

DINNER MENU

SERVED FROM 3:00 P.M. TO 9:00 P.M.

TO START

Quinoa Fritter

Chipotle Aioli, Farmer Cheese, Tomato Jam

\$7

Hummus

Seasonal Vegetables, House Crackers

\$6

Portabella Flatbread

Creamed Spinach, Charred Tomato, Parmesan Cheese

\$8

Ham & Jam Board

Shaved Local Kites Ham,
Mountain View Creamery Marmac Cheese
Grandma's Pepper Jelly, Local Honey Comb,
Whole Grain Mustard, Scratch Biscuits

\$10

FROM THE GARDEN

Roasted Vegetables & Grain Bowl

Farmer's Market Vegetables & Fresh Herbs

Toasted Farro Grain & Peanuts

Lemon Herb Vinaigrette

\$10

Kale & Romaine Caesar Salad

Grated Parmesan, Croutons & Classic Dressing

\$9

Add Grilled Chicken or Seared Salmon*

\$14

Mixed Farmer's Market Salad Greens

Sliced Strawberries, Candied Walnuts, Red Onions

Herbed Goat Cheese Toast

Sherry Vinaigrette

\$9

FROM THE KETTLE

Racquets Vegetable Minestrone

Toasted Herb Croutons

\$4 bowl

Today's Soup

\$4 bowl

Boar's Head 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

RACQUETS
FOOD & DRINK

*Consuming raw and undercooked meats, poultry, shellfish or eggs increase your risk of food borne illness especially if you have certain medical condition.

DINNER MENU

BETWEEN THE BREAD

Served with Route 11 Chips, Racquet Fries or House Salad

The Burger

Cheddar Cheese, Caramelized Onions
Tomato, Shredded Lettuce
Rooster Sauce
Toasted Brioche Bun

\$14

The Dagwood

Toasted Vienne White Bread
Boar's Head Turkey, Shaved Ham
Crispy Bacon, Swiss Cheese, Mayo
Romaine Lettuce & Sliced Tomato

\$12

Boar's Head Short Rib Melt

Braised Short Ribs
Caramelized Onions
Grilled Cheese

\$12

ENTREES

SERVED FROM 5:00 P.M. TO 9:00 P.M.

All Entrees Served with House Mixed Green Salad & Lemon Herb Vinaigrette

FROM THE FARM

Grilled Twin Petite Filet Mignon*

Moody Blue Cheese & Crispy Shallots
Roasted Potatoes
Caramelized Carrots

\$32

Roasted Polyface Chicken

Sautéed Pearl Potatoes
Grilled Zucchini
Fried Capers, Basil Pistou

\$20

Caromount Goat Cheese Polenta

Roasted Tomatoes, Portobello
Mushrooms, Local Seasonal Vegetable
Charred Tomato Vinaigrette

\$18

Braised Beef Short Rib

Gnocchi & Spinach
Mirepoix Red Wine Sauce

\$26

FROM THE COAST

Sautéed Trout Filet

Sautéed Pearl Potatoes, Shaved Radish
Brown Butter Carrot Puree

\$22

Roasted Salmon*

Wilted Spinach, Kale, Fingerling Potatoes
Charred Tomato Vinaigrette

\$20

Shrimp & Grits

Atlantic Coast White Shrimp & Creamy
Virginia Grits, Andouille Sausage
Green Onions, White Wine & Lemon

\$22

LITTLE ONES

Served with Route 11 Chips, Fruit Salad or French Fries

Hot Dog | Cheese Quesadilla | Kid's Burger | Chicken Fingers | Turkey & Cheese Wrap
Grilled Cheese | Peanut Butter and Jelly

\$6

Boar's Head 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.

RACQUETS
FOOD & DRINK

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