

The MILL ROOM

BOAR’S HEAD RESORT

SMALL PLATES

- BEEF TARTARE | \$18**
Black Garlic, Herb Bone Marrow, Yolk,
Mustard Seeds, Benne Wafers
- PORK BELLY | \$17** ^{GF}
Herbed Farro, Pickled Blackberries, House Fungi
- ROASTED CAULIFLOWER | \$16** ^{GF} ^V
Meyer Lemon, Brown Butter, Cress,
Pink Peppercorns

FARMHOUSE GREENS

- BABY KALE CAESAR | \$17**
Pickled Onions, Bottarga, Yolk Dressing,
Cornbread Croutons
- FRUIT + UGLY TOMATO SALAD | \$18** ^{GF} ^V
Burrata, Red Rubin Basil, Paw Paw Vinaigrette
- HYDROPONIC GREENS | \$16** ^{GF}
Shallot Pearls, Smoked Lardons, Cured Egg,
Green Goddess

SOUP & STEW

- HEN + DUMPLING | \$15**
Fried Appalachian Bread, Thyme, Spice
- BOAR’S HEAD PEANUT SOUP | \$12** ^V
Peanut Brittle

ENTREES

LAND

- WILD BOAR | \$38** ^{GF}
Sweet Yam, Preserved Blueberry, Spiced
Plantains, White Tendrils
- AGED PRIME NEW YORK | \$42** ^{GF}
Butterball Potatoes, Mushrooms,
Tiger Bite Sauce, Cress
- ROASTED YOUNG HEN | \$32**
Dirty Rice, Peanut Butter Gravy,
Micro Salad

SEA

- SEED CRUSTED CATCH OF THE DAY | \$36** ^{GF}
Millroom Grits, Roasted Okra, Preserved
Shallots, Tomato Broth, Petite Sorrel
- CHARBROILED TROUT | \$35** ^{GF}
Celeriac Puree, Green Pea & Hominy
Succotash, Emulsion, Flowers
- COUNTRY SHELLFISH STEW | \$40** ^{GF}
Carolina Gold Rice, Fine Herbs, Charred Bread

GARDEN

- EXOTIC MUSHROOM | \$30** ^{GF} ^V
Root Vegetable Mousseline, Charred Corn,
Peppers, Nasturtium Oil
- MUSHROOM + CAULIFLOWER
RISOTTO | \$30** ^{GF} ^V
Short Grain Rice, Pickled Mushrooms, Flowers

EXTRA SIDES | \$8 each

**ROASTED BRUSSELS
SPROUTS**
Smoked Bacon Lardons

BUTTERBALL POTATOES
Crispy Potato Toppings

HEIRLOOM CARROTS ^V
Fine Herbs

HAND CUT FRIES
Truffle, Parm

DIRTY RICE
Scallions

MUSHROOMS ^V
Nasturtium Oil

*Consuming raw and undercooked meats, poultry, fish, shellfish or eggs increase your risk of food borne illness especially if you have certain medical conditions.