

# 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,  
Executive Chef Dale Ford 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

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### Sliced Smoked Salmon

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

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### Mixed Green Lettuce Salad

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

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### Local & Domestic Cheese Display

Dried Fruits & Berries, Sweet Honey & Crackers

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

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### Boar's Head Breakfast Potatoes

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### Wade's Mill Stone Ground Grits

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### Scrambled Farm Eggs

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### Charlottesville Traditional Poached Eggs Benedict

Toasted English Muffin & Cured Ham

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### Chef Prepared Omelets Station\*

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

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### Chef's Carving Station\*

Roasted Prime Rib Of Beef, Horseradish Cream

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### Chef's Selection of Three Classic Pastries

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### Boar's Head Bread Pudding

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### Chocolate Covered Strawberries