Boar's Head Resort

Birdwood Grill Menu

BREAKFAST

Sausage Egg and Cheese Croissant Sandwich | \$5
Egg and Cheese English Muffin | \$4
Berries and Yogurt Parfait | \$4
Warm Cinnamon Roll | \$3
Assorted Fresh Baked Muffins | \$3

STARTERS

Virginia Ham Hush Puppies Beignets | \$9 Fiery Lemon Aioli

Birdwood "Taterman" Tots | \$7 Smoked Bacon, Beer Cheese, Sour Cream

Birdwood Chicken Wings | \$10 Inquire about Sauce Choices

> Basket of Fries | \$4 Spiced Ranch Salt

SALADS

Southern Fried Cobb Salad | \$11 Buttermilk Marinated Fried Chicken, Chopped Greens, Smoked Bacon, Beet Pickled Egg, Cucumbers, Cheddar Cheese and Fried Avocado

Bruschetta Salad | \$8

Artisan Blend of Lettuces, Cherry Tomatoes, Mozzarella Cheese, Fresh Basil, Extra Virgin Olive Oil, Grilled Focaccia Bread Balsamic Reduction Add Grilled Chicken for an Extra \$3

> Strawberry and Spinach Salad | \$10 Mandarin Oranges, Toasted Almonds, Cucumbers, Red Onions, House Vinaigrette

Caesar Salad | \$8

Chopped Romaine Lettuce, Shredded Parmesan, Cheese Fried Herb Croutons Add Grilled Chicken for an Extra \$3

> Farmer's Market Salad | \$12 Local Farms Share their Best Ingredients

SIGNATURE MEALS

(All items are Served with French Fries Spiced with Ranch Salt or Route 11 Potato Chips)

> Quarter Pound All Beef Hot Dog | \$8 Kraut, Slaw, Onions and Pete's Pickle Relish

Shaved Local Pig and Apple | \$10 Aged White Cheddar Cheese, Smoked Honey Ham and Carter Apples on Pressed Wheat Bread

Wild Turkey | \$9

Sliced Oven Roasted Turkey, Roasted Red Peppers, Gouda Cheese, Avocado and Chipotle Aioli on Bakery Roll

The Ultimate Dagwood Club | \$10 Double Decker Sandwich with Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomatoes and Dijon Mayonnaise

Wild Boar Sausage Hoagie | \$10 Shawn's Marinara, Provolone and Shredded Parmesan on Bakery Roll

Smash Burger | \$9

Two Quarter Pound Beef Patties, American Cheese, Lettuce, Tomatoes, Onions and Pete's Pickle on Toasted Brioche Roll

The Adult Grilled Cheese | \$8 Pimiento Cheese, Provolone, Brie, White Cheddar, Kimchi Slaw on Grilled Buttermilk Bread

Shrimp & Chips | \$11

Beer Battered Shrimp, Malt Vinegar Aioli, Kimchi Slaw,
with Birdwood Fries

Grilled Vegetable Panini | \$9 Roasted Red Peppers, Grilled Zucchini and Eggplant, Oven Roasted Onions and Tomatoes, Mozzarella Cheese, House Crafted Pesto on Pressed Torta Bun

Slow Smoked Beer Brisket | \$11 Authentic BBQ, Traditional Lager Beer and Hickory Smoked Low, Slow Shaved and Piled High, Kimchi Slaw with Tangy Virginia BBQ Sauce on a Toasted Torta Bun

EXTRAS

Route 11 Chips | \$2 Fruit Cup | \$4 Giant Cookie, Brownie or Blondie | \$2.50

9.3% Sales & Virginia Meal Tax. For parties of six or more, an 18% Service Charge will be added.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Menu Date: August 2017 | Prices are subject to change

