

# Boar's Head Resort

## Old Mill Room Menu

### BEGINNINGS

SLOW BRAISED VEAL CHEEKS | \$14  
*Roasted Carrots, Cocoa Nib Demi, Crispy Shallots*

CORIANDER DUSTED SEARED SHRIMP | \$12  
*Creamy Wades Mill Grits, Charred Succotash*

WARM LOCAL GOAT CHEESE AND  
CARAMELIZED ONION TART | \$12  
*Thyme Infused Local Honey, 25-Year Old Balsamic*

VIRGINIA HAM AND JAM BOARD | \$15  
*Shaved Local Kite's Ham, Mountain View Farms Marmac Cheese,  
Taste Like Grandma's Pepper Jam, Local Honeycomb,  
Stone Ground Mustard, Inn-Made Biscuits*

### SECONDS

LOBSTER BISQUE | \$11  
*Leek and Lobster Garni*

SIGNATURE PEANUT SOUP | \$8  
*Crushed Peanut Fritter, Chive Oil*

MILL ROOM SALAD | \$9  
*Organic Field Greens, Sliced Strawberries, Spicy Peanuts,  
Goat Cheese, Sherry Vinaigrette*

PETITE ROMAINE SALAD | \$11  
*Caesar Dressing, Brioche Crostini, Parmesan Tuile,  
White Anchovies*

SOUTHERN WEDGE SALAD | \$11  
*Marinated Tomatoes, Cucumbers, Kite's Ham,  
Blue Cheese Vinaigrette*

### ENTREES

CAROMONT GOAT CHEESE POLENTA CAKE | \$27  
*Roasted Tomatoes, Portabella Mushrooms, Tomato Gravy*

SEARED SCALLOPS | \$37  
*Roasted Cauliflower, Hoe Cake, Country Remoulade Sauce*

CRISPY SKIN SALMON | 30  
*Fried Green Tomatoes, Watercress, Chorizo Vinaigrette*

PAN SEARED SEA BASS | \$38  
*Arborio Rice Pilaf, Crispy Kite's Ham, Charred Tomato Gravy*

BAKED WHOLE RAG MOUNTAIN TROUT | \$34  
*Confit Fingerling Potatoes, Green Beans, Tomatoes,  
Warm Brown Butter Vinaigrette*

GRILLED PORK CHOP | \$32  
*Chorizo Potato Hash, Green Tomatillo Salsa*

GRILLED FILET OF BEEF | \$44  
*Spoon Truffle Potato, Winter Vegetables, Roasted Shallot Au Jus*

HERB ROASTED DOMESTIC RACK OF LAMB | \$44  
*Sweet Potato Pave, Broccoli Rabe, Rosemary Red Wine Sauce*

MAPLE LEAF FARM DUCK BREAST | \$39  
*Dry Cherry Bread Pudding, Roasted Beets, Blood Orange Demi*

HERB ROASTED NAKED NECK CHICKEN | \$29  
*Chive Whipped Potatoes, Romesco Sauce*

*Executive Chef de Cuisine  
Francisco Ayala*

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 conditions  
Menu Date: August 2017 | Prices are subject to change



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