

The MILL ROOM

BOAR'S HEAD RESORT

APPETIZERS

Fried Green Tomato & Pimento Cheese | \$9

Heirloom Tomato Jam
Rooster Sauce
Kentucky Sorghum
Cornmeal Panko Crusted

Southern Ham & Jam Board | \$20

Kites Madison County Country Ham
Chefs Daily Charcuterie
Local Pepper Jelly
Apple Butter
Local Cheese
House Biscuits

Southern East Coast Fried Shrimp* | \$9

Daikon Slaw
Bloody Mary Aioli
Green Tomato Relish

Cherry Wine Pork Belly Sliders | \$10

Braised Pork Belly
Cherry Wine Glaze
Tomato Jam
Pimento Cheese Pretzel Roll

SOUPS

Chef Gary's Soup of the Day | Market Price

A Cup of Peanut | \$7

A Cup of Original
Mill Room Peanut Soup

DINNER MENU

Perhaps more than any other regional cuisine in America, southern food has long been recognized for its rich diversity and history. We honor that culinary culture through the style of farm-to-table food and use only the freshest ingredients harvested from the surrounding water, woods and local farms. This noble fare, together with the finest wines and picturesque setting, create a one-of-a-kind epicurean experience.

Thank you for joining us in The Mill Room and becoming a part of our traditions.

ENTRÉES

Sorghum Glazed Salmon* | \$29

Smoked Gouda Grits
Tomato Corn
Butterbean Okra Succotash

Shrimp & Grits | \$28

Bacon Lardons
Heirloom Tomato
Scallions
Farmers Butter Sauce
Gouda Cheese Grits

Flame Grilled Pepper Crusted NY Strip* | \$35

Saffron Roasted Potatoes
Charred Broccolini
Crimini Mushrooms
Red Wine Demi-Glace

Northern Neck Seafood Cakes | \$30

Sea Island Red Peas
Wild Rice Pilaf
Squash Marmalade
Chefs Hot Sauce
Green Tomato Relish

Multigrain Primavera | \$26

Ancient Amaranth Grains
Red Rice
Whole Grain Brown Rice
Multicolored Peas
Reduced Farm Cream
Pecorino Cheese
Tabasco Fried Onion

Poly Face Chicken* | \$29

Spinach, Artichoke Hearts
Kites Country Ham
Crimini Mushrooms
Moody Blue Cream
Pappardelle Pasta

SMALL BITES & BIG BITES

Includes French Fries or Side salad

The Smash Burger* | \$15

Buffalo Creek Farm's Double Ground Beef Patties
Local Marmac Cheese
Lettuce, Tomato & Onion
Toasted Challah Roll & Rooster Sauce

Fried Green Tomato B.L.T. | \$14

Panko Crusted Green Tomatoes
Thick Cut Bacon
Trout House Lettuce
Pimento Cheese
Green Goddess Aioli and
Open Face Country Toast

Virginia Getaway | \$14

Shaved Smoked Turkey
Smoked Sugar Cured Bacon
Smoked Gouda Cheese
Toasted Challah Roll
Tomato Jam
Boar's Head White Sauce

LOVE OUR FARMERS SALADS

Mixed Sprout House Greens | \$10

Trout House Greens, Watermelon Radish,
Carrot Curls, Shaved Vidalia Onions
Nasturtium Vinaigrette

Mill Room Caesar | \$11

Romaine Lettuce, Baby Iceberg
Parmesan Crisp, Paprika Croutons
Shaved Pecorino Cheese, Garlic and Herb

Roasted Fall Vegetables & Grains | \$11

Farmers Market Vegetables & Fresh Herbs
Ancient Amaranth Grains, Red Rice
Whole Grain Brown Rice, Multicolored Peas
Lemon Herb Vinaigrette

Add Protein Options to Any Salads

Grilled Chicken Breast* | \$5
Grilled Atlantic Shrimp* | \$7
Grilled Salmon* | \$7
Fried Shrimp | \$7
Seafood Cake | \$10

Boar's Head Resort is committed to the use of local farms, butcheries and fish mongers. Keeping our tradition of true farm to table at the forefront of what we do. All of our seafood has been harvested in a sustainable manner. *Consuming raw and undercooked meats, poultry, fish, shellfish or eggs increase your risk of food borne illness especially if you have certain medical conditions.