

The MILL ROOM

BOAR'S HEAD RESORT

COOKING IS MORE THAN THE PREPARATION OF FOOD.

Cooking is a passion, a celebration of taste, the study of how ingredients come together to ignite the senses.

Cooking is the mastery of techniques, the art of integrating the sciences, and a reinvention of cuisine.

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.

SOUPS

Virginia Crab & Corn Chowder | 6
Crisp Kite's Ham, Potato, Roasted Corn Relish

A Cup of Peanut | 6
A Boar's Head Tradition

White Bean & Kale | 5
White Bean Purée, Kale, Corn Bread, Smoked Paprika

TROUT HOUSE SALAD

The "Spring House" as it was called in its early years, because of the fact it connected two fresh water springs on the grounds, was later renamed the Trout House. Stocked with local Virginia trout, guests and residents were invited to catch their own fish and have the resort chefs prepare them for lunch and dinner.

The Trout House was refurbished in 2018 with a focus on growing our own produce. The reimagined Trout House represents our resort's continued evolution of Southern Hospitality and commitment to delivering fresh, local foods. The Urban Farming Trout House "Sprouting Project" allows the Chefs to plant Heirloom Monticello seeds in smart soil, monitor growth, track analytics, and deliver a bountiful harvest of pure clean foods.

LOVE OUR FARMERS SALADS

Mixed Trout House Greens | 10
Nasturtiums, Baby Lettuce & Sprouts, Carrot Curls
Sweet Vinegar Tomatoes, Sprouting
Green Goddess, Lemon Herb

Baby Red Kale & Romaine Salad | 11
Grated Esmontonian Cheese, Toasty Croutons
Black Garlic Caesar Dressing

Chef D'amelio Local Farmers Salad | 11
A Daily Salad from the Bounty of Local Harvest

APPETIZERS

Southern Fried Lobster | 14

Star Hill Beer Battered Lobster Tail
Roasted Whiskey Soaked Pineapple,
Shaved Vegetable Salad, Chef's Hot Sauce & Soy

A Tour of Virginia Oysters Trail* | 14

Tangier Island Half Shell, Misty Point Half Shell, Point Baked
Tommy Legget York River Baked Southern Rockefeller

Atlantic Coast BBQ Shrimp | 9

Cucumber Ramp Salad
Kitchen Yum Yum Sauce

Southern Hams & Jam Board | 20

Smoked Duck Ham, Kite's Madison County Country Ham
Wild Boar Prosciutto, Garlic Herb Biscuits, Virginia Honey
Comb, Stone Mustard, Apple Butter & Pepper Jam

Crispy Salmon Belly & Heirloom Butcher Grit Cake | 9

Lemon Aioli & Trout House Arugula

Surry County Peanut & Legume Hummus | 7

Boiled Virginia Peanut, Butter Pickles & Toast

Polyface Eggs & Bacon | 11

Kentuckyaki Pork Belly, Polyface Deviled Eggs
Pickled Onions

ENTRÉES

Pan Roasted Rockfish | 29

Sweet Potato & Carrot Purée, Sautéed Broccolini
Pickled Blackberries, Trout House Garni

Pan Roasted 136-Degree Duck Breast* | 38

Carolina Middlins, Roasted Carrot
Red Kale, Brussel Sprouts, Mission Fig

Flounder | 28

Eggplant, Papa Weaver Sausage & Spinach
Crispy Fingerling Potatoes & Tomato
Caper Vinaigrette

Skillet Roasted Salmon* | 28

Cucumber Herb Pistou, Sautéed Red Kale
Salmon Roe

Grass Fed Center Cut Filet Mignon* | 44

Creamed Collard Greens, Duck Fat Roasted Potatoes
Sharondale Mushrooms, Sprouting Project Pesto

Shrimp & Grits | 29

Southern Atlantic Coast White Shrimp & Creamy
Marmac Farmstead Cheese Grits, Shrimp Butter
Andouille Sausage, Scallion & Pinot Gris

Wild Caught Wreckfish & Crab | 32

Lemon Rice Grits, Grilled Asparagus, Crispy Shallot
& Herb Butter Emulsion, Chef's Pepper Sauce

Chesapeake Crab Cake | 33

Southern Beans & Sea Island Red Peas Succotash
Heirloom Butcher Grits & Citrus Remoulade

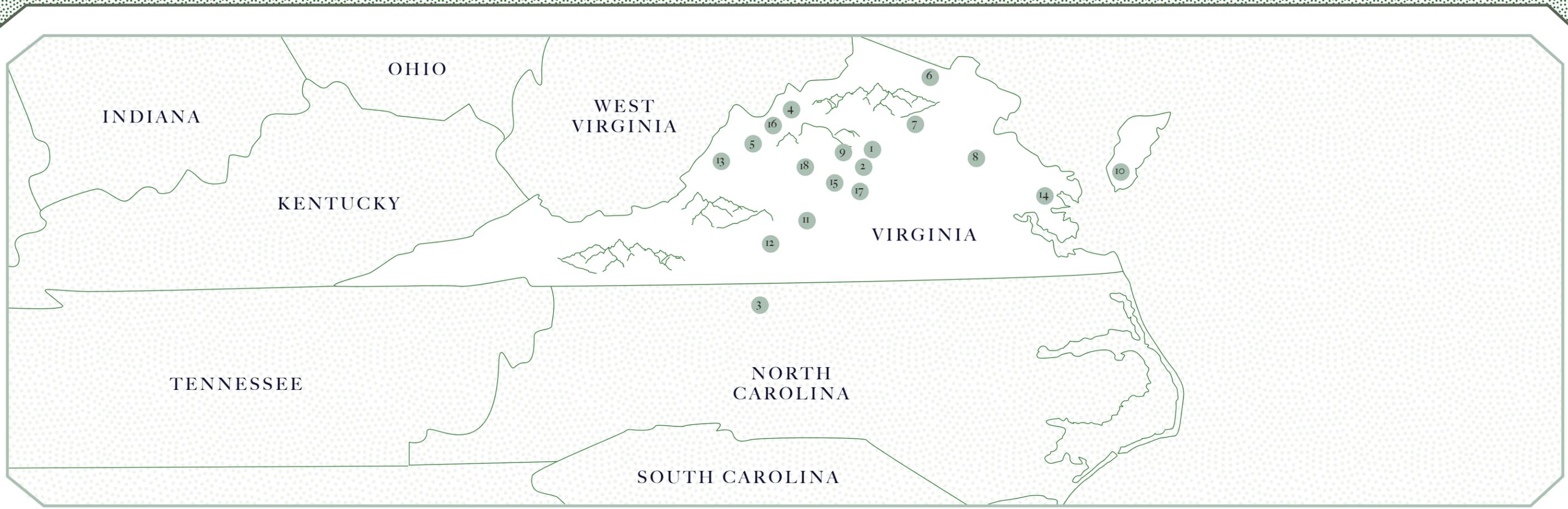
Papa Weaver Pork Tenderloin | 26

Local Mushroom, Shaved Asparagus
Red Quinoa, Natural Sauce

Lamb Ribeye & Braised Lamb Neck Ravioli* | 48

Oven Dried Tomatoes, Pea Shoots & Pistachio
Hickory Carrot Purée

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.



LOCAL FARMERS & ARTISANS

1 | *Morven Farms* | *Charlottesville, VA*

In 2001, philanthropist John W. Kluge gave an extraordinary gift of real estate to the University of Virginia Foundation for educational and charitable purpose. The 7,379-acre gift, valued in excess of \$45 million, more than doubled the University's land holdings. Located in southeastern Albemarle County, the properties comprised 11 farms and estates, including historic Morven Farm. Breaking ground in Spring 2011, a student-led team restored a one-acre kitchen garden at Morven. The Morven Kitchen Garden productive and educational garden currently serves as a local food systems laboratory for students and faculty, including Morven Summer Institute participants.

2 | *Schuyler Farms* | *Albermarle County* | *Schuyler, VA*

Using organic, non-GMO seeds, Schuyler Greens Company grows high quality greens, year-round in greenhouses – maintaining an optimal temperature range of 60 – 70°F. In addition to a forced-air heating system, they have invested in a “swamp cooler,” a device that cools air through the evaporation of water. Run by John McMahon, his greens are grown hydroponically, meaning without soil, in liquid that bathes the plants' roots in a nutrient-rich, recirculated solution that provides them with everything they need. Schuyler Greens Co. provides lettuces, micro greens, mushrooms and many seasonal items like carrots and swiss chard.

3 | *Joyce Farms* | *North Carolina*

Joyce Farms is a family-owned company dedicated to providing top chefs, artisanal butchers, and educated consumers with the finest, most flavorful poultry, beef and game raised on small farms using humane, all-natural methods.

4 | *Autumn Olive Farms* | *Shenandoah Valley, VA*

Autumn Olive Farms is an award winning small family farm located north of Waynesboro in the central Shenandoah Valley of Virginia. Since 2008 AOF has been synonymous with quality, consistency, integrity, and innovation in every facet of what they do. They raise and sell several heritage breeds of animals from farrow to finish. Highlighted on our menu is Autumn Olives Pork Chop.

5 | *Polyface Farm* | *Augusta County, Swoop, VA*

Polyface Farm is a family owned, multi-generational, pasture-based, local-market farm and informational outreach in the Shenandoah Valley. Polyface provides The Mill Room with chicken and duck eggs, as well as pasture raised poultry.

6 | *Wayside Farm* | *Rockingham County* | *Berryville, VA*

If asked what's available from Wayside Produce, father and son duo Alex and Andrew Mason will respond in unison, “Name a crop.” That's the same “all or nothing” mentality that brought the Masons to Virginia to begin a new family adventure in Rockingham County. Wayside provides organic produce seasonally.

7 | *Papa Weaver's Pork* | *Madison County* | *Orange, Virginia*

Papa Weaver's Pork is a family owned and operated business in Madison County, Virginia, owned by Tina and Tom Weaver. They have spent years building their reputation through careful focus on local foods and producing a hand-raised, all-natural pork product. They raise their animals with home grown feed, fresh air, proper nutrition, and a healthy environment.

8 | *Agriberry Farms* | *Hanover County*

Founded in 2008, Agriberry Farm is located along the banks of the Pamunkey River in Hanover County, Virginia. Anne Geyer, the owner, has truly perfected the art of growing strawberries, raspberries, blackberries, peaches, and nectarines. Agriberry's fruit is some of the best we've ever seen.

9 | *Crown Orchard* | *Albermale County*

For four generations, Crown Orchard Company has been one of Central Virginia's most prolific fruit growers, boasting seven major orchards spread over a 15-mile radius. Owned and operated by the Chiles family, the company has many acres of peaches, nectarines, and apples.

10 | *Van Dessel Farms* | *Acomack County*

In the last years of the 19th Century, a young farmer on the fertile central plains of Belgium became frustrated because no land could be had to expand his five acre ancestral farm and meet the needs of his growing family. He set sail for America with his wife and three children. The Van Dessels are now in their fifth generation of vegetable production in America. Horseradish remains a major part of their business, as well as beets, carrots, leeks, parsnips, turnips, and winter squash. They also grow some grain and cover crops for rotation purposes, always striving to leave the land in better condition for the next generation.

11 | *Yoders Farm* | *Campbell County*

The Yoder family has been farming in Campbell County, VA, since the 1950s. Traditionally managing a combination of a large dairy herd and diversified vegetables, Delvin and Barbara Yoder sold their herd in the 1990s to focus on greenhouse growing with a select few produce items. Working alongside their sons, they now specialize in hydroponic tomatoes, strawberries, and pumpkins (including you-pick strawberries and pumpkins), and are well known for having some of the best tomatoes, even in November and lasting through February.

12 | *Mountain View Farm* | *Rockbridge County*

At Mountain View Farm they believe that sunshine, good soil, and happy cows make for delicious farmstead cheeses. Their beautiful 250 acre dairy farm currently houses around 200 cows (Jersey, Holstein, and cross-bred) which they milk twice daily. They are a year round farming operation. Their cows are out on pasture-rotationally grazed and receive non-GMO feeds. They craft raw milk, artisan cheeses that are aged 60 days as well as fresh, pasteurized products. Mountain View Farm Products, LLC is family owned and operated by Fred and Christie Huger. They live on the farm in Fairfield, Virginia with their three children, Anderson, Everett, and Isabelle.

13 | *Buffalo Creek Beef* | *Rockbridge County*

The Potter Family traces it's farming history back 7 generations. Buffalo Creek's cow herd is Angus based and they use Angus and Wagyu Bulls to breed their cows. Their animals are hand fed and cared for in small groups. This allows observation of each animal's performance, which ensures that each animal is harvested at the right time. Buffalo Creek Beef provides The Mill Room with the best center cut grass fed filet in the area.

14 | *S. Wallace Edwards & Son* | *Surry County*

When S. Wallace Edwards started selling ham sandwiches on the Jamestown-Scotland Ferry, he realized just how desirable cured ham products were. Soon thereafter, Edwards began his business. Edwards built his first smokehouse in 1926 and the business began to boom with his first product, the wigwam brand ham. Edwards Smokehouse products have grown from the wigwam ham to include Surryano ham, bacon, sausage, a variety of other pork products and most recently, a dry cured lamb.

15 | *Seven Hills Food* | *City of Lynchburg*

Seven Hills Food is a wholesaler of premium pastured Virginia family farm raised Angus beef. Based out of the historic Holliday Street Plant in Lynchburg Virginia, at Seven Hills Food Company their mission is simple: connect local meat producers to local meat consumers.

16 | *Cestari Lamb* | *Churchville, VA*

Cestari sheep are raised in a sustainable environment where they are treated with the finest of care. Cestari raises wool-bearing sheep, which have leaner, milder meat than sheep traditionally bred for meat. With a sweet flavor and light taste, their meat is as unique as it is tender. Featured on our menu as Lamb Sliders.

17 | *Caramont Farm* | *Albermarle County*

Caromont Farm is located 23 miles South of Charlottesville, Virginia, in the heart of Virginia's Monticello Wine Region. Chef and cheesemaker Gail Hobbs Page has produced award winning goat's milk and cow's milk cheeses since 2007. Caromont Farm and their cheeses have been featured in The Washington Post, Food and Wine Magazine, and Culture Magazine, as well as on PBS, the CBS Evening News, and international cooking shows. Caromont Farm cheeses are featured on our local cheese board and also incorporated into other dishes throughout.

18 | *Woodson Mill* | *Nelson County*

Woodson's Mill is located just across the Piney River from Lowesville, Virginia. The building is a historic landmark, but Woodson's Mill is still a busy place. Woodson's Mill produces all-natural grits, flours and meals in small batches, by hand, from the best local ingredients available. Featured on The Mill Room menu are Bloody Butcher Grits. These grits are specked with red, which were said to resemble a butcher's apron, and are a truly authentic Virginia tradition.