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

---

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, shellfish or eggs increase your risk of food borne illness especially if you have certain medical conditions.