

The
**MILL
ROOM**

BOAR'S HEAD RESORT

DESSERTS

DESSERT | \$7

Champagne & Chilled
Watermelon Consommé
Grilled Pound Cake Croutons
Candied Watermelon Rind

Goat Cheese Cheesecake
Pickled Blueberry, Drizzled Local Honey
White Chocolate Comb

Flourless Chocolate Cake
& Raspberries
Chantilly Cream, Raspberry Sorbet

Mill Room Moon Pie Bread Pudding
Salted Caramel Ice Cream
Whiskey White Chocolate Sauce

Espresso Crème Brule
Chocolate Pistachio Biscotti

House-Churned Coconut Ice Cream
Roasted Pineapple, Almond Tuile Basket
Pineapple Chip & Flowers

DESSERT WINES

Barboursville Malvaxia Passito, VA
2010
Glass \$11 | 375mL Bottle \$42

Disznoko Tokaji Aszu Puttonyos
2007
Glass \$11 | 500mL Bottle \$64

Barboursville Vineyard Phileo NV, VA
Glass \$7 | 750mL Bottle \$54

PORT & MADEIRA

Fonseca Bin No. 27 Port
Glass \$8 | 750 mL Bottle \$62

W. & J. Graham's Six
Grapes Reserve Port
2007
Glass \$10 | 750mL Bottle \$78

Quinta do Noval Black
Glass \$9 | 750mL Bottle \$70

Sandman Founder's Reserve
Glass \$10 | 750mL Bottle \$78

PORT & MADEIRA
(CONT.)

Don PX Pedro
Ximenez Reserve
1983
Glass \$18 | 750mL Bottle \$70

Jefferson Reserve Madeira
Special Reserve
Glass \$16 | 750mL Bottle \$124

Blandy's Malmsey Madeira
5 Years Old
Glass \$10 | 750mL Bottle \$78

W. & J. Graham's
10 Year Tawny
Glass \$13 | 750mL Bottle \$102

Fonseca LBV Port
2009
750ml | \$185

Taylor Fladgate LBV
2009
750ml | \$125

Ferreira LBV
2009
750ml | \$132

COGNAC & LIQUERS

Remy Martin XO | \$36
Remy Martin V.S.O.P | \$14
Hennessy V.S | \$12
Martell, Cordon Bleu | \$30
Busnel Calvados Pays d'Auge | \$14
Grand Marnier Cordon Rouge | \$14
Courvoisier | \$12
Mt Defiance Distillery
Absinthe Superieure | \$17
Laird's Old Apple Brandy | \$12
Christian Brothers Brandy | \$8
Drambuie | \$12

Benedictine | \$12
B&B | \$12
Disaronno | \$10
Cointreau | \$11
Frangelico | \$9
Romana Sambuca | \$8
Galliano | \$11
Campari | \$9
Irish Mist | \$8
Tia Maria | \$8
Kahlua | \$8
Godiva Dark | \$9
Bailey's Irish Cream | \$9

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BAR BITES

Lobster Bisque | \$7

Lobster Relish and Toast

Chilled Peach Gazpacho | \$5

Chive Oil, Smoked Almonds

**Fried Green Tomato
& Pimento Cheese | \$9**

Heirloom Tomato Salsa, Rooster Sauce
Kentucky Sorghum

Virginia Cheese Board | \$16

Local Cheeses, Peach Mustard
Smoked Almonds, Toast

Arugula & Goat Cheese | \$12

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

Baby Red Kale & Romaine Salad | \$11

Grated Esmontonian Cheese, Toasty Croutons
Black Garlic Caesar Dressing

Add Protein Option to Salad

Grilled Chicken Breast | \$4.00
Grilled Atlantic Shrimp | \$6.00
Grilled Salmon | \$6.00

Scallops & Bacon | \$12

Kentuckyki Smoked Pork Belly
Pan Roasted Scallop, Sweet Corn Puree

Simply Fried Oysters | \$12

Chesapeake Bay Oysters
Old Bay & Tarragon, Meyer Lemon Aioli

The Smash Burger | \$15

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

Charlottesville Ham Biscuit | \$12

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