

# The Waterwheel Restaurant

at The Inn at Gristmill Square

**Our Belief...**

Welcome to the Waterwheel Restaurant at The Inn at Gristmill Square. **Celebrating our 51st year of fine dining in Bath County!** 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 7 or more guests.

## Starters

House Made Bread (complimentary Focaccia with entrée) Focaccia, Braided Milk Roll, Everything Bagel Roll. Honey Cloverleaf Roll, Butter	8	Pickled Shrimp Preserved Lemon, Grilled House Focaccia, White Bean Puree, Pea Shoots, Pink Peppercorn	13
Butternut Squash Soup Roasted Butternut Squash, Chestnuts, Crème Fraiche	12	Gristmill Pate Local Pork, and Chicken Liver, House Cherry Mustard, Rosemary Flatbread, Cornichon, Pickled Red Onion	15
Cream of Six Onion Soup Onions, Crème Fraiche, Caviar and Chive Garnish	12	Smoked Trout House Smoked Mountain Trout, Crostini, Horseradish Crème Fraiche, Red Onion, Trout Roe	15
Beets and Burrata Creamy Burrata, Roasted Red, Gold, and Chioggia Beets, Prosciutto, Heirloom Cherry Tomato, Sweetly Drop Peppers, Green Goddess Dressing, Balsamic Reduction	13	Duo of Duck Confit Sliders Duck Confit, House Cherry Mustard, Pickled Red Onion, Micro Celery and Duck Confit, Herbed Local Goat Cheese, Diced Apple, Pink Peppercorn, Basil	16

## Salads...

Leaf Lettuce and Arugula Salad Shaved Carrot, Cucumber, Cherry Tomato, Red Onion, Ricotta Salata, Balsamic Vinaigrette	12	Blue Cheese "Caesar" Salad Leaf Lettuces, Pickled Red Onion, Blue Cheese "Caesar" Dressing, Blue Cheese Crumbles	14
Iceberg Wedge Heirloom Cherry Tomatoes, Edward's Country Ham, Hard Boiled Egg, Pickled Red Onions, House Buttermilk Ranch Dressing	12		

## Entrees

Pan Seared Mountain Trout Roasted Spaghetti Squash with Goat Cheese, Asparagus	31	Shrimp and Grits Jumbo Shrimp, Crooked Spur Farm Grits, Bacon, Braised Collard Greens	35
Prosciutto Wrapped Salmon Broccolini, Aged Carnaroli Rice & Beet Risotto, Truffle Vinaigrette	31	Grilled 14oz Pork Chop Cheddar and Cauliflower Gratin, Broccolini, Dijon Pan Sauce	36
Joyce Farms Chicken Breast Chipotle Sweet Potatoes, Crispy Brussel Sprouts, Honey Vinaigrette	34	Maple Leaf Duck Confit Crispy Leg and Thigh, House Made "Boursin" Whipped Potatoes, French Beans, Red Wine Cherry Reduction	34
Pappardelle Bolognese Local Pork and Beef, Red Wine, Fresh Herbs, Parmesan Cheese	34		

**Certified Angus Ribeye**

**House Cut Selections**

16oz Eye of Rib	59
10oz Deckle	75
10oz Filet of Rib	42
18oz Ribeye	64

All served with Horseradish Smashed Red Bliss Potatoes, Trumpet Mushrooms, Chimichurri

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



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## Beer

<b>Import and Craft</b>	<b>6</b>
Bitburger, N/A, <i>Germany</i>	
Cali Squeeze, Blood Orange Hefeweizen, <i>California</i>	
Dogfish Head, 60 minute IPA, <i>Delaware</i>	
Iron City, Lager, <i>Pennsylvania</i>	
Lost Rhino, Face Plant IPA, <i>Virginia</i>	
Parkway, Majestic Mullet Kolsch, <i>Virginia</i>	
Sam Smith, Oatmeal Stout, <i>England</i>	
Sam Smith, Nut Brown Ale, <i>England</i>	
Sam Smith, Organic Lager, <i>England</i>	
St George, Pilsner, <i>Virginia</i>	

<b>Import and Craft</b>	<b>8</b>
Allagash, White Belgian Style Wheat, <i>Maine</i>	
Ardent, Pilsner, <i>Virginia (16oz)</i>	
Bingo, Lager, <i>Virginia (16oz)</i>	
Left Hand, Nitro Milk Stout, <i>Colorado (16oz)</i>	
Parkway Get Bent Mtn. Grapefruit IPA, <i>Virginia (16oz)</i>	

## Cocktails

<b>Elfo Luminoso</b>	<b>12</b>
Camomilla Tuaca, Fresh House Made Sour Mix, Simple Syrup	
<b>Bees Knees</b>	<b>13</b>
Bombay Dry Gin, Honey Syrup, Fresh Lemon Juice	
<b>Limoncello Spritzer</b>	<b>13</b>
Limoncello, Prosecco, Lemon Twist	
<b>Hickory, Dickory, Dock</b>	<b>15</b>
House Infused Hickory and Black Tea Rum, Crooked Spur Farm Hickory Syrup, Amaro Montenegro, Cranberry Juice, Lime Juice	
<b>It's Giving, Thanks</b>	<b>17</b>
Maker's Mark Bourbon, Crescent Apple Spice Simple Syrup, Bitters, Orange Slice, Amarena Cherry	
<b>World Famous Wood Screw</b>	<b>16</b>
Hendrick's Gin, Iris liqueur, house made smoked bourbon bitters, Lemon Wedge	

## Spirits List

<b><u>Bourbon/Rye/Whiskey</u></b>	<b><u>2oz</u></b>
Basil Hayden	12
Knob Creek	13
Maker's Mark	12
Old Forester 1897 Bottled in Bond	17
Reservoir "Hunter and Scott"*	12
Smooth Ambler Big Level*	18
Smooth Ambler "Contradiction"	16
Wild Turkey	8
Woodford Reserve	14
Woodford Reserve Double Oak	21
<b><u>Rare/Lottery List</u></b>	
1792 "Full Proof"	18
2022 Four Roses Small Batch Ltd Ed.	95
Blantons' Single Barrel	30
Calumet Farm 15 year	38
E.H. Taylor, Jr.	30
Eagle Rare	18
Elijah Craig Barrel Proof	26
Elijah Craig 18 yr Single Barrel	95
Elijah Craig Toasted Barrel	25
Henry McKenna 20 year Bottled in Bond	27
Knob Creek 12 year	26
Michter's Unblended American Whiskey	19
Stagg Barrel Proof	55
Weller Antique 107	23
Woodford Master's Collection Batch Proof	50
<b><u>Rye</u></b>	
Basil Hayden Dark Rye	16
Catoctin Creek Roundstone*	10
Knob Creek	14
Pikesville Straight Rye	15
Sazerac Rye	20
Whistle Pig	25
Whistle Pig Farmstock Farmhouse Batch	28
<b><u>Whiskey</u></b>	
Bushmills, Irish Whiskey	8
Crown Royal	10
George Dickel Barrel Select	14
George Dickel Black Label 8yr	10
George Dickel White Label 12yr	12
Jameson, Irish Whiskey	12
Seagram's VO	10
<b><u>Gin</u></b>	
Beefeater	8
Bombay	11
Bombay Sapphire	14
Catoctin Creek Watershed*	10
Hendricks	13
Tanqueray	10
<b><u>Rum</u></b>	
Appleton Estate Signature	12
Bacardi Silver	10
Captain Morgan's	8
Flor de Cana 7yr	10
Flor de Cana 12yr	12
Goslings Black Seal	8
Mt Gay	10
Revelation*	25
<b><u>Scotch Whiskey</u></b>	
<b><u>Blended</u></b>	
Johnnie Walker Black	12
<b><u>Single Malt</u></b>	
Balvenie, 12 year	14
Glenlivet, 10 year	12
Glenfiddich, 10 year	12
Laphroig, 10 year	12
<b><u>Tequila/Mezcal</u></b>	
Casamigos Reposado	12
Casamigos Anejo	14
Herradura Silver	10
Herradura Anejo	14
Vida Mezcal Blanco	15
<b><u>Vodka</u></b>	
Absolut	10
Belvedere	14
Cirrus*	10
Grey Goose	14
Ketal One	12
Stoli	10
Tito's	10

\*Virginia or West Virginia Made

## Sans Alcohol (non-alcoholic drinks)

<b>Guava Cooler</b>	<b>8</b>
Guava Nectar, Fresh Lime, Soda Water	

<b>Mango Refresher</b>	<b>8</b>
Mango Nectar, Ginger Beer	
<b>Not a G&amp;T</b>	<b>8</b>
Rose Water, Lime Juice, Bitters, Tonic Water	

## House Wine

for a more extensive selection of wines by the bottle please visit our wine cellar.

<b>Sparkle</b>	<b>6oz</b>	<b>Red</b>	<b>6oz</b>
Acinum, Prosecco, <i>Italy</i>	<b>12</b>	Les Volets, Pinot Noir, <i>France</i>	<b>10</b>
Innocent Bystander, Moscato, <i>Australia</i>	<b>10</b>	Calera Pinot Noir, <i>Central Coast</i>	<b>12</b>
		Franciscan, Cabernet Sauvignon, <i>California</i>	<b>14</b>
<b>White</b>	<b>6oz</b>	<b>Italian Wine Spritzers</b>	
Ca' Lunghetta, Pinot Grigio, <i>Italy</i>	<b>7</b>	Ramona, <i>Grapefruit</i>	<b>6</b>
Le Grand Caillou, Sauvignon Blanc, <i>FR</i>	<b>10</b>	Ramona, <i>Meyer Lemon</i>	<b>6</b>
Milou, Chardonnay, <i>France</i>	<b>13</b>	Ramona, <i>Dry Amarino</i>	<b>6</b>
<b>Rose</b>		<b>*all wines available by the bottle, please ask your server for pricing.</b>	
Nicholas Perrin, <i>France</i>	<b>13</b>		

### Premium Pours: featuring Far Niente Winery

Far Niente, Chardonnay, *California*  
Post & Beam by Far Niente, Cabernet Sauvignon, *California*  
**\$20/glass ~ \$75/bottle**

