

# The MILL ROOM

BOAR'S HEAD RESORT

## MORNING BOWLS

### Breakfast Grit Bowl | \$10

Fried Egg, Chopped Bacon, Tomatoes  
and Cheddar Cheese With Scallions

### Yogurt Bowl | \$11

Greek Yogurt, Seasonal  
Fruit & Berries, Granola and  
Toasted Coconut

### Steel Cut Oatmeal | \$9

Vanilla Bean Cream,  
Brown Sugar and Raisins

### Seasonal Sliced Melon | \$14

With Shaved Kite's Virginia ham  
& local Honey

### Chia and Almond Milk Parfait | \$14

Seasonal Berries (Vegan )

## BEVERAGES

### Greenberry's Coffee | \$4

### Hot Cocoa | \$4

### Assorted Tea Forte Hot Teas | \$5

### Fresh Squeezed Orange Juice | \$6

### Assorted Juices | \$4

## THE STUDY OF BREAKFAST

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, Kite's Ham, Edwards Sausage, our own garden  
grown produce, Meadow Creek Dairy and offer gluten-free options.

## SOUTHERN SPECIALTIES

### Boars Head Breakfast\* | \$14

Two Farm Eggs, Bacon or Sausage,  
Hash Browns and Toast or Biscuits

### Three Egg Omelet\* | \$15

Choice of: Spinach, Cheddar Cheese,  
Tomatoes, Onions, Ham, Sausage,  
Mushrooms, Peppers and Toast  
or English Muffin

### Loaded Smoked Salmon Bagel | \$16

Sliced Vine ripened tomato, red onion,  
capers, Egg and Herb Cream Cheese

### Biscuits And Gravy | \$9

Two Biscuits and Creamy Sausage Gravy

### Smoked Pork Benedict\* | \$16

Two Poached Farm Eggs, House Smoke  
Pork Loin and Hollandaise  
With Hash Browns and Wilted Spinach

### Belgian Waffle | \$14

Strawberries, Chantilly Cream and  
Vanilla Bean Maple Syrup

## SIDES

### Sausage | \$4

### Bacon | \$4

### Ham | \$4

### Grits & Butter | \$3

### Hash Browns | \$3

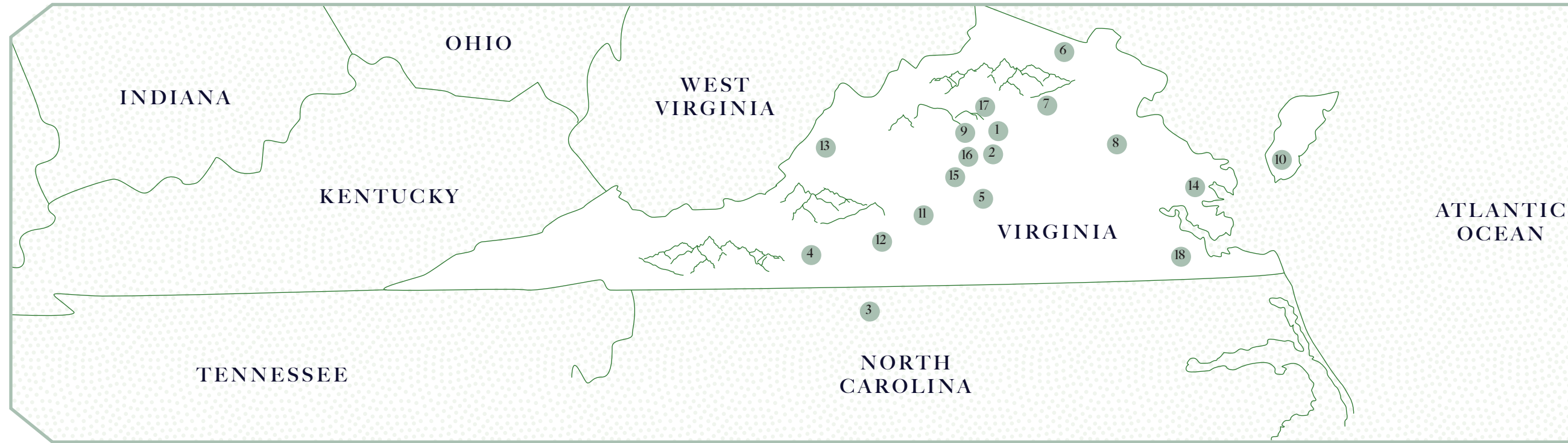
### Toast | \$3

## CHILDREN'S BREAKFAST

### ½ Waffle, Egg and Bacon | \$7

### Assorted Cereals | \$5

Served with Whole Milk



# 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 productive 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. provides lettuces, 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 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 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 Farm- 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 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 Dessels 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 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 Christie Huger.

- 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 center 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 Surryano 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 Holliday 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 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 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 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.