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. 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.

A 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.

LUNCH MENU

ENTRÉES

Cast Iron Chicken Pot Pie $14
Carrots, Onions & Celery, Potato, Pulled Shenandoah Chicken Breast, Savory Rich Volute & Flaky Herbed Crust

Lobster Pot Pie $22
Sweet Peas, Potato, Corn, Leeks, Garlic Emulsion
House Biscuit Crumble

Pappardelle Pasta $12
Spout House Pesto, Roasted Tomatoes, Wilted Scarlet Kale & Spinach
Add Grilled Chicken Breast* $5
Add Grilled Atlantic Shrimp* $7
Add Grilled Salmon* $8

Pistachio Crusted Salmon* $19
Roasted Fall Vegetables, Parsnip & Potato Puree
Red Pepper Coulis

APPETIZERS

Fried Green Tomato & Pimento Cheese $9
Heirloom Tomato Salsa, Rooster Sauce
Kentucky Sorghum

Simply Fried Oysters* $12
Cheesapeake Bay Oysters, Remoulade
Chefs Hot Sauce

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

HANDHELD

(Seved with House Fries or Sprout House Salad)

Blue Fin Crab Cake* $18
Sweet & Sour Cucumber Slaw, Pickle Remoulade, Brioche Roll

Smoked Turkey & Ham $14
Shaved Smoked Turkey, Smoked Sugar Cured Ham, Swiss Cheese
Toasted Country White Bread, Lettuce, Tomato with Dijon Aioli

Costar Farm Lamb Sliders* $12
Ground Local Lamb, Caramelized Onions, Tzaziki Aioli
Shredded Local Cheese & Spinach, French Fries or Side Salad

The True Vegetable Burger $14
100% Plant Based Curry Burger, Sweet & Sour Vegetable Slaw
Vegan Hot Pepper Mayonnaise

The Smash Burger* $15
Double Ground Beef Patties, Rooster Sauce, Local Marmal Cheese
Lettuce, Tomato, Red Onion, Toasted Challah Roll

Grilled Shenandoah Chicken & Spinach* $13
Herbed Chicken Breast, Baby Swiss Cheese, Wiltd Spinach
Sautéed Mushrooms, Lettuce, Tomato
Open Faced or Grilled Country White Bread

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

Charlotteville Ham Biscuit* $12
Boar's Head Biscuit, Kit's Ham, Arugula, Pepper Jelly & Fried Egg

SOUPS

Butternut Squash Bisque* $7
Lump Crab, Basil Oil, Spiced Croutons

A Cup of Peanut $7
A Boar's Head Tradition

LOVE OUR FARMERS SALAD

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 Emontonian Cheese, Toasty Croutons
Black Garlic Caesar Dressing
Chef D'Amelio Local Farmers Salad $11
A Daily Salad from the Bounty of Local Harvest

Arugula & Goat $12
Caromont Goat Cheese Fritter, Pickled Red Onion, Roasted Golden Beet Pearls, Candied Pecans
Blackberry Emulsion

Roasted Autumn Vegetables & Grains $11
Farmers Market Vegetables & Fresh Herbs
Toasted Fava, Tuxedo Harley & Roasted Peanuts
Lemon Herb Vinaigrette

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

ENTRÉES

The Smashed Burger* $15
Double Ground Beef Patties, Rooster Sauce, Local Marmal Cheese
Lettuce, Tomato, Red Onion, Toasted Challah Roll

Grilled Shenandoah Chicken & Spinach* $13
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Roasted Fall Vegetables, Parsnip & Potato Puree
Red Pepper Coulis

TROUT HOUSE SALAD

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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."
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|Schnurly Farms|Schuyler VA - Albemarle County
Using organic, non-GMO seeds, Schnurly Greens Company grows high quality greens, year-round in greenhouses. Schnurly Greens Co. provides lettuce, micro greens, mushrooms and many seasonal items like carrots and ewe 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, 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 you, their customers. They are committed to the impact and well being of every bird on their farm throughout the entire production process. Pamplin Poultry provides The Mill Room with eggs, and as well as pasture raised poultry.

6|Wayside Farm|Berrville 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 produces organic produce seasonally.

7|Papa Weavers|Orange VA
Papa Weavers’ 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 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 tasted.

9|Crown Orchard|Albemarle County
For four generations, Crown Orchard Company has been one of Virginia’s most prolific fruit growers, bearing 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 carrots, leeks, parsnips, turnips and winter squash. 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 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. 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 Chimna Huget.

13|Buffalo Creek Beef|Rockbridge County
The Potter Family traces its farming history 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 cut of grass beef in the area.

14|S. Wallace Edwards & Son|Suny County
Edwards built his first smokehouse in 1926 and the business began to boom with his first product, the wagrain brand ham. Edwards Smokehouse products have grown from the wagrain ham to include Surrays 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 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 1751, 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 miller stone-grinding premium grains fresh to order. Their whole grain products are 100% natural, additive-free, preservative 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 ensure their healthful qualities and to maintain the peanut flavor. In 1993, 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 “class.” These award-winning peanuts are sold worldwide.