

The MILL ROOM

BOAR'S HEAD RESORT

Easter À La Carte Brunch Menu

BREAKFAST

*All Breakfast Entrees Served With Home Fries or Grits Bowl and
Wheat Toast, Vienna White Bread, Rye Bread or Biscuit*

Mill Room Three Egg Omelet

Bacon, Goat Cheese, Spinach, Onions | \$14

Southern Eggs Benedict

Fried Green Tomato, Pulled Pork, Hollandaise Sauce | \$13

House Made Belgian Golden Waffle

Strawberry Jam, Praline Pecans | \$11

Smoked Brisket Hash

Home Fries, BBQ Sauce, Two Fried Eggs | \$20

LUNCH

She-Crab Soup

Fried Crab Meat, Microgreens | \$9

Trout House Salad

Fresh Lettuce, Pickled Vegetables, Lemon Thyme Vinaigrette | \$8

Spicy Southern Tabbouleh Bowl

Red Quinoa, Tomatoes, Cilantro, Avocado, Bell Peppers,
Cucumbers, Cilantro Vinaigrette | \$14

Monte Cristo Sandwich

Vienna Bread, Country Ham, Swiss Cheese, Berry Jam
French Fries or House Salad, Fruit Bowl | \$16

1834 Smash Burger

Two Smash Beef Patties, Melted Cheese, Lettuce, Tomato, Onion
French Fries or House Salad, Fruit Bowl | \$16

Smoked Turkey Croissant

Grilled Asparagus, Cranberry Sauce, Bacon, Havarti Cheese
French Fries or House Salad, Fruit Bowl | \$14

Maple Glazed Salmon

Grits Cake, Roasted Asparagus | \$22

Beef Bourguignon

Slow Cooked Beef Short Rib, Pearl Onions, Carrots, Garlic, Red Wine,
Boursin Cheese Mashed Potato, Herb Crostini | \$20

Price does not include tax and gratuity. *Consuming raw and undercooked meats, poultry, shellfish or eggs increase your risk of foodborne illness especially if you have certain medical conditions.

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Easter Prefix Menu

À La Carte

FIRST

Peanut Soup

Candied Peanuts, Green Onions

Coriander Dusted Seared Shrimp

Creamy Grits, Charred Poblano Peppers Succotash

Warm Goat Cheese Caramelized Onions Tart

Thyme Infused Honey, Vanilla Balsamic Reduction

Deviled Duck Eggs

Charred Radicchio, Pickle Onions, Candied Bacon

Mill Room Salad

Sliced Strawberries, Spicy Peanuts, Herbed Goat Cheese,
Sherry Vinaigrette

SECOND

Cast Iron Seared Salmon*

Rice Pilaf, Crispy Kite's Ham, Charred Tomato Gravy

Southern Peach Glazed Pork Tenderloin*

Cheddar Grits, Collard Greens, Candied Bacon

Grilled Filet Of Beef*

Scalloped Potatoes, Haricot Vert, Truffle Au Jus

Roasted Airline Chicken*

Chive Whipped Potatoes, Carrots, Peppercorn Sauce

Vegetable Paella (Vegan|Vegetarian)

Saffron Arborio Rice, Artichokes Hearts, Peas, Tomatoes, Peppers, Watercress

THIRD

One Layer Carrot Cake

White Chocolate Sauce, Candied Carrots, Mint

Puff Pastry Peach Frangipane Tart

Bourbon Anglaise, Peach Ice Cream

Mason Jar Coconut Rice Pudding

Flourless Chocolate Cake

Flambé Raspberry Sauce, Whipped Cream

*\$70 per person | \$35 per child***

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