

# MENU



## SHAREABLES

### **Crispy Chicken Wings - \$12**

8 jumbo wings tossed with your choice of mild, buffalo, or mumbo sauce, and your choice of blue cheese or ranch dressing

### **Fried Buttermilk Chicken Tenders - \$10**

6 crispy chicken tenders served with honey mustard and bbq sauce.

### **Warm Salted Pretzel - \$8**

Whole grain mustard remoulade

### **Crispy Onion Ring Tower - \$8**

Creamy onion dip

### **Brats in a Blanket - \$12**

Wrapped in puff pastry and served with warm beer cheese

### **General Tso's Pork Wings - \$10**

Slow braised pork riblets glazed with general tso's sauce, scallions and sesame seeds

### **"Loaded" Tater Tots - \$10**

Topped with chili, cheese whiz, sour cream and bacon

### **Poutine - \$12**

Crispy French fries tossed in gravy with cheese curds and topped with braised short rib

### **Boardroom Dip Platter - \$10**

Southern caviar, pimento cheese, whipped feta, hummus with pork rinds and warm pita

## FLATBREADS

### **Classic Flatbread - \$10**

Bacon lardons, crème fraiche, caramelized onions and gruyere

### **Veggie Flatbread - \$10**

Roasted mushrooms and potatoes, crème fraiche, caramelized onions and parmesan

### **Smoked Salmon Flatbread - \$12**

Horseradish cream, arugula, shaved red onion and chives

## SOUPS & SALAD

*Salads can be served with your choice of grilled chicken breast, grilled steak\*\* or grilled shrimp. Add \$3 for chicken or steak, \$4 for shrimp.*

### **Texas Style Chili - \$5 cup**

Ground beef slow cooked with spices and kidney beans, topped with sour cream, cheddar and scallions

### **Classic Caesar Salad - \$10**

With chopped romaine, grated parmesan cheese, garlic croutons and a creamy garlic dressing

### **Toasted Kale and Quinoa Salad - \$12**

With sliced olives, caramelized onions, chickpeas, parmesan cheese in a citrus vinaigrette

### **Smoked Salmon Salad - \$16**

With baby arugula, citrus segments, shaved cucumber, toasted hazelnut in a miso-sesame vinaigrette

## ENTREES

### **Slow Smoked BBQ Ribs - \$24**

Glazed with North Carolina BBQ sauce and served with coleslaw and French fries

### **Applewood Smoked Salmon - \$18**

With a soy-ginger glaze and cucumber-avocado slaw

### **Fish and Chips - \$16**

Beer batter fried with French fries, tarter sauce and lemon

### **Fried Chicken and Champagne Platter - \$30 with beer - \$14 without**

With biscuits, honey glaze and a bucket of Miller High Life

## SANDWICHES & BURGERS

*All sandwiches and burgers come served with hand cut French fries and coleslaw*

### **Homemade Corndog - \$10**

Beef frank dipped and fried in corn batter with grain mustard remoulade

### **Spicy Fried Chicken Sandwich - \$12**

Tossed in our Nashville Hot Chicken sauce and served with bread and butter pickles, mayo, bibb lettuce on a brioche bun

### **"BLT" Grilled Cheese - \$12**

Toasted sourdough with Applewood smoked bacon, sliced tomato, grilled romaine and white cheddar, served with smoked tomato aioli

### **Spicy Black Bean Burger - \$12**

Tomato jam, herb aioli, sprouts, bibb lettuce on a brioche bun

### **Classic Grilled Burger\*\* - \$12**

Locally sourced 8oz Angus beef patty with lettuce, tomato and red onion with your choice of American, white cheddar or blue cheese

*Additional toppings include*

**caramelized onions - \$1**

**bacon - \$2**

**pickled jalapeños - \$1**

**fried egg - \$2**

### **Grilled Board Room Burger\*\* - \$15**

Locally sourced 8oz angus beef patty with bacon-mushroom marmalade, white cheddar cheese, horseradish aioli, crispy onions, shredded lettuce

### **Big Ass Roast Beef Sandwich - \$14**

10oz of thinly sliced housemade roast beef with white cheddar cheese, grilled red onions, horseradish cream, bibb lettuce and beef jus

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

## HOST AN EVENT

The Board Room and Ms. Peacock's Champagne Lounge offer a wide variety of options to host events, including birthdays, engagements, anniversaries, corporate team building, or anything else.

Please contact our events manager at **[events@theboardroomva.com](mailto:events@theboardroomva.com)** so that we can help you plan a celebration you and your guests will talk about for years to come.

