

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.

Appetizers & Soup

Gristmill Onion Soup Au Gratin - Caramelized Onions, Beef Broth, Crouton, McClure Swiss Cheese	10
Smoked Trout Crostini - Crostini, House Smoked Trout, Horseradish Crème Fraiche	13
Local Beets and Burrata - Local Red, Golden and Chioggia Beets, Prosciutto, Creamy Burrata, Green Goddess Dressing, Pickled Red Onion, Olive Oil and Balsamic Reduction	13
House Pate - Fireside Farm Chicken and Autumn Olive Pork, Red Onion and Cherry Chutney, Pickled Red Onion, Cornichons, Crostini	14

Salad

House Salad - Local Lettuces, Local Apple, Shaved Carrot, Radish, Ricotta Salata, Creamy Herb Vinaigrette	10
Petit Iceberg - Crisp Iceberg, Pickled Red Onion, Cherry Tomato, Edward's County Ham, House Ranch	10
Fall Caesar Salad - Italian Kale and Castelfranco Radicchio, Bleu Cheese Caesar Dressing, Pickled Red Onion	10
Belgian Endive Salad - Poached Apples, Buttermilk Bleu Cheese, Pecans, Honey Vinaigrette	10

Entrée

Fettuccini Carbonara - House Made Fettuccini, Smoky Bacon, Creamy Egg, Black Pepper, Parmesan,	25
Bolognese Rigatoni - Rigatoni Pasta, Apple Horse Farm Beef and Autumn Olive Pork, Fresh Herbs, Parmesan Cheese	26
Fireside Farm Chicken Breast - Pan-Seared, Basil and Tarragon Pan Sauce, Roasted Rainbow Carrots, Potato Puree	29
Seared Salmon - Brussel Sprouts with Bacon and Honey Vinaigrette, Herbed Grain Salad	29
Cornmeal and Walnut Crusted Trout - Sautéed Apples, Sweet Potato Puree, Brown Butter	31
72 Hour Braised Short Rib - Purple Potato Puree, Broccolini, Red Wine Reduction	34
Grilled 21oz Ribeye - Roasted Potatoes, Trumpet Mushroom, Horseradish Cream Sauce	55

Dessert

Sour Cream Maple Cake - Cream Cheese Icing, Local Maple Syrup, Vanilla Ice Cream	8
Cobbler - Apple Cobbler with Vanilla Ice Cream	8
Chocolate Hazelnut Brownie - Salted Caramel, Whipped Cream, Caramelized White Chocolate, Vanilla Ice Cream	10

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



The Waterwheel Restaurant

at The Inn at Gristmill Square

COCKTAILS

Bath 39

12

Like a French 75, but a Bath 39, get it?

Gin, Lemon Juice, Orange Juice, Clove Syrup, Prosecco

Winging it with Woodford

12

When Mikey just makes things up

Woodford Reserve, Pomegranate Juice, Simple, Lemon Juice, Bitters

CRAFT BEER AND CIDER

Import and Craft

Dogfish Head, 90 Minute IPA, *Delaware*
Firestone, Pivo Hoppy Pils, *California*
Flying Dog, Doggy Style Pale Ale, *Maryland*
Lost Coast Brewery, Tangerine Wheat, *California*
Parkway, Get Bent Mtn IPA, *Virginia*
Parkway, Majestic Mullet Kolsch, *Virginia*
Uinta Brewery, Hop Nosh IPA, *Utah*
St. George, Pilsner, *Virginia*

4 Import and Craft

Allagash, White, *Maine*
Ardent Craft Ales, Pilsner, *RVA*
Sam Smith, Nut Brown Ale, *England*
Sam Smith, Oatmeal Stout, *England*
Sixpoint Brewery, Resin IPA, *New York*
Parkway Brewing, Get Bent Grapefruit IPA, *VA*

6

Big Fish Cider, Monterey, Virginia

Mellifera, 750ml 22
Monterey Maple, 750ml 22
Elevation, 750ml 22
Allegheny Gold, 750ml 22
Shady Lane Shandy, 750ml 22

Other Cider

Ace, Pineapple, *California* 4
Schilling, London Dry, *Oregon* 5
Schilling, Grapefruit and Chill, *Oregon* 6

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

Sparkle

Heavenzia, Prosecco, *Italy* 12/38

White

Ca' Lungchetta, Pinot Grigio, *Italy* 7/24
La Grand Cailou, Sauvignon Blanc, *FR* 9/34
Milou, Chardonnay, *California* 8/32
Rombauer, Chardonnay, *California* 18/58

Rose

Carrel Jongieux Savoie, Rose, *France* 8/32

Red

Les Volets, Pinot Noir, *France* 10/36
Grochau Cellars, Pinot Noir, *Oregon* 12/42
Browne, Cabernet Sauvignon, *Wash.* 13/38
Quilt, Cabernet Sauvignon, *California* 18/58

SPIRITS

Bourbon

Basil Hayden 10
Bird Dog, 10 Year, Very Small Batch 12
Jim Beam 8
Knob Creek 10
Maker's Mark 9
Smooth Ambler, Big Level (WV) 18
Wild Turkey 101 10
Woodford Double Oak 12

Rare/Lottery List

Blood Oath, Pact No 5 43
E.H. Taylor, Jr. 30
Heaven Hill, Parker's Heritage Orange... 23
Stagg, Jr. 28
Thomas Handy Sazerac Rye 30

Gin

Beefeater 8
Bombay 8
Bombay Sapphire 10
Catocin Creek Watershed* 10
Hendricks 10
Tanqueray 8

Rum

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

Rye

Catocin Creek Roundstone* 8
Woodford Rye 10

Scotch Whiskey

Balvenie, 12 year 14
Chivas 8
Dewars 8
Glenlivet, 10 year 12
Glenfiddich, 10 year 12
Johnnie Walker Black 9
J&B 8
Laphroig, 10 year 12

Tequila/Mezcal

Herradura Blanco 10
Herradura Reposado 12
KAH Anejo 16
Vida Mezcal Blanco 8

Vodka

Absolut 8
Grey Goose 10
Ketal One 8
Stoli 8
Tito's 8

Whiskey

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

*Virginia Made