

The Waterwheel Restaurant

at The Inn at Gristmill Square

Our Belief...

Welcome to the Waterwheel Restaurant at The Inn at Gristmill Square. We are committed to bringing our guests the finest and freshest ingredients. We believe in building relationships that help support local farmers. If we can't get it locally we make sure to purchase products that uphold sustainable and responsible farming/gardening practices. Our talented culinary team creates everything from scratch and, as such, make frequent menu changes as our availability varies from week to week and season to season. From all of us at the Gristmill, this is our life's work, and our greatest accomplishment, and for that we are very proud and hope you enjoy your experience. If there is anything we can do to enhance your visit to our inn, restaurant, or Bath County please let us know. -John and Kate Loeffler

The Fine Print...

For parties of 6 or more, a 20% gratuity will be added to the bill. Separate checks not available for tables of 8 or more guests, but we can split the bill by up to 8 different credit cards.

Starters

Sweet Corn and Jalapeno Chowder	10	Smoked Trout Crostini	13
Crème Fraiche, Edwards Country Ham, Pickled Corn, Pickled Jalapeno, Balsamic Macerated Tomato		Crostini, House Smoked Trout, Horseradish Crème Fraiche, Smoked Trout Roe	
Gristmill Onion Soup Au Gratin	10	House Pate	14
Caramelized Onions, Beef Broth, Crouton, Gruyere Cheese		Papa Weaver's Ground Pork and Fireside Farm Chicken Liver, Cherry Mustard, Pickled Red Onion, Cornichon, Crostini	
Local Beets and Burrata	13		
Red and Chioggia Beets, Prosciutto, Creamy Burrata, Local Heirloom Cherry Tomato, Green Goddess Dressing, Balsamic Reduction,			

Salads...

House Salad	10	Petit Iceberg	10
Local Lettuces, Apple, Shaved Carrot, Watermelon Radish, Ricotta Salata, Creamy Herb Vinaigrette		Crisp Iceberg, Pickled Red Onion, Cherry Tomato, Edward's Country Ham, House Blue Cheese Dressing	
		Caesar Salad	10
		Romaine Lettuce, Classic Caesar Dressing, Pickled Red Onion	

Entrees

Oven Roasted Mushrooms	25	Walnut and Cornmeal Crusted Mountain Trout	31
Maitake and Trumpet Mushrooms, Roasted Caulini, Tuscan Kale, White Bean Puree, Pink Peppercorns		Green Beans, Bloody Butcher Grits, Brown Butter	
Fettuccini Carbonara	25	Bay of Fundy Salmon	32
House Made Fettuccini, Smoky Bacon, Creamy Egg, Black Pepper, Parmesan, Peas		Herbed Grain Salad, Local Broccoli, Fennel Pollen, Honey Vinaigrette	
Bolognese Rigatoni	26	14oz Certified Duroc Pork Chop	37
Locally made Rigatoni Pasta, Apple Horse Farm Beef and Papa Weaver Pork, Fresh Herbs, Parmesan Cheese		Purple Potato Puree, Green Beans, Bearnaise Sauce	
Joyce Farms Chicken	29	Lamb Rack	55
Seared Breast, Roasted Carrots, Confit Potatoes, Dijon Pan Sauce		Boursin Whipped Potato, Tuscan Kale, Mushroom, Red Wine Reduction	
		Grilled 21oz Certified Angus Ribeye	64
		Roasted Potatoes, Trumpet Mushroom, Horseradish Cream Sauce	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Our Farmer/Grower Partners...

Gristmill Garden, Warm Springs, VA (we grow a variety of fun things in our Tennis Court turned Garden. From the flowers on your table (in-season) to the herbs in your cocktail...these items are grown right across the street)

Fireside Farm at Oakley, Warm Springs, VA
Apple Horse Farm, Hot Springs, VA
Stone House Farm, Goshen, VA
Buffalo Creek Beef, Lexington, VA
Papa Weaver Pork, Orange, VA
JQ Dickenson Salt Works, Malden, WV
Joyce Farms, Winston-Salem, NC



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Lift your Spirits

Beer

Import and Craft

Narragansett Lager, Providence, *Rhode Island*
 Lost Coast Brewery, Tangerine Wheat, *California*
 Parkway, Majestic Mullet Kolsch, *Virginia*
 Parkway, Get Bent IPA, *Virginia*
 Three Floyds, Lazer Snake IPA, *Indiana*

Import and Craft

Ardent, Pilsner, *Virginia*
 Allagash, White, *Maine*
 Dogfish Head, 90 Minute IPA, *Delaware*
 Dogfish Head, Hazy-O IPA, *Delaware*
 Left Hand Brewing, Nitro Milk Stout, *Colorado*

Import and Craft

Parkway Brewing, Get Bent Grapefruit IPA, *VA*
 Reason, Hoppy Blonde Ale, *Virginia*
 Reason, Pale Ale, *Virginia*
 Sam Smith, Oatmeal Stout, *England*
 Sam Smith, Nut Brown Ale, *England*
 Sixpoint Brewery, Resin IPA, *New York*

Import and Craft

Flying Dog, Double Dog Double IPA, *Maryland*

Spirits List

Bourbon

Basil Hayden 12
 Baker's 20
 Jim Beam 8
 Knob Creek 12
 Maker's Mark 10
 Smooth Ambler, Contradiction (WV) 14
 Smooth Ambler Big Level 18
 Woodford Reserve 12
 Woodford Double Oak 14

Rare/Lottery List

Blood Oath, Pact No 5 43
 E.H. Taylor, Jr. 30
 Stagg, Jr. 28
 Thomas Handy Sazerac Rye 30

Gin

Beefeater 8
 Bombay 11
 Bombay Sapphire 14
 Catocin Creek Watershed* 10
 Hendricks 13
 Tanqueray 10

Rum

Bacardi Silver 10
 Captain Morgan's 8
 Flor de Cana 7yr 10
 Flor de Cana 12yr 12
 Goslings Black Seal 8
 Mt Gay 10

Rye

Catocin Creek Roundstone* 10
 Knob Creek Rye 14
 Whistle Pig 25

Scotch Whiskey

Blended

Chivas 10
 Dewars 10
 Johnnie Walker Black 12
 J&B 8

Single Malt

Balvenie, 12 year 14
 Glenlivet, 10 year 12
 Glenfiddich, 10 year 12
 Laphroig, 10 year 12

Tequila/Mezcal

Herradura Blanco 10
 Herradura Reposado 12
 Vida Mezcal Blanco 12

Vodka

Absolut 10
 Cirrus* 10
 Chesapeake Bay Distillery Lemon* 8
 Chesapeake Bay Ghost Pepper* 10
 Grey Goose 14
 Ketel One 10
 Stoli 10
 Tito's 10

Whiskey

Bushmills, Irish Whiskey 8
 Crown Royal 10
 Canadian Club 8
 George Dickel Barrel Select 14
 George Dickel Black Label 10
 George Dickel White Label 12
 Jack Daniels 10
 Jameson, Irish Whiskey 12
 Seagram's VO 10

*Virginia Made

Cider

Troddenvale at Oakley Farm, Warm Springs, VA

House Cider, 750ml 30

Big Fish Cider, Monterey, Virginia

Mellifera, 750ml 22

Monterey Maple, 750ml 22

Shady Lane Shandy, 750ml 22

Other Cider

Schilling, Local Legend (Semi-Sweet), *OR* 4

Schilling, Grapefruit and Chill, *Oregon* 6

Cocktails

Juicy Mule

Absolut Juice Pear & Elderflower, Ginger Beer, Fresh Lime 13

Pear-us In The Fall

Cirrus Vodka, Pear Nectar, Peychaud's Bitters, Grand Marnier, Absente Absinthe Rinse 12

Ladies' Man

Courvoisier, Disaronno, Sweet Vermouth, Walnut Bitters 14

Awesome Autumn

B & B, Aztec Chocolate Bitters, Angostura Bitters, Orange Juice, Amarena Cherry Syrup 14

Maple and Molasses

Goslings Black Seal Rum, Muddled Amarena Cherry and Blood Orange, Fee Brothers Lemon Bitters, Grade B Highland Co Maple Syrup 14

Not-tails non-alcoholic drinks

Guava Cooler

8

Guava Nectar, Fresh Lime, Soda Water

Mango Refresher

8

Mango Nectar, Muddled Mint, Ginger Beer

House Wine—for a more extensive selection

of wines by the bottle please visit our wine cellar.

Sparkle

Heavenesia, Prosecco, *Italy*

6oz

12

Red

Les Volets, Pinot Noir, *France*

Doller Bills Only, Pinot Noir, *Oregon*

Fable, Cabernet Sauvignon, *California*

Quilt, Cabernet Sauvignon, *California*

6oz/9oz

10 / 14

12 / 16

13 / 18

18 / 25

White

Ca' Lungchetta, Pinot Grigio, *Italy*

Southern Right, Sauvignon Blanc, *SA*

Milou, Chardonnay, *California*

Rombauer, Chardonnay, *California*

Gru-V, Gruner Veltliner, *Virginia*

6oz/9oz

7 / 10

9 / 13

13 / 18

18 / 25

14/19

Wine Spritz

Ramona, *Grapefruit*

Ramona, *Meyer Lemon*

6

6

Rose

Elk Cove, Rose, *Oregon*

13 / 18

***all wines available by the bottle, please ask your server for pricing.**

