The MILL ROOM
BOAR’S HEAD RESORT

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.

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 increase your risk of food borne illness especially if you have certain medical conditions.

APPETIZERS

Southern Fried Lobster | $16
Millstone Aka Beer Batterd Lobster Tail
Roasted Whiskey Soaked Pineapple
Shaved Vegetable Salad
Chef’s Hot Sauce & Sox Caramel

Virginia Oysters Casino* | $16
Topped with Bacon Butter and Roasted

Atlantic Coast Shrimp Toast | $11
Bacon, Tomatoes, Leeks,
Arugula Posts-Cream on Garlic Toast

Southern Ham & Jam Board | $20
Smoked Duck, Ham, Kin’s Madison County Country Ham, Local Prosciutto, Garlic Herb Biscuits
Virginia Honey Comb, Stone Mustard
Apple Butter & Pepper Jam

Turmeric Roasted Cauliflower | $8
Romesso Sauce, Hickory Syrup, Toasted Almonds

Local Apple Toast | $7
Caramalized Apple, Dried Cranberries, Tarragon
Caromont Goat Cheese, Hickory Gastrique

Sea Scallop & Braised Bacon | $12
Kentucky Pork Belly & Seared Sea Scallop
Romesso Sauce, Sprout House Gami

AMUSE BOUCLES

Roasted Fall Vegetable Barley Risotto | $26
Tuxedo Barley, Shorondale Mushrooms, Roasted Turnips, Butternut Squash, Pickled Red Beets, Toasted Virginia Peanuts, Hickory Gastrique

Joyce Farms Naked Neck Chicken* | $29
Carolina Gold Rice, Papa Weaver’s Chorizo, Ginger, Apples, Spinach, Simple Sauce

Coffee & Sorghum
Marinated Duck Breast | $29
Sweet Potato Puree, Wilted Kale
Glazed Carrots, Pickled Blackberries
Red Wine Demi-Glace

SOUPS

Butternut Squash Bisque* | $7
Lump Crab, Balsamic, Spried Croutons

A Cup of Peanut | $7
A Bear’s Head Tradition

DINNER MENU

ENTREES

Sautéed Red Snapper* | $34
Hoppin John, Carolina Gold Rice
Kale, Romesso Sauce

Skillet Roasted Salmon* | $29
Caromont Goat Cheese, Parsnip & Potato Mash, Sour Mustard Greens
Lemon Herb Emulsion

Cider Braised Pork
Check & Belly | $29
Bold Rock Hard Cider, Apple Compote
Kentucky Glazed Pork Belly
Sweet and Sour Mustard Greens
Farmstead Cheese Grits

Pan Seared Sea Scallops* | $36
Beluga Caviar Lentils, Wilted Kale
Roasted Tomato Butter Sauce

Shrimp & Grits | $29
Southern Atlantic Coast White Shrimp & Creamy Parmesan Cheese Grits, Shrimp Butter
Andouille Sausage, Scallion & White Wine

Blue Fin Crab Cake | $36
Tuxedo Barley Risotto, Fall Harvest Slaw, Peach and Lemon Preserve, Chef’s Fermented Hot Sauce

Seven Hills Meat Company
Center Cut Filet Mignon* | $44
Caromont Goat Cheese, Parsnip & Potato Mash
Broccolini, Truffle Butter, Shorondale Mushrooms
Red Wine Demi-Glace

Roasted Fall Vegetable Barley Risotto | $26
Tuxedo Barley, Shorondale Mushrooms, Roasted Turnips, Butternut Squash, Pickled Red Beets, Toasted Virginia Peanuts, Hickory Gastrique

Joyce Farms Naked Neck Chicken* | $29
Carolina Gold Rice, Papa Weaver’s Chorizo
Ginger, Apples, Spinach, Simple Sauce

Coffee & Sorghum
Marinated Duck Breast | $29
Sweet Potato Puree, Wilted Kale
Glazed Carrots, Pickled Blackberries
Red Wine Demi-Glace

Wednesday Special| $34
Boy’s Head Resort
Caromont Goat Cheese, Parsnip & Potato Mash
Broccolini, Truffle Butter, Shorondale Mushrooms
Red Wine Demi-Glace

LOVE OUR FARMERS SALADS

Mixed Sprout House Greens | $20
Naartujain, Baby Greens & Sprouts
Carrot Carls, Sweet Vinegar Tomatoes
Riston Green Goddess Dressing
Lemon Herb Vinaigrette

Baby Red Kale & Romaine Salad | $21
Grated Emontonian Cheese, Toasty Crotons
Black Garlic Caesar Dressing

Chef Paul’s Local Farmers Salad | $24
A Daily Salad from the Bounty of Local Harvest

Add Protein Options to Any Salads
Grilled Chicken Breast | $5
Grilled Atlantic Shrimp | $7
Grilled Salmon* | $10
Seared Crab Cake | $16

SMALL BITES & BIG BITES

Cotati Farm Lamb Sliders* | $13
Ground Local Lamb, Carmelized Onions
Tzatziki Aioli, Shredded Local Cheese & Spinach
French Fries or Side Salad

The Smash Burger* | $15
Double Ground Beef Patties
Local Marmalade Cheese, Lettuce, Tomato & Onion
Toasted Challah Roll & Roaster Sauce
French Fries or Side Salad

Lobster Pot Pie | $21
Sweet Peas, Potato, Corn, Leeks, Garlic Emulsion
House Biscuit Crumble

Fried Green Tomato B.L.T. | $14
Panko Crushed Green Tomatoes, Thick Cut Bacon, Trout House Lettuce, Pimento Cheese
Green Goddess Aioli & Open Face Country Toast

Smoked Turkey & Ham | $14
Shaved Smoked Turkey, Smoked Sugar Cured Ham, Swiss Cheese, Toasted Country White Bread, Lettuce, Tomato with Dijon Aioli
**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 site-acre kitchen garden at Morven. The Morven Kitchen Garden produces and educational garden currently serves as a local food system 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- provides lettuce, 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. **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 Katahdin and Texel sheep as well as working Border Collies. They raise natural lamb on their pastures and do not run any processed lamb that’s ever been tainted with hormones or antibiotics.

5. **Pampolin Poultry** [Appomattox County]
   - Pampolin Poultry, is a pasture-based poultry farm located in Charlotte County, Virginia. Owned and operated by Brad & Carrie Dorris, their focus is on providing a healthy and natural lifestyle to their flocks so that they provide healthy, flavorful, and sustainable poultry meat to their customers. They are committed to the respect and well-being of every bird on their farm throughout the entire production process. Pampolin Poultry provides The Mill Room with the best center cut grass fed beef in the area.

6. **Wayside Farm** [Berryville, VA - Rockingham County]
   - Wayside Farm 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.

7. **Papa Weavers** [Orange VA - Madison County]
   - Papa Weavers 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. **Agbery Farms** [Hanover County]
   - Agbery Farm is located along the banks of the Pamunkey River in Hanover County, Virginia. Ames Geyen, the owner has truly perfected the art of growing strawberries, raspberries, blackberries, peaches and nectarines. Agbery’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’s 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 keep 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 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. **Mountian View Farm** [Rockbridge County]
    - At Mountain 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. Mountain View Farm Products, LLC is family owned and operated by Fred and Christie Hugger.

13. **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.

14. **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 charcuterie master Gail Halvorsen Page has produced award-winning green’s milk and cow’s milk cheese since 2007. Caromont Farm cheeses are featured on our local cheese board and also incorporated into dishes throughout.

15. **Wade’s Mill** [Rockbridge County]
    - Founded in the beautiful Shenandoah Valley in 1750, Wade’s Mill is Virginia’s oldest continuously operating commercial grist mill. Today they proudly continue the small and simple Wade’s Mill Tradition with one roller 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.

16. **Feridies Peanuts** [Southampton County]
    - Virginia peanuts are known for their large size and crunchy texture. Feridies is 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 category of “snack foods” and “classic.” These award-winning peanuts are sold worldwide.