

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, Local Broccoli, Fennel Pollen, Honey Vinaigrette	
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, 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, Local Wax Beans, 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
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

4
 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

6
 Ardent, Pilsner, *Virginia*
 Allagash, White, *Maine*
 Dogfish Head, 90 Minute IPA, *Delaware*
 Dogfish Head, Hazy-O IPA, *Delaware*
 Flying Dog, Double Dog Double IPA, *Maryland*
 Left Hand Brewing, Nitro Milk Stout, *Colorado*
 Parkway Brewing, Get Bent Grapefruit IPA, *VA*
 Reason, Hoppy Blonde Ale, *Virginia*
 Reason, Pale Ale, *Virginia*
 Sam Smith, Oatmeal Stout, *England*

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
 Catoctin 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

Catoctin 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**
 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

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

Sweet & Spicy

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

Ladies' Man

14
 Courvoisier, Disaronno, Sweet Vermouth, Walnut Bitters

Classic Mojito

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

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*

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*

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.**

