

The
**MILL
ROOM**

BOAR'S HEAD RESORT

DESSERTS

DESSERT | \$8

Red Wine & Spiced Poached Pear
Pomegranate Gastrique

Roasted Acorn Squash Cheesecake
Dried Cranberry Compote &
Acorn Squash Candies

Flourless Chocolate Cake
& Raspberries

Lavender Honey Cream
Raspberry Flambéed

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

Espresso Crème Brule
Nutmeg Dusted Palmier Cookie

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

Butternut Squash Bisque | \$7

Lump Crab, Basil Oil, Spiced Croutons

A Cup of Peanut | \$7

A Boar's Head Tradition

**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 | \$5
Grilled Atlantic Shrimp | \$7
Grilled Salmon | \$7
Seared Crab Cake | \$16

Scallop & Bacon | \$12

Kentuckyki Smoked Pork Belly
Pan Roasted Scallop, Romesco Sauce

Simply Fried Oysters | \$12

Chesapeake Bay Oysters
Old Bay & Tarragon, Remoulade

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