

Boar's Head Resort

Old Mill Room Lunch Menu

LUNCH BUFFET

Traditional | \$24

*Selection of Soups, Assorted Gourmet Salads, Hot Entrées,
Seasonal Vegetables and Accompaniments, Freshly Prepared Desserts,
Choice of Iced Tea, Soda or Coffee*

Soup and Salad | \$18

*Selection of Soups, Assorted Gourmet Salads, Freshly Prepared Desserts,
Choice of Iced Tea, Soda or Coffee*

APPETIZERS

Ham and Jam Board | \$15

*Kite's Ham, Mountain View Farms Marmac Cheese,
Taste Like Grandma's Pepper Jam, Local Honeycomb,
Whole Grain Mustard, Inn-Made Biscuits*

Shrimp and Grits | \$15

*Sautéed Shrimp, Andouille Sausage, White Wine Green Onions,
Wades Mill Cheese Grits*

Fried Green Tomato and Pimento Cheese | \$12

*Heirloom Tomato Salsa, Rooster Sauce,
Local Cane Syrup*

Baked Virginia Oysters | \$13

Shrimp Butter, Bacon, Pimento and Parmesan Crust

SOUP AND SALADS

SIGNATURE PEANUT SOUP | \$7

Ferdies Peanuts, Green Onions

French Onion Soup | \$7

Classic Soup with Vidalia Sweet Onions, Gruyere Cheese

Bistro Caesar | \$10

*Chopped Romaine Lettuce, Herb Croutons,
Parmigiano Reggiano, Caesar Dressing
Grilled Chicken | \$14
Crab Cake / Salmon | \$18*

Fried Goat Cheese Salad | \$14

*Artisanal Greens, Tomatoes, Cucumbers, Strawberries,
Candied Pecans, Crispy Goat Cheese, House Vinaigrette*

Southern Wedge Salad | \$11

*Wedge of Iceberg Lettuce, Marinated Tomatoes and Cucumbers,
Kite's Ham, Broken Blue Cheese Vinaigrette*

SANDWICHES

Served with House Fries

Blue Fin Crab Cake | \$16

Sweet and Sour Cucumber Slaw, Spicy Remoulade on Brioche Roll

Bistro Club | \$14

*Shaved Oven-Roasted Turkey, Smoked Sugar Cured Ham, Swiss Cheese,
Lettuce, Tomatoes with Dijon Aioli, Grilled Country White Bread*

9.3% Sales & Virginia Meal Tax. For parties of six or more, an 18% Service Charge will be added.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition
Menu Date: August 2017 | Prices are subject to change

Fried Green Tomato BLT | \$13

*Crispy Pork Belly, Fried Green Tomatoes,
Boston Lettuce, Green Goddess Aioli Served Open-Faced
on Grilled Country White Bread*

Grilled Chicken and Avocado | \$12

*Herbed Chicken Breast, Swiss Cheese, Smashed Avocado, Lettuce,
Tomatoes, Open-Faced on Grilled Sourdough*

The Bistro Burger | \$15

*10-ounce Ground Burger, Char-Grilled, Beechers Flagship Cheddar Cheese,
Lettuce, Tomato, Red Onions on Toasted Challah Roll*

Boars Head Smash Burger | \$15

*Two 5-ounce Beef Patties, American Cheese, Lettuce, Tomatoes,
Red Onions, Inn-Made Pickle on a Toasted Onion Roll*

ENTREES

Wild Boar Pappardelle | \$17

Wild Boar Italian Sausage, Tomato Basil Cream, Parmesan Reggiano

Maple Barbequed Salmon | \$22

*Wades Mill Cheese Grits, Poached Asparagus and Wilted Spinach,
Tomato Jam*

New York Strip | 29

*Dry Rubbed New York Strip Loin, Roasted Fingerling Potatoes,
Poached Asparagus, Red Wine Sauce, Crispy Shallots*

Polyface Farms Roast Chicken | \$22

*Half a Polyface Farms Chicken Pan-Roasted,
Fingerling Potatoes, Asparagus, Natural Jus*

DESSERTS

Banana Bread Pudding | \$10

*Fresh Bananas with Buttery Croissant and
Brioche with Vanilla Crème Anglaise*

Warm French Vanilla Brûlée | \$10

Mini Madeleine and Fresh Berries

Semi - Sweet Chocolate Cheesecake | \$10

Caramel Sauce, Berry Compote and Merengue Crumbs



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