



In-Room Service

BOAR'S HEAD RESORT

*Extension 2147
or order via your in-room tablet*

IN-ROOM BREAKFAST MENU

7:00am – 11:00am

**Gluten-Free*

*18% gratuity, 9.3% tax, plus a \$3 delivery charge
will be applied to all in-room dining orders*

Seasonal Fruit Plate *

Honeydew, Cantaloupe & Golden Delicious Pineapple
Yogurt Dipping

\$12

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Cage Free Eggs Your Way

Choice of Apple Smoked Bacon, Surry County Sausage or Kites Salt Cured Ham
Breakfast Potatoes, Buttermilk Biscuit & Jams

\$15

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Virginia Stone Ground Grits *

Your Choice of Topping to Include
Cheddar Cheese, Red Onions, Jalapenos, Chopped Bacon
Green Onions

\$11

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Farm Fresh Whipped Three Egg Omelets

Choose your Ingredients
Ham, Tomato, Bell Pepper, Onion, Mushroom, Spinach, Bacon
Cheddar Cheese, Swiss Cheese, Feta Cheese
Boar's Head Breakfast Potatoes & Biscuit

\$16

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Classic Blue Ridge Eggs Benedict

Griddled English Muffin, Virginia Ham, Poached Cage Free Eggs
Classic Hollandaise Sauce & Boar's Head Breakfast Potatoes

\$18

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Triple Grain Pancakes

Whipped Sweet Cream Butter, Virginia Maple Syrup
Blueberries, Bananas or Chocolate Chips

\$14

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Classic Waffles

Whipped Sweet Cream Butter, Virginia Maple Syrup
Seasonal Berries & Powder Sugar

\$14

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The Steak & Eggs*

Petite Beef Tenderloin, Cage Free Fresh Eggs Prepared Your Way
Breakfast Potatoes & Buttermilk Biscuit

\$22

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Smoked Salmon

Whipped Cream Cheese, Diced Tomatoes, Pressed Eggs, Red Onions & Capers
Toasted Bagel

\$17

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Gluten Free Pancakes

Whipped Butter, Maple Syrup
Blueberries, Bananas or Chocolate Chips

\$14

Applewood Smoked Bacon * \$6
Edwards Smoked Sausage* \$6
Kites Ham* \$8
Chicken & Sage Sausage* \$6
Short Stack \$8
Breakfast Potatoes* \$5
Side of Steel Cut Oatmeal, Berries & Brown Sugar \$8
Hot Chocolate \$6
Greek Yogurt, House Granola & Berries \$9

Coffee, Decaffeinated or Hot Tea
Small or Large \$6/\$9
Side of Wades Mill Grits* \$6
Cold Cereals \$6
Side of Sliced Fruit* \$6
Muffins, Toast or Biscuit \$4
Assorted Fruit Danish \$5
Florida Orange or Grapefruit Juice \$4
Apple or Cranberry Juice \$4

ALL-DAY DINING MENU

Available 11:00am – 11:00pm

**Gluten Free*

*18% gratuity, 9.3% Tax, plus a \$3 delivery charge
will be applied to all In-Room Dining orders*

A Cup of Peanut Soup

A Boar's Head Tradition

\$9

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Southern Ham & Jam Board

Kites Madison County Country Ham, Mountain View Cheese
Garlic Herb Biscuits, Virginia Honey, Stone Ground Peach Mustard
Apple Butter & Pepper Jam

\$17

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Surry County Peanut & Legume Hummus

Boiled Virginia Peanut, Butter Pickles & Toast

\$10

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Baby Red Kale & Romaine Salad

Grated Mountain View Cheese, Toasty Croutons
Black Garlic Caesar Dressing

\$13

Grilled Chicken \$17 / Grilled Salmon \$21

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The Smash Burger

Double Ground Beef Patties, Char Grilled
Local Marmac Cheese, Lettuce, Tomato, Red Onion
Toasted Challah Roll

\$17

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Smoked Turkey & Ham

Shaved Smoked Turkey, Smoked Sugar Cured Ham, Swiss Cheese
Grilled Country White Bread, Lettuce, Tomato with Dijon Aioli

\$16

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Grilled Shenandoah Chicken & Avocado

Herbed Chicken Breast, Baby Swiss Cheese, Smashed Avocado
Lettuce, Tomato, Open Faced on Grilled Sourdough Bread

\$15

DINNER MENU

Available 6:00pm – 9:00pm

**Gluten Free*

*18% gratuity, 9.3% tax, plus a \$3 delivery charge
will be applied to all in-room dining orders*

SALADS

Mixed House Greens*

Baby Lettuce, Herbs & Sprouts
Carrot Curls, Sweet Vinegar Tomatoes
Sprouting Green Goddess
Lemon Herb

\$12

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Southern Wedge Salad*

Wedge of Baby Iceberg Lettuce, Marinated Tomato & Cucumbers
Kite's Ham, Broken Blue Cheese Vinaigrette

\$13

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Arugula & Goat

Caromont Goat Cheese Fritter, Pickled Red Onion
Roasted Golden Beets Pearls, Candied Pecans, Blackberry Emulsion

\$14

MAINS

Roasted Vegetable & Grain Bowl

Farmers Market Vegetables & Fresh Herbs
Toasted Farro Grain & Roasted Peanuts
Basil Vinaigrette

\$19

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Joyce Farms Naked Neck Chicken*

Chef's selection of Seasonal Vegetables & Potato
Simple Sauce

\$29

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Shrimp & Grits

Southern Atlantic Coast White Shrimp & Creamy Marmac Farmstead Cheese Grits
Shrimp Butter, Andouille Sausage, Scallion & Pinot Gris

\$29

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Center Cut Filet Mignon*

Chef's selection of Seasonal Vegetables & Potato
Red Wine Sauce

\$46

CHILDREN'S SELECTIONS MENU

Served with a choice of Fresh Fruit or French Fries

Grilled Cheese \$8

Fried Chicken Fingers \$8

Grilled All Beef Hot Dog \$8

Pasta of the Day \$8

DESSERT SELECTIONS

Call for Current Selection



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BOAR'S HEAD RESORT

Extension 2147

**Consuming raw and undercooked meats, poultry, shellfish or eggs increase your risk of foodborne illness especially if you have certain medical conditions.*