**Breakfast Menu**

**Take-Out**

7:00 a.m. - 10:00 a.m.

**Call to order:**
(434) 972-2230

**Breakfast Hash**

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

**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

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

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

**FarM Fresh Whipped Three EgG Omelets** | $16
- Served with Boar's Head Breakfast Potatoes & Biscuit
- Choose Your Ingredients:
  - Ham, Tomato, Bell Pepper, Onion, Mushroom
  - Spinach, Bacon, Cheddar Cheese
  - Swiss Cheese, Feta Cheese

**Mill Room Breakfast** | $15
- Served with Farm Fresh Eggs Your Way, Boar's Head Breakfast Potatoes or Grits and Buttermilk Biscuit & Jams
- Choice of:
  - Apple Smoked Bacon, Surry County Sausage
  - Kite's Salt Cured Ham

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

**Morning Bowls**

- Diced Morning Melon & Pineapple | $9
  - Honeydew, Cantaloupe & Golden Delicious Pineapple
  - Vanilla Yogurt Dipping

- House Crafted Coconut & Almond Granola & Berries | $9
  - Greek Yogurt & Sliced Local Honey Comb

- Steel Cut Irish Oats | $8
  - Morning Berries & Brown Sugar

- Virginia Stone Ground Grits | $9
  - Wades Mill Grits, Cheddar Cheese Chopped Bacon, Green Onions

**Frittatas**

- Egg White Frittata* | $15
  - Tomatoes, Spinach
  - Avocado, Boursin Cheese
  - Boar's Head Breakfast Potatoes

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

**Free delivery available to the following neighborhoods:**

- Bellair, Ednam Village, Ednam Forest, Farmington, White Gables, Kenridge
**ENTRÉES**

Pappardelle Pasta | $12
- Spout House Pesto, Roasted Tomatoes, Wilted Scarlett Kale & Spinach

Pistachio Crusted Salmon* | $19
- Roasted Fall Vegetables, Parsnip & Potato Puree
- Red Pepper Roullie

Pappardelle Pasta | $12
- Spout House Pesto, Roasted Tomatoes, Wilted Scarlett Kale & Spinach
- Add Grilled Chicken Breast* | $5
- Add Grilled Atlantic Shrimp* | $7
- Add Grilled Salmon* | $7

**HANDHELD**

(Served with House Fries or Sprout House Salad)

Smoked Turkey & Ham* | $14
- Shaved Smoked Turkey, Smoked Sugar Cured Ham, Swiss Cheese, Toasted Country White Bread, Lettuce, Tomato with Dijon Aioli

The True Vegetable Burger | $14
100% Plant Based Curry Burger, Sweet & Sour Vegetable Slaw, Vegan Hot Pepper Mayonnaise

The Smash Burger* | $15
- Double Ground Beef Patties, Rooster Sauce
- Local Marmac Cheese Lettuce, Tomato
- Red Onion, Toasted Challah Roll

Grilled Shenandoah Chicken & Spinach* | $13
- Herbed Chicken Breast, Baby Swiss Cheese, Wilted Spinach, Sautéed Mushrooms, Lettuce, Tomato
- Open Faced on Grilled Country White Bread

**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 Esmontonian Cheese, Toasty Croutons
  Black Garlic Caesar Dressing

- Chef D’Amelio Local Farmers Salad | $11
  A Daily Salad from the Bounty of Local Harvest

- Roasted Autumn Vegetables & Grains | $11
  Farmers Market Vegetables & Fresh Herbs
  Toasted Farro, Tuxedo Barley & Roasted Peanuts
  Lemon Herb Vinaigrette

**APPETIZERS**

Fried Green Tomato & Pimento Cheese | $9
- Heirloom Tomato Salsa, Rooster Sauce
- Kentucky Sorghum

Virginia Cheese Board | $16
- Local Cheeses, Peach Mustard
- Smoked Almonds, Toast

**SOUP**

A Cup of Peanut | $7
- A Boar’s Head Tradition

**LUNCH MENU**

**ENTRÉES**

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- Spout House Pesto, Roasted Tomatoes, Wilted Scarlett Kale & Spinach

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**HANDHELD**

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**CALL TO ORDER:**
(434) 972-2230
APPETIZERS

Atlantic Coast Shrimp Toast | $11
Bacon, Tomato, Leeks, Arugula Pesto Cream on Garlic Toast

Southern Ham & Jam Board | $20
Smoked Duck Ham
Kite’s Madison County Country Ham
Local Prosciutto, Garlic Herb Biscuits
Virginia Honey Comb, Stone Mustard
Apple Butter & Pepper Jam

Turmeric Roasted Cauliflower | $8
Romesco Sauce, Hickory Syrup
Toasted Almonds

Sea Scallop & Braised Bacon* | $12
Kentuckyaki Pork Belly & Seared Sea Scallop
Romesco Sauce, Sprout House Garni

SOUPS

Butternut Squash Bisque* | $7
Lump Crab, Basil Oil, Spiced Croutons

A Cup of Peanut | $7
A Boar’s Head Tradition

ENTRÉES

Skillet Roasted Salmon* | $29
Caromont Goat Cheese, Parsnip & Potato Mash
Sour Mustard Greens, Lemon Herb Emulsion

Pan Seared Sea Scallops* | $36
Beluga Caviar Lentils, Wilted Kale
Roasted Tomato Butter Sauce

Shrimp & Grits | $29
Southern Atlantic Coast White Shrimp & Creamy Marmac Farmstead Cheese Grits, Shrimp Butter
Andouille Sausage, Scallion & White Wine

Seven Hills Meat Company Center Cut Filet Mignon* | $44
Caromont Goat Cheese, Parsnip & Potato Mash
Broccoli Rabe, Truffle Butter, Sharondale Mushrooms Red Wine Demi-Glace

Smoked Turkey & Ham | $14
Shaved Smoked Turkey, Smoked Sugar Cured Ham, Swiss Cheese, Toasted Country White Bread, Lettuce, Tomato with Dijon Aioli

SMALL BITES & BIG BITES

The Smash Burger* | $15
Double Ground Beef Patties, Local Marmac Cheese, Lettuce, Tomato & Onion, Toasted Challah Roll & Rooster Sauce, French Fries or Side Salad

Fried Green Tomato B.L.T. | $14
Panko Crusted Green Tomatoes, Thick Cut Bacon, Trout House Lettuce, Pimento Cheese, Green Goddess Aioli & Open Face Country Toast

Smoked Turkey & Ham | $14
Shaved Smoked Turkey, Smoked Sugar Cured Ham, Swiss Cheese, Toasted Country White Bread, Lettuce, Tomato with Dijon Aioli

LOVE OUR FARMERS SALADS

Mixed Sprout House Greens | $10
Nasturtiums, Baby Greens & Sprouts, Carrot Curls, Sweet Vinegar Tomatoes, Sprouting Green Goddess Dressing, Lemon Herb Vinaigrette

Baby Red Kale & Romaine Salad | $11
Grated Esmontonian Cheese, Toasty Croutons
Black Garlic Caesar Dressing

Chef Paul’s Local Farmers Salad | $11
A Daily Salad from the Bounty of Local Harvest

Add Protein Options to Any Salads

Grilled Chicken Breast* | $5
Grilled Atlantic Shrimp* | $7
Grilled Salmon* | $7

Free delivery available to the following neighborhoods:
Bellair, Ednam Village, Ednam Forest, Farmington, White Gables, Kenridge
## CARRYOUT BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>$8.00</td>
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<tr>
<td>Bud Light</td>
<td>$8.00</td>
</tr>
<tr>
<td>Miller Lite (can)</td>
<td>$8.50</td>
</tr>
<tr>
<td>Coors Light (can)</td>
<td>$8.50</td>
</tr>
<tr>
<td>Blue Moon</td>
<td>$9.50</td>
</tr>
<tr>
<td>Amstel Light</td>
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<tr>
<td>Heineken</td>
<td>$10.00</td>
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<tr>
<td>Heineken (Non-Alcoholic)</td>
<td>$10.00</td>
</tr>
<tr>
<td>Legend Brown Ale</td>
<td>$10.00</td>
</tr>
<tr>
<td>Blue Mountain Lager</td>
<td>$10.00</td>
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<tr>
<td>Devils Backbone Vienna Lager</td>
<td>$10.00</td>
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<tr>
<td>Blue Mountain Kolsch 151</td>
<td>$10.00</td>
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<tr>
<td>Random Row Mosaic</td>
<td>$12.00</td>
</tr>
<tr>
<td>Champion Hogwaler Breakfast Stout</td>
<td>$15.00</td>
</tr>
<tr>
<td>Three Notch’d Jazz Fest</td>
<td>$11.00</td>
</tr>
<tr>
<td>Bold Rock Cider 16oz (can)</td>
<td>$10.00</td>
</tr>
<tr>
<td>Reason Hoppy Blonde</td>
<td>$11.00</td>
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<tr>
<td>Reason Saison</td>
<td>$11.00</td>
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<tr>
<td>Ballast Point Grapefruit Sculpin</td>
<td>$12.00</td>
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<tr>
<td>Millstone Pale Ale</td>
<td>$9.00</td>
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<tr>
<td>Stable Craft Britchen Brown</td>
<td>$11.00</td>
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## CARRYOUT WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Zardetto Prosecco Italy, NV</td>
<td>$11.00</td>
</tr>
<tr>
<td>Gruet Rose New Mexico, NV</td>
<td>$14.50</td>
</tr>
<tr>
<td>Nicolas Feuillatte Chouilly, France, NV</td>
<td>$28.00</td>
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<tr>
<td>Bouvet Brut Rose Loire Valley, France, NV</td>
<td>$11.50</td>
</tr>
<tr>
<td>Barboursville Pinot Grigio Monticello, VA</td>
<td>$12.00</td>
</tr>
<tr>
<td>White Hall Viognier Monticello, VA</td>
<td>$18.00</td>
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<tr>
<td>Charles Smith Kung Fu Girl Riesling, WA</td>
<td>$10.00</td>
</tr>
<tr>
<td>Barboursville Vineyards Chardonnay Reserve Monticello, VA</td>
<td>$16.00</td>
</tr>
<tr>
<td>Steele Cuvée Chardonnay Alexander Valley, CA</td>
<td>$16.00</td>
</tr>
<tr>
<td>Jefferson Reserve Chardonnay, Monticello, VA</td>
<td>$22.00</td>
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<tr>
<td>Rappahannock Cellars Chard / Viognier 2017, Huntly, VA</td>
<td>$13.50</td>
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<tr>
<td>Shooting Star Pinot Noir Lake County, VA</td>
<td>$13.00</td>
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<tr>
<td>Ox-Eye Pinot Noir Shenandoah, VA</td>
<td>$17.00</td>
</tr>
<tr>
<td>Trivento Malbec Mendoza, Argentina</td>
<td>$9.00</td>
</tr>
<tr>
<td>Jefferson Vineyards Petit Verdot Monticello, VA</td>
<td>$20.00</td>
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<tr>
<td>McManis Merlot Lodi, CA</td>
<td>$10.00</td>
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<tr>
<td>Writer’s Block Zinfandel Lake County, CA</td>
<td>$15.00</td>
</tr>
<tr>
<td>Franciscan Cabernet Sauvignon Napa Valley, CA</td>
<td>$17.00</td>
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<tr>
<td>Barboursville Vineyards Cabernet Sauvignon Monticello, VA</td>
<td>$12.00</td>
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<tr>
<td>Lovingston Vineyards Rotunda Red Lovingston, VA</td>
<td>$15.00</td>
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<tr>
<td>Cardinal Point Rockfish Red, Afton, VA</td>
<td>$19.00</td>
</tr>
<tr>
<td>Rockbridge DeChiel Reserve, Raphine, VA</td>
<td>$18.00</td>
</tr>
<tr>
<td>Kuleto Estate India Ink, Napa Valley, CA</td>
<td>$17.00</td>
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</tbody>
</table>

Call to order: (434) 972-2230
# K I D S  M E N U

## BREAKFAST
7:00am – 10:30am

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Young Chef’s Breakfast</td>
<td>Farm Fresh Egg Your Way Morning Potatoes &amp; Zucchini Hash Browns Smoked Bacon, Strawberry Pineapple Skewer</td>
<td>$7</td>
</tr>
<tr>
<td>Short Stack Pancakes</td>
<td>Whipped Butter, Maple Syrup Blueberries, Bananas or Chocolate Chips</td>
<td>$7</td>
</tr>
<tr>
<td>Waffles</td>
<td>Whipped Butter, Maple Syrup Powdered Sugar</td>
<td>$7</td>
</tr>
<tr>
<td>Waffled French Toast</td>
<td>Seven Grain Bread, Blueberry Jam Whipped Butter</td>
<td>$7</td>
</tr>
<tr>
<td>Fresh Blueberry &amp; Banana Smoothie</td>
<td></td>
<td>$3</td>
</tr>
</tbody>
</table>

## APPETIZERS
11:00am – CLOSE

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Seasonal Fruits &amp; Local Honey Yogurt</td>
<td></td>
<td>$4</td>
</tr>
<tr>
<td>Mixed Trout House Greens</td>
<td>Carrot Curls, Sweet Tomatoes, Cucumbers Citrus Herb Vinaigrette</td>
<td>$4</td>
</tr>
</tbody>
</table>

## ENTRÉES
11:00am – CLOSE

<table>
<thead>
<tr>
<th>Item</th>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan Roasted Salmon</td>
<td>Poached Broccolini &amp; Whipped Potatoes, Trout House Garni</td>
<td>$9</td>
</tr>
<tr>
<td>Grilled Sliced Chicken Breast</td>
<td>Carolina Gold Rice &amp; Local Apples</td>
<td>$9</td>
</tr>
<tr>
<td>Hand-Breaded Chicken Strips</td>
<td>Crispy French Fries &amp; Local Apples</td>
<td>$7</td>
</tr>
<tr>
<td>Petite Cut Filet Mignon</td>
<td>Whipped Potatoes, Steamed Green Beans &amp; Spinach</td>
<td>$14</td>
</tr>
<tr>
<td>Grilled Hamburger &amp; Toasted Bun</td>
<td>Chilled Fruit Salad &amp; Fried Green Beans</td>
<td>$7</td>
</tr>
<tr>
<td>Chef Paul’s House-Made Pasta</td>
<td>Basil Marinara Sauce &amp; Shaved Local Cheese</td>
<td>$7</td>
</tr>
</tbody>
</table>