawberries, raspberries, blackberries, peaches and nectarines. Agriberry’s fruit is some of the best we’ve ever seen.

9. [Crown Orchard] [Albemarle County]
For four generations, Crown Orchard Company has been one of Central Virginia’s most prolific fruit growers, boasting seven major orchards spread over a 15-mile radius. Owned and operated by the Chiles family, the company has many acres of peaches, nectarines and apples.

10. [Van Dessel Farms] [Accomack County]
The Van Dessel family owns and operates one of Virginia’s oldest continuously operated commercial goat dairy farms. The farm is home to over 600 Alpine and Saanen dairy goats, producing goat milk cheeses and yogurt. Van Dessel Farms is a member of the Virginia Goat Cheese Producers Association.

11. [Seven Hills Food] [City of Lynchburg]
Seven Hills Food is a wholesaler of premium pastured Virginia family farm raised Angus beef. Based out of the historic Holiday Street Market in Lynchburg, Virginia, Seven Hills Food Company’s mission is simple: connect local meat producers to local meat consumers.

12. [Caromont Farm] [North Carolina]
Caromont Farm is located 23 miles South of Charlotte, in the heart of Virginia’s Monticello Wine Region. Chef and cheesemaker Gail Hobbs Page has produced award-winning goat’s milk and cow’s milk cheeses since 2007. Caromont Farm cheeses are featured on our local cheese board and also incorporated into other dishes throughout.

13. [Buffalo Creek Beef] [Rockbridge County]
The Potter family owns and operates a small farm in Rockbridge County, Virginia. They raise beef cattle using sustainable farming practices to provide high-quality beef products.

14. [S. Wallace Edwards & Son] [Surry County]
Edwards built his first smokehouse in 1926 and the business began to boom with his first product, the wright ham brand. Edwards Smokehouse products have gained from the wright ham to include Sunrayo ham, bacon, sausage, a variety of other pork products and most recently, a dry cured lamb.

15. [Joyce Farms] [North Carolina]
Joyce Farms is a family-owned company dedicated to providing top chefs, artisanal butchers, and educated consumers with the finest, most flavorful poultry, beef and game raised on small farms using humane, all-natural methods.

16. [Papa Weavers] [Orange VA - Madison County]
Papa Weaver’s Farm is a family-owned and operated business in Madison County, Virginia, owned by Tina and Tom Weaver. They raise their animals with home grown feed, fresh air, proper nutrition and a healthy environment.

17. [Wade’s Mill] [Rockbridge County]
Founded in the beautiful Shenandoah Valley in 1750, Wade’s Mill is Virginia’s oldest continuously operating commercial grain mill. Today they proudly continue the small and simple Wade’s Mill Tradition with one miller stone-grinding premium grains fresh to order. Their whole grain products are 100% natural, no additives, preservatives or bleaches. Just genuine, stone ground goodness in every bag.

18. [Feridies Peanuts] [Southampton County]
Virginia peanuts are known for their large size and crunchy texture. Feridies are cooked in pure peanut oil to ensure their healthful qualities and to maintain the peanut flavor. In 1992, The Peanut Patch became nationally recognized for its Virginia peanuts as a finalist in the International Fancy Food and Confection Show in the categories of “snack foods” and “classic.” These award-winning peanuts are sold worldwide.