

The MILL ROOM

BOAR'S HEAD RESORT

In-Room Dining ~ Dinner

APPETIZERS

Southern Ham & Jam Board | \$25

Kites Madison County Country Ham, Chef's Daily Charcuterie,
Local Pepper Jelly, Apple Butter, Local Cheese, House Biscuits

ENTRÉES

Pan Seared Salmon* | \$32

Roasted Asparagus, Hot Honey Glazed Carrots,
Cilantro Sticky Rice, Rosemary Thyme Emulsion

Shrimp & Grits | \$30

House Smoked Bacon Lardons, Heirloom Tomato, Scallions
Farmers Butter Sauce, Gouda Cheese Grits

Roseda Farms Dry Aged New York Strip* | \$39

Asparagus Bundle, Wild Mushroom Ragu,
Celeriac Mashed Potato, Bourbon Shoyu Demi

Wild Mushroom Ravioli | \$28

Roasted Butternut Squash, Green Peas, Shiitake Mushrooms,
Gouda Cheese, Basil Infused Smoked Cream

SMALL & BIG BITES

The Smash Burger* | \$16

Roseda Farm's Double Ground Beef Patties, Grilled Onion & Mushrooms,
Boar's Head Secret Sauce, Provolone, Lettuce, Tomato, Sweet Tomato Relish,
Creole Remoulade, Pretzel Roll

Smoked Turkey Croissant | \$15

Grilled Asparagus, Cranberry Sauce, Bacon, Havarti Cheese

Mixed Sprout House Greens | \$11

Trout-House Greens, Pickled Beets, Candied Pistachios, Napa Cabbage,
Sweet Potato Cider Vinaigrette, Fresh Herb Ricotta Cheese

Mill Room Caesar | \$12

Romaine Lettuce, Baby Iceberg, Parmesan Crisp, Shaved Pecorino Cheese,
Paprika, Garlic and Herb Croutons

Add Protein Options To Any Salad

Grilled Chicken Breast* | \$5

Grilled Salmon* | \$7

Fried Shrimp | \$7

Crab Cake | \$17

1834 Wedge | \$12

Baby Iceberg, Sugar Cured Bacon, Diced Tomato, Moody Blue Cheese Crumbles,
Country Style Parmesan Ranch