BREAKFAST HASH
Roasted Root Vegetable Hash* | $11
Apples, Kale, Sweet Potato
Radish & Beets
Sunny Side Up Eggs & Toasted Wheat Bread

THE STUDY OF BREAKFAST

Served
7:00 a.m. - 10:30 a.m.

It’s often said that breakfast is the most important meal of the day, and we could not agree more. We cook with local, cage free chicken and duck eggs, Kite’s Ham, Edwards Sausage, our own garden grown produce, Wade’s Mill Stone Ground Grits, Meadow Creek Dairy and offer gluten-free options.

FRUIT BOWLS
Diced Morning Melon & Pineapple | $9
Honeydew, Cantaloupe & Golden Delicious Pineapple
Vanilla Yogurt Dipping

House Crafted Coconut & Almond Granola & Berries | $9
Greek Yogurt & Skied Local Honey Comb

Steel Cut Irish Oats | $8
Morning Berries & Brown Sugar

Virginia Stone Ground Grits | $9
Wades Mill Grirts, Cheddar Cheese
Chopped Bacon, Green Onions

THE STUDY OF BREAKFAST

BOAR’S HEAD RESORT

PANCAKES & WAFFLES
Classic Waffles | $13
Whipped Butter, Maple Syrup
Seasonal Berries & Powder Sugar

Triple Grain Pancakes | $14
Whipped Butter, Maple Syrup
Blueberries, Bananas or Chocolate Chips

Gluten-Free Pancakes | $12
Whipped Butter, Maple Syrup
Blueberries, Bananas or Chocolate Chips

SOUTHERN SPECIALTIES

The Steak & Eggs* | $22
Petite Beef Tenderloin
Farm Fresh Eggs
Boar’s Head Breakfast Potatoes & Toasted Wheat Bread

Farm Fresh Whipped
Three Egg Omelets* | $16
Served with
Boar’s Head Breakfast Potatoes & Biscuit
Choice Year Ingredients
Ham, Tomatoes, Bell Pepper, Onion, Mushroom, Spinach, Bacon, Cheddar Cheese, Swiss Cheese, Feta Cheese

Classic Blue Ridge Eggs Benedict* | $16
Griddled English Muffin
Virginia Ham, Poached Cage Free Eggs
Classic Hollandaise Sauce

Mill Room Breakfast* | $15
Served with
Farm Fresh Eggs Your Way
Boar’s Head Breakfast Potatoes or Grits
and Buttermilk Biscuit & Jams
2 Choice of:
Apple Smoked Bacon, Surry County Sausage,
Kite’s Salt Cured Ham

Smoked Salmon | $15
Whipped Cream Cheese, Diced Tomatoes
Pressed Eggs, Red Onion & Capers
Toasted Bagel

The Study of Breakfast

BOAR’S HEAD RESORT

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, fish, shellfish or eggs increases your risk of food borne illness especially if you have certain medical conditions.
LOCAL FARMERS & ARTISANS

1|Morven Farms|Charlotteville VA
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 Gardens production and educational garden currently serve as a local food systems laboratory for students and faculty, including Morven Summer Institute participants.

2|Schuyler Farms|Schuyler VA - Albemarle County
Using organic, non-GMO seeds, Schuyler Greens Company grows high-quality greens, year-round in greenhouses. Schuyler Greens Co. produces lettuce, mixed greens, mushrooms and many seasonal items like carrots and red 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|Border Springs Lamb Farms|Patrick County
Border Springs Farm is nestled at the base of the Blue Ridge Mountains in Patrick County, only 10 miles north of the North Carolina Border and 20 minutes from the picturesque Blue Ridge Parkway. Border Springs Farm is a small family farm raising Kathadin and Texel sheep as well as working Border Collies. They raise natural lamb on their pastures and do not sell any processed lamb that’s ever been treated with hormones or antibiotics.

5|Pamplin Poultry|Appomattox County
Pamplin Poultry provides healthy, flavorful, and sustainable poultry meat to you, their customer. They are committed to the respect and well-being of every bird on their farm throughout the entire production process. Pamplin Poultry provides The Mill Room with chicken and duck eggs, as well as pasture raised poultry.

6|Wayside Farms- Berryville VA-Rockingham County
If asked what’s available from Wayside Farm, 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 Weavers (Orange VA)|Madison County
Papa Weever’s Pecan is a family owned and operated business in Madison County, Virginia, owned by Tina and Tom Weaver. 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|Albemarle 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|Accomack County
The Van Dessel family is 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 squashes. They also grow some grains and cover crops for rotation purposes, always striving to leave the land in better condition for the next generation.

11|Yoder’s Farm|Campbell County VA
The Yoder family has been farming in Campbell County, VA, since the 1950s. Working alongside their son, 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|Mountine View Farm|Rockbridge County
At Mountine View Farm they believe that sunshine, good soil and happy cows make for delicious farmed cheese. They are a year round farming operation. They craft raw milk, artisan cheeses that are aged 60 days as well as fresh, pasteurized products. Mountine View Farm Products, LLC is family owned and operated by Fred and Christie Huger.

13|Buffalo Creek Beef|Rockbridge County
The Potter Family traces its farming ancestry back 7 generations. 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 canner cut grass beef in the area.

14|S. Wallace Edwards & Son|Surry County
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 Sunrayam hams, 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 wholesale of premium pastured Virginia family farm raised Angus beef. Based out of the historic Holiday Street Plant in Lynchburg Virginia, at Seven Hills Food Company their mission is simple: connect local meat producers to local meat consumers.

16|Caromont Farm|Albemarle 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 cheeses are featured on our local cheese board and also incorporated into other dishes throughout.

17|Wade’s Mill|Rockbridge County
Founded in the beautiful Shenandoah Valley in 1758, Wade’s Mill is Virginia’s oldest continuously operating commercial grain mill. Today they proudly continue the small and simple Wade’s Mill Tradition with one miller stone-grinding premium grains fresh to order. Their whole grain products are 100% natural, no additives, preservatives or bleaches. Just genuine, stone ground goodness in every bag.

18|Feridies Peanuts|Southampton County
Virginia peanuts are known for their large size and crunchy texture. Feridies are cooked in pure peanut oil to assure their healthful qualities and to maintain the peanut flavor. In 1992, The Peanut Patch became nationally recognized for its Virginia peanuts as a finalist in the International Fancy Food and Confection Show in the categories of “snack foods” and “classic.” Those award-winning peanuts are sold worldwide.