

# The MILL ROOM

BOAR'S HEAD RESORT

## SUNDAY BRUNCH MENU

11:00 a.m. – 2:00 p.m.

\$38.00 Per Person (plus tax & gratuity)

To accommodate our “Sunday standards” listed below, our culinary team will also adorn the menu with additional “chef’s choice” items to keep the selection unique and fresh for each week.

---

### Diced Seasonal Fruit Salad & Fresh Mint

~

### Sliced Smoked Salmon

Capers, Red Onions, Cucumbers, Tomatoes, Chive Cream Cheese

~

### Mixed Green Lettuce Salad

Olives, Cucumbers, Carrots, Parmesan Cheese, Tomatoes, Red Onions, Dried Cranberries, Croutons  
Ranch Dressing, Blue Cheese Dressing & Balsamic Vinaigrette

~

### Local & Domestic Cheese Display

Dried Fruits & Berries, Sweet Honey & Crackers

~

### Applewood Smoked Bacon, Local Edwards Sausage, Turkey Sausage Patties

~

### Boar’s Head Breakfast Potatoes

~

### Wade’s Mill Stone Ground Grits

~

### Scrambled Farm Eggs

~

### Charlottesville Traditional Poached Eggs Benedict

Toasted English Muffin & Cured Ham

~

### Chef Prepared Omelets Station\*

Farm Fresh Eggs, Bell Peppers, Onions, Spinach, Tomato, Ham, Bacon, Mushrooms,  
Cheddar Cheese, Jack Cheese, Egg Whites & Egg Beaters

~

### Chef’s Carving Station\*

Roasted Prime Rib Of Beef, Horseradish Cream

~

### Chef’s Selection of Three Classic Pastries

~

### Boar’s Head Bread Pudding

~

### Chocolate Covered Strawberries