

# 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	
Chilled Cucumber and Dill Soup	10	Local Tomatoes Salad	14
Local Cucumbers, Fresh Dill, Greek Yogurt, Crème Fraiche, Extra Virgin Olive Oil		Local Heirloom Tomatoes, Balsamic Vinaigrette, Buttermilk Blue Cheese, Gristmill Garden Onions, Micro Basil	
Watermelon and Burrata	13		
Compressed Watermelon, Prosciutto, Creamy Burrata, Local Cherry Tomato, Green Goddess Dressing, Balsamic Reduction, Micro Basil			

## 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 Ranch	
		Caesar Salad	10
		Little Gem Lettuce, Classic Caesar Dressing, Pickled Red Onion	

## Entrees

Fettuccini Carbonara	25	Bay of Fundy Salmon	32
House Made Fettuccini, Smoky Bacon, Creamy Egg, Black Pepper, Parmesan, Peas		Herbed Grain Salad, Brussels Sprouts, Bacon, Honey Vinaigrette, Fennel Pollen	
Bolognese Rigatoni	26	14oz Bone-in Duroc Pork Chop	35
Locally made Rigatoni Pasta, Apple Horse Farm Beef and Papa Weaver Pork, Fresh Herbs, Parmesan Cheese		Boursin Whipped Potato, Tuscan Kale and Shiitake Mushroom, Red Wine Reduction	
Fireside Farms Chicken	29	16oz Certified Angus NY Strip	52
Purple Potato and Green Bean Salad, Roasted Carrots, Herb Beurre Blanc		Purple Potato Puree, Grilled Asparagus, Bearnaise Sauce	
Mountain Trout	31	Grilled 21oz Certified Angus Ribeye	59
Local Squash and Zucchini, Bloody Butcher Grits, Buttermilk Cream		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 at Oakley Farm, Warm Springs, VA  
Apple Horse Farm, Hot Springs, VA  
Buffalo Creek Beef, Lexington, VA  
Papa Weaver, Orange, VA  
JQ Dickenson Salt Works, Malden, WV  
Joyce Farms, Winston-Salem, NC



# The Waterwheel Restaurant

at The Inn at Gristmill Square

## Lift your Spirits

### Beer

#### Import and Craft

Dogfish Head, 90 Minute IPA, *Delaware*  
 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*  
 Three Nothch'd, Hazy IPA, *Virginia*

#### 4 Import and Craft

Ardent, Pilsner, *Virginia*  
 Allagash, White, *Maine*  
 Left Hand Brewing, Nitro Milk Stout, *Colorado*  
 Parkway Brewing, Get Bent Grapefruit IPA, *VA*  
 Reason, Hoppy Blonde Ale, *Virginia*  
 Sam Smith, Oatmeal Stout, *England*  
 Sam Smith, Nut Brown Ale, *England*  
 Sixpoint Brewery, Resin IPA, *New York*

6

### Cider

#### Big Fish Cider, Monterey, Virginia

Mellifera, 750ml 22  
 Monterey Maple, 750ml 22  
 Allegheny Gold, 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

#### Sweet & Spicey

Blanco Tequila, Pineapple Juice, Agave, Muddled Jalapeno, Fresh Lime, Soda Water 12

#### Ladies' Man

Courvoisier, Disaronno, Sweet Vermouth, Walnut Bitters 14

#### Classic Mojito

Bacardi White Rum, Fresh Lime, Garden Mint, Simple Syrup 14

### Spirits List

#### Bourbon

Angel's Envy 14  
 Basil Hayden 12  
 Baker's 20  
 Eagle Rare, 10 year 14  
 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

### 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

Heavenezia, Prosecco, *Italy*

6oz

12

#### Red

Les Volets, Pinot Noir, *France*

Grochau Cellars, Pinot Noir, *Oregon*

Felino, Cabernet Sauvignon, *Argentina*

Quilt, Cabernet Sauvignon, *California*

6oz/9oz

10 / 14

12 / 16

13 / 18

18 / 25

#### White

Ca' Lunghezza, Pinot Grigio, *Italy*

Southern Right, Sauvignon Blanc, *SA*

Qupe, 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.**

