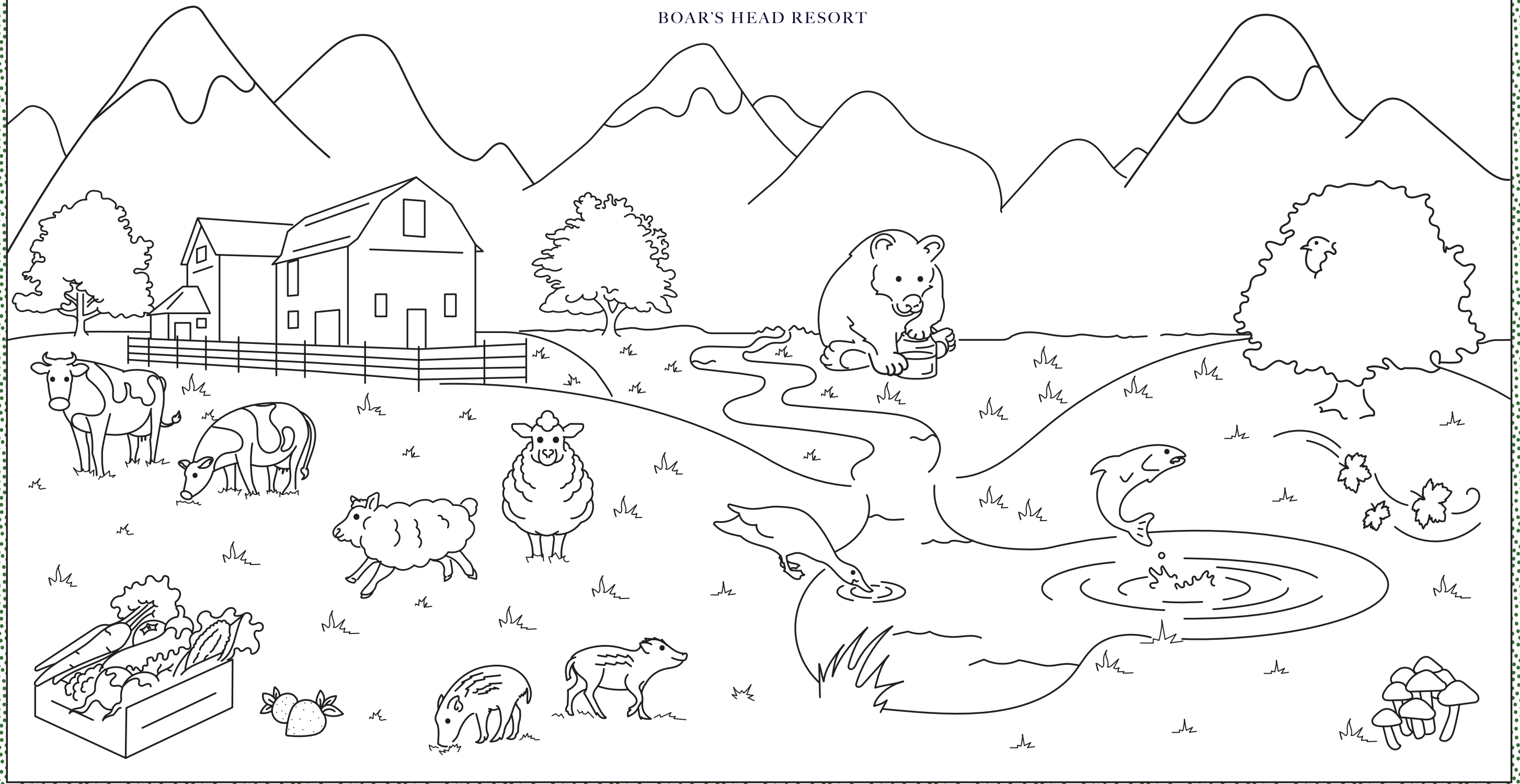


# The MILL ROOM

BOAR'S HEAD RESORT



## BREAKFAST

7:00am - 10:30am

### Young Chef's Breakfast

Farm Fresh Egg Your Way  
Morning Potatoes & Zucchini Hash Browns  
Smoked Bacon, Strawberry Pineapple Skewer  
\$7

### Short Stack Pancakes

Whipped Butter, Maple Syrup  
Blueberries, Bananas or Chocolate Chips  
\$7

### Waffles

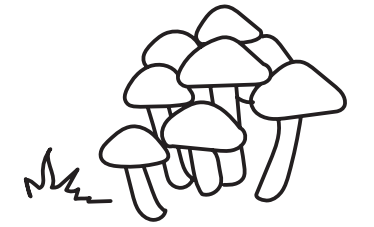
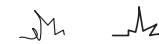
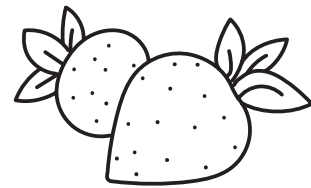
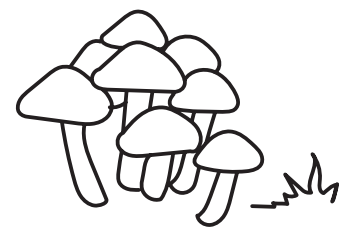
Whipped Butter, Maple Syrup  
Powdered Sugar  
\$7

### Waffled French Toast

Seven Grain Bread, Blueberry Jam  
Whipped Butter  
\$7

### Fresh Blueberry & Banana Smoothie

\$3



## APPETIZERS

11:00am - CLOSE

### Chilled Seasonal Fruits & Local Honey Yogurt

\$4

### Mixed Trout House Greens

Carrot Curls, Sweet Tomatoes, Cucumbers  
Citrus Herb Vinaigrette  
\$4

## ENTRÉES

11:00am - CLOSE

### Pan Roasted Salmon

Poached Broccolini & Whipped Potatoes,  
Trout House Garni  
\$9

### Grilled Sliced Chicken Breast

Carolina Gold Rice & Local Apples  
\$9

### Hand-Breaded Chicken Strips

Crispy French Fries & Local Apples  
\$7

### Petite Cut Filet Mignon

Whipped Potatoes,  
Steamed Green Beans & Spinach  
\$14

### Grilled Hamburger & Toasted Bun

Chilled Fruit Salad & Fried Green Beans  
\$7

### Chef Paul's House-Made Pasta

Basil Marinara Sauce & Shaved Local Cheese  
\$7