Boar's Head Resort is committed to the use of local farms, butcheries and fishmongers. 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.

## TRADITION OF EXCELLENCE

The Mill Room is the culmination of a lifelong culinary journey amongst a group of kindred food and beverage professionals. Steeped in Southern Hospitality with food inspired by traditions that will pass on for generations to come, The Mill Room is a daily place to gather, relax, unwind, nourish the body and indulge.

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### LUNCH MENU

#### APPETIZERS
- Fried Green Tomato & Pimento Cheese | $9
- Heirloom Tomato Salad, Rooster Sauce
- Kentucky Songbird
- Chesapeake Bay Blue Crab, Roasted Corn
  Old Bay & Tarragon, Meyer Lemon Aioli
- Virginia Cheese Board | $16
  Local Cheeses, Peach Mustard
  Smoked Almonds, Toast
- Polyface Eggs & Bacon | $11
  Kentucky Smoked Pork Belly
  Polyface Deviled Eggs, Pickled Onions

#### SOUPS
- Virginia Crab & Corn Chowder | $16
  Crisp Kite’s Ham, Potato, Roasted Corn Relish
- A Cup of Peanut | $6
  A Boar’s Head Tradition
- White Bean & Kale | $15
  White Bean Purée, Kale, Cornbread Croutons
  Smoked Paprika

#### ENTRÉES
- Braised Short Rib Pot Roast | $16
  Toasted Country Bread, Cracked Fingertips
  Local Vegetables & Braising Sauce
- Lobster Pot Pie | $12
  Sweet Potato, Peas, Corn, Leek, Mornay, House Biscuit
- Seven Hills Farm Petite New York Strip | $19
  Fried Potatoes & Blue Cheese, Mill Room Steak Butter
- Pistachio Crusted Salmon* | $19
  Chilled Vegetable Salad, Caromont Feta Cheese
  Crispy Fingertip Potato, Red Pepper Roulade
- Chesapeake Bay Blue Fin Crab Cake | $18
  Sweet & Sour Cucumber Slaw, Pickle Remoulade, Brioche Roll
- Smoked Turkey & Ham Club | $14
  Shaved Smoked Turkey, Smoked Sugar Cured Ham, Swiss Cheese
  Grilled Country White Bread, Lettuce, Tomato with Dijon Aioli
- Mini Local Lamb Sliders | $11
  Grilled Local Lamb, Caramelized Onion, Tzatiki Sauce, Sheep Cheese
- The True Vegetable Burger | $14
  '100% Plant Based Burger with Vegan Cheese, House-made Vegan
  Mayonnaise & Mint Greens Salad
- The Smashed Burger* | $15
  Double Char-grilled Ground Beef Patties, Local Marmite
  Cheese, Lettuce, Tomato, Red Onion, Toasted Challah Roll
- Grilled Shredded Chicken & Avocado | $12
  Harvested Chicken Breast, Baby Swiss Cheese, Smashed Avocado
  Lettuce, Tomato, Open-Faced on Grilled Country White Bread
- Grilled Portobello Mushroom & Tofu Reuben | $11
  Grilled Marble Rye Bread, Shaved Cabbage Slaw, Baby Swiss
  Cheese & Sweet Dijon Aioli
- Charlottsville Ham Biscuit | $12
  Boar’s Head Biscuit, Kite’s Ham, Arugula, Pepper Jelly & Fried Egg

#### HANDHELD

**FRANCO’S HOMEMADE PIZZA**

Fried Green Tomato & Pimento Cheese | $9
- Heirloom Tomato Salsa, Rooster Sauce

Maryland Crab Hushpuppies | $12
- Chesapeake Bay Blue Crab, Roasted Corn
  Old Bay & Tarragon, Meyer Lemon Aioli

Virginia Cheese Board | $16
- Local Cheeses, Peach Mustard
  Smoked Almonds, Toast

Polyface Eggs & Bacon | $11
- Kentucky Smoked Pork Belly
  Polyface Deviled Eggs, Pickled Onions

Chesapeake Bay Blue Crab, Roasted Corn
Old Bay & Tarragon, Meyer Lemon Aioli

#### LOVE OUR FARMERS SALAD

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

- Baby Red Kale & Romaine Salad | $11
  Grated Parmesan Cheese, Toasted Country Bread
  Basil, Blackberry Vinaigrette

- Chef D’Amelio Local Farmers Salad | $11
  A Daily Salad from the Bounty of Local Harvest

- Anguola & Goat | $12
  Caromont Goat Cheese, Fritter, Pickled Red Onion, Roasted
  Golden Beets, Candied Pecans, Blackberry Vinaigrette

- Tomato Caprese | $11
  Marinated Local Heirloom Tomato, In-House Ricotta
  Toasted Pine Nuts, Basil Onion Jam, Balsamic Reduction
  Parmesan Cookie, Extra Virgin Olive Oil

- Roasted Vegetable & Grain Bowl | $10
  Farmers Market Vegetables & Fresh Herbs, Toasted Farro
  Grain & Peanuts, Lemon Herb Vinaigrette

- House Wedge Salad | $11
  Wedge of Baby Iceberg, Lettuce, Marinated Tomato & Cucumber,
  Kite’s Ham, Broken Blue Cheese Vinaigrette

- Fried Chicken Liver & Spinach Salad* | $13
  Apples, Potatoes, Bacon, Onion, Poached Egg
  Farmers Cheese, Mustard Dressing

- The Smash Burger* | $15
  Double Char-grilled Ground Beef Patties, Local Marmite
  Cheese, Lettuce, Tomato, Red Onion, Toasted Challah Roll

- Grilled Shredded Chicken & Avocado | $12
  Harvested Chicken Breast, Baby Swiss Cheese, Smashed Avocado
  Lettuce, Tomato, Open-Faced on Grilled Country White Bread

- Grilled Portobello Mushroom & Tofu Reuben | $11
  Grilled Marble Rye Bread, Shaved Cabbage Slaw, Baby Swiss
  Cheese & Sweet Dijon Aioli

- Charlottsville Ham Biscuit | $12
  Boar’s Head Biscuit, Kite’s Ham, Arugula, Pepper Jelly & Fried Egg

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**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 purposes. The 7,000-acre gift, valued in excess of $6 million, more than doubled the University’s land holdings. Located in southeastern Albemarle County for properties comprised 11 farms and estates, including historic Morven Farm. Rooting in the spring of 1772, a student-building remained a cornerstone of the University of Virginia’s founding. The Morven Kenneth Foundation provides both the educational and agricultural community access to a local food systems laboratory for students and faculty, including Morven Kenneth Institute participants.

2. **Schylers Farms | Alleghany County | Schuyler, VA**
   - They operate an organic farm, growing potatoes, sweet corn, field vegetables, tomatoes, onions, peppers, eggplants and more. They also have a small herd of cows that were bred to produce milk for their farmstead cheese. They are committed to sustainable agriculture and are members of the Organic Trade Association.

3. **Joyas Farms | North Carolina**
   - Joyas Farms is a family-owned company dedicated to providing top-quality, artisanal butter, and educational classes with the finest, most flavorful pasture. They are passionate about raising animals in an ethical, sustainable manner. They have a small herd of cows that are hand fed and cared for in small groups. This allows for observation of each animal’s performance, ensuring the highest quality of milk and cheese.

4. **Autumn Olive Farms | Shenandoah Valley, VA**
   - Autumn Olive Farms is an organic winemaking farm located north of Waynesboro in the central Shenandoah Valley of Virginia. Since 2004 AOF has been synonymous with quality, consistency, integrity, and innovation in every facet of what they do. They pride themselves on their sustainable farming practices and are committed to producing high-quality grapes and wines.

5. **Polyface Farm | Augusta County, Staunton, VA**
   - Polyface Farms is a family-owned, multi-generational, pasture-based, local-market farm and educational outreach in the Shenandoah Valley. Polyface provides The Mill with fresh eggs and duck eggs as well as pasture-raised poultry.

6. **Wayside Farm | Rockingham County, Berryville, VA**
   - Wayside Farm is a family-owned farm that provides fresh produce, eggs, and other farm products to local restaurants and markets. They believe in sustainable agriculture and use organic practices to ensure the health of the land and the community.

7. **Pope Warner's Park | Madison County | Virginia, VA**
   - Pope Warner’s Park is a family owned and operated business in Madison County, Virginia, owned by Dave and Tina Warner. They have over ten years of experience raising sheep and goats; however, their specialty is in raising and selling meat sheep and goats. They offer a variety of wool products, including yarn, felt, and fiber. They are committed to sustainable agriculture and use organic practices to ensure the health of the land and the community.

8. **Agapetry Farms | Harrison County**
   - Agapetry Farms is a family-owned, multi-generational farm located in the Shenandoah Valley of Virginia. They specialize in growing vegetables, fruits, and herbs. They believe in sustainable agriculture and use organic practices to ensure the health of the land and the community.

9. **Crown Orchard | Albermarle County**
   - 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 built a reputation for producing some of the best tomatoes, even in November and lasting through February.

10. **Piney Dell Farm | Amissville Countyn**
    - In the last year of the 20th Century, a young farmer on the fertile central plains of Belgium became frustrated because no land could be had to expand his family’s growing business. He settled in America and started farming his family’s tradition in a new country. The Piney Dell Farm is a multi-generational, family-owned business.

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 crops, the Yoder family has a long history of producing high-quality milk and cheese. They are committed to sustainable agriculture and use organic practices to ensure the health of the land and the community.

12. **Buffalo Crust Goat | Rockbridge County**
   - The Buffalo Crust Goat Farm is a multi-generational business. Buffalo Crust is located in Amissville and has been raising pigs and goats for over 10 years. They are committed to sustainable agriculture and use organic practices to ensure the health of the land and the community.

13. **Woodson's Mill | Lowesville, VA**
    - 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 grist, flour, and meals in small batches, by hand, from the best local ingredients available. Based on The Mill House of Arrow Rock Distillery line of Arrow Rock Grain Whiskey, these spirits are made with local grains, and are truly authentic Virginia traditions.