

A TRADITION OF EXCELLENCE

The Mill Room is the culmination of a lifelong culinary journey amongst a group of kindred food and beverage professionals. Steeped in southern hospitality with food inspired by traditions that will pass on for generations to come, The Mill Room is a daily place to gather, relax, unwind, nourish the body and indulge.

The MILL ROOM

BOAR'S HEAD RESORT

LUNCH MENU

APPETIZERS

Fried Green Tomato & Pimento Cheese | \$9

Heirloom Tomato Salsa, Rooster Sauce
Kentucky Sorghum

Simply Fried Oysters* | \$12

Chesapeake Bay Oysters, Old Bay & Tarragon
Meyer Lemon Aioli

Virginia Cheese Board | \$16

Local Cheeses, Peach Mustard
Smoked Almonds, Toast Point

SOUPS

Lobster Bisque* | \$7

Lobster Relish & Toast

A Cup of Peanut | \$6

A Boar's Head Tradition

Chilled Peach Gazpacho | \$5

Chive Oil, Smoked Almonds

ENTRÉES

House Made Pasta & Sharondale Mushrooms | \$14

Zucchini, Sweet Vinegar Tomato, Arugula Pesto
Asparagus, Toasted Pine Nuts

Lobster Pot Pie | \$22

Sweet Peas, Potato, Corn, Leeks, Mornay, House Biscuit

Seven Hills Farm Petite New York Strip* | \$19

Fried Potatoes & Blue Cheese, Mill Room Steak Butter

Smoked Pastrami Short Rib Pot Roast | \$16

Creamy Marmac Farmstead Cheese Grits, Watermelon Salad

Pistachio Crusted Salmon* | \$19

Chilled Vegetable Salad, Caromont Cheese
Crispy Fingerling Potato, Red Pepper Rouille

Southern Fried Quail | \$17

Heirloom Potato Salad, Charred Spring Onion
Virginia Hot Honey

HANDHELD

(Served with House Fries or Sprout House Salad)

Chesapeake Bay Blue Fin Crab Cake* | \$18

Sweet & Sour Cucumber Slaw, Pickle Remoulade, Brioche Roll

Smoked Turkey & Ham Club* | \$14

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

Boarder Spring Farm Lamb Sliders* | \$11

Grilled Local Lamb, Caramelized Onion, Tzatziki Aioli
Sheeps Milk Cheese & Spinach

The True Vegetable Burger | \$14

*100% Plant Based Burger with Vegan Cheese
Vegan Mayonnaise

The Smash Burger* | \$15

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

Grilled Shenandoah Chicken & Avocado* | \$12

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

Vegetable & Tofu Bahn Mi | \$11

Pickled Cabbage, Cucumbers, Onions, Peppers, Ginger Slaw
Battered Tofu & Rooster Sauce

Charlottesville Ham Biscuit* | \$12

Boar's Head Biscuit, Kite's Ham, Arugula, Pepper Jelly & Fried Egg

LOVE OUR FARMERS SALAD

Mixed Trout House Greens | \$10

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

Baby Red Kale & Romaine Salad | \$11

Grated Esmononian Cheese, Toasty Croutons
Black Garlic Caesar Dressing

Chef D'Amelio Local Farmers Salad | \$11

A Daily Salad from the Bounty of Local Harvest

Arugula & Goat | \$12

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

Tomato Caprese | \$11

Marinated Local Heirloom Tomato, Whipped Ricotta
Toasted Pine Nuts, Basil Onion Jam, Balsamic Reduction
Parmesan Cookie, Extra Virgin Olive Oil

Roasted Vegetable & Grain Bowl | \$10

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

House Wedge Salad | \$11

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

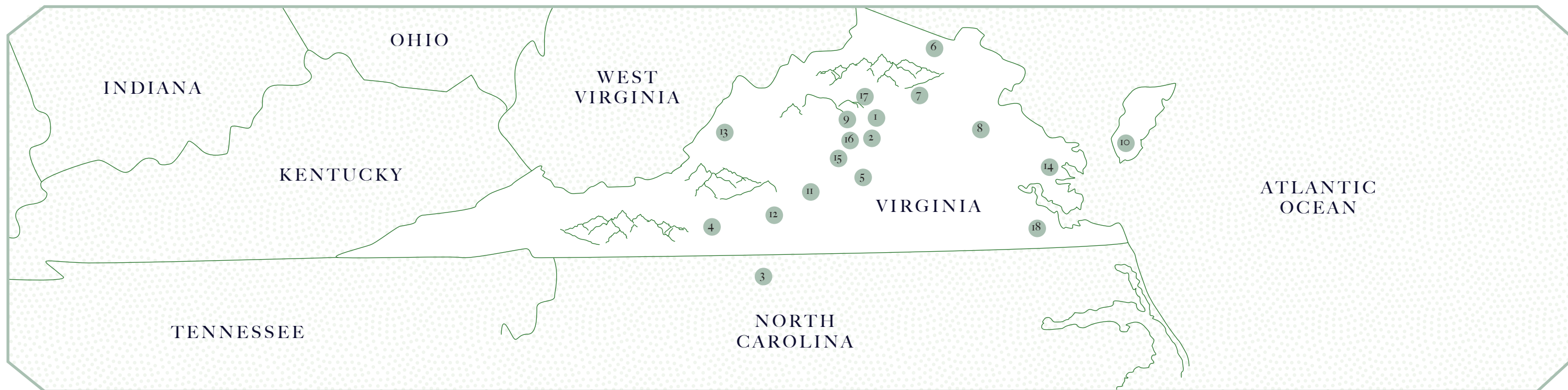
Add Protein Options to Any Salads

Grilled Chicken Breast* | \$4
Grilled Atlantic Shrimp* | \$6
Grilled Salmon* | \$6

TROUT HOUSE SALAD

The "Spring House," as it was called in its early years, connected two fresh water springs on the grounds and was later renamed the Trout House. Stocked with local Virginia trout, guests and residents were invited to catch their own fish and have the resort chefs prepare them for lunch and dinner.

The Trout House was refurbished in 2018 with a focus on growing our own produce. The reimagined Trout House represents our resort's continued evolution of southern hospitality and commitment to delivering fresh, local foods. The urban farming Trout House "sprouting project" allows the Chefs to plant heirloom Monticello seeds in smart soil, monitor growth, track analytics, and deliver a bountiful harvest of pure clean foods.



LOCAL FARMERS & ARTISANS

1|Morven Farms|Charlottesville 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 productive 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 Greens Company grows high quality greens, year-round in greenhouses. Schuyler Greens Co. provides lettuces, micro greens, mushrooms and many seasonal items like carrots and swiss chard.

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|Pamplin Poultry|Appomattox County

Pamplin 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. Pamplin Poultry provides The Mill Room with chicken and duck eggs, as well as pasture raised poultry.

6|Wayside Farm- Berryville 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 Pork 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 Farms|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 Dessels are now in their fifth generation of vegetable production in America. Horseradish remains a major part of their business, as well as beets, carrots, leeks, parsnips, turnips and winter squash. They also grow some grain and cover crops for rotation purposes, always striving to leave the land in better condition for the next generation.

11|Yoder's Farm|Campbell County VA

The Yoder family has been farming in Campbell County, VA, since the 1950s. Working alongside their sons, they now specialize in hydroponic tomatoes, strawberries, and pumpkins (including you-pick strawberries and pumpkins) and are well known for having some of the best tomatoes, even in November and lasting through February.

12|Mountain View Farm|Rockbridge County

At Mountain View Farm they believe that sunshine, good soil and happy cows make for delicious farmstead cheeses. They are a year round farming operation. They craft raw milk, artisan cheeses that are aged 60 days as well as fresh, pasteurized products. Mountain View Farm Products, LLC is family owned and operated by Fred and Christie Huger.

13|Buffalo Creek Beef|Rockbridge County

The Potter Family traces its farming history back 7 generations. Their animals are hand fed and cared for in small groups. This allows observation of each animal's performance, which ensures that each animal is harvested at the right time. Buffalo Creek Beef provides The Mill Room with the best center cut grass beef in the area.

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 wigwam brand ham. Edwards Smokehouse products have grown from the wigwam ham to include Surryano ham, bacon, sausage, a variety of other pork products and most recently, a dry cured lamb.

15|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 Holliday Street Plant in Lynchburg Virginia, at Seven Hills Food Company their mission is simple: connect local meat producers to local meat consumers.

16|Caromont Farm|Albemarle County

Caromont Farm is located 23 miles South of Charlottesville, Virginia, 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.

17|Wade's Mill|Rockbridge County

Founded in the beautiful Shenandoah Valley in 1750, Wade's Mill is Virginia's oldest continuously operating commercial grist 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.