

# Boar's Head Resort

## Bistro 1834 Menu

### BITES

Shrimp and Grits | \$15

*Sautéed Shrimp, Andouille Sausage, White Wine Green Onions,  
Wades Mill Cheese Grits*

Ham and Jam Board | \$15

*Kite's Ham, Mountain View Farms Marmac Cheese,  
Taste Like Grandma's Pepper Jam, Local Honey Comb,  
Whole Grain Mustard Served and Inn Made Biscuits*

Bistro Butter Bean Hummus | \$10

*Butter Beans, Peppers, Onions, White Cheddar, Toasted Flat Bread*

Grilled Lamb Sliders | \$14

*Caramelized Onions, Brie Cheese, Red Peppers, Tomato Jam*

Fried Green Tomato and Pimento Cheese | \$12

*Heirloom Tomato Salsa, Rooster Sauce, Local Cane Syrup*

Baked Virginia Oysters | \$13

*Shrimp Butter, Bacon, Pimento and Parmesan Crust*

### SOUPS AND SALADS

Peanut Soup | \$7

*Ferdies Peanuts, Green Onions*

French Onion Soup | \$7

*Classic Soup with Vidalia, Sweet Onions and Gruyere Cheese*

Bistro Caesar | \$10

*Chopped Romaine Leaves, Herb Croutons,  
Parmigiano Reggiano, Caesar Dressing*

Grilled Chicken | \$14

*Crab Cake / Salmon | \$18*

Fried Goat Cheese Salad | \$14

*Artisanal Greens, Tomatoes, Cucumbers, Strawberries,  
Candied Pecans, Crispy Goat Cheese, House Vinaigrette*

Warm Duck Confit Salad | \$19

*Artisanal Greens, Grilled Brie Cheese, Heirloom Tomatoes,  
Poached Farmer Eggs, Local Apple Cider Vinaigrette*

Southern Wedge Salad | \$11

*Wedge of Iceberg Lettuce, Marinated Tomatoes and Cucumbers,  
Kite's Ham, Broken Blue Cheese Vinaigrette*

### HAND HELD

Blue Fin Crab Cake | \$16

*Sweet and Sour Cucumber Slaw,  
Spicy Remoulade on Brioche Roll with French Fries*

Bistro Club | \$14

*Shaved Oven-Roasted Turkey, Smoked Sugar-Cured Ham,  
Swiss Cheese, Lettuce, Tomatoes, Dijon Aioli on  
Grilled Country White Bread with French Fries*

Fried Green Tomato BLT | \$13

*Crispy Pork Belly, Fried Green Tomatoes, Boston Lettuce,  
Green Goddess Aioli served Open-Face on Grilled Country White Bread  
with French Fries*

Grilled Chicken and Avocado | \$12

*Herbed Chicken Breast, Swiss Cheese, Smashed Avocado,  
Lettuce, Tomatoes, served Open-Face on Grilled Country White Bread  
with French Fries*

The Bistro Burger | \$15

*10-ounce Ground Burger, Char-Grilled Beechers Flagship,  
Cheddar Cheese, Lettuce, Tomato, Red Onions on  
Toasted Brioche Roll with French Fries*

Boars Head Smash Burger | \$15

*Two 5-ounce Beef Patties, Lettuce, Tomatoes, Red Onion,  
American Cheese on Toasted Onion Roll  
with French Fries and Inn-Made Pickle*

### ENTREES

Wild Boar Pappardelle | \$17

*Wild Boar Italian Sausage, Tomato Basil Cream, Parmesan Reggiano*

Maple Barbequed Salmon | \$22

*Wades Mill Cheese Grits, Poached Asparagus and  
Wilted Spinach, Tomato Jam*

New York Strip | \$29

*Dry Rubbed New York Strip Loin, Roasted Fingerling Potatoes,  
Poached Asparagus, Red Wine Sauce, Crispy Shallots*

Polyface Farms Roast Chicken | \$22

*Half Polyface Farms Chicken, Pan-Roasted,  
Fingerling Potatoes, Asparagus, Natural Jus*

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



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