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.
LOCAL FARMERS & ARTISANS

1 | Morven Farms | Charlottesville 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 Garden produces 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. provide lettuces, micro greens, mushrooms and many seasonal items like carrots and sweet corn.

3 | Joyce Farms | North Carolina
Joyce Farms is a family-owned company dedicated to providing top chefs, artisan bakers, 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 situated 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 | Hampshire Poultry | Appomattox County
Hampshire Poultry is a pasture-based poultry farm located in Charlotte County, Virginia. Owned and operated by Brad & Cassie Doerr, their focus is on providing a healthy and natural lifestyle to their flock so that they provide healthy, flavorful, and sustainable poultry meat to their customers. They are commited to the respect and well-being of every bird on their farm throughout the entire production process. Hampshire 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 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 Weavers | Orange VA - Madison County
Papa-Weaver’s Pork 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 Goyer, 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 Orchards | Albemarle County
For four generations, Crown Orchards 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 has been growing vegetables and eggs since before World War II. They have many acres of peaches, nectarines and apples. The company has many acres of peaches, nectarines and apples.

11 | Buffalo Creek Beef | Rockbridge County
The Potter Family raises its farming family 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 center cut grass fed beef in the area.

12 | Agriberry Farms | Hanover County
Virginia peanuts are known for their large size and crunchy texture. Feridies are cooked in pure peanut oil to ensure 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.” These award-winning peanuts are sold worldwide.

13 | Buffalo Creek Beef | Rockbridge County
The “Spring House,” as it was called in its early years, connected two fresh water springs on the grounds and was later renamed the Trout House. 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” growing project allows the chefs to plant herbs. Monticello select to amate soil, monitor growth, track analytics, and deliver a bountiful harvest of pure clean foods.