

# 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. Chef Chris and his uber-talented team create 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 6 or more guests.

## Starters

Mushroom Bisque <i>gf</i> Crème Fraiche, Chive	8	Beef Croquette Pickled Spaghetti Squash, Mustard Seeds, Crème Fraiche, Tarragon	10
Gristmill Onion Soup Au Gratin Caramelized Onions, White Wine and Beef Broth, Melted Gruyere Cheese	8	Joyce Farms Duck Leg Confit <i>gf</i> Fennel Slaw, Pink Pepper, Shallot Vinaigrette, Blood Orange	10
Roasted Baby Beets <i>v, gf</i> Assorted Beets, Balsamic Vinaigrette, Buttermilk Bleu Cheese, Toasted Walnuts, Fennel Pollen	10	Old Paths Farm Pork Pate House Cherry Mustard, Pickled Red Onion, Cornichons, Crostini	12
House Flat Bread Fig, Bleu Cheese, Caramelized Onions, Balsamic Reduction, Bacon	10	Artisanal Cheese Charcuterie Board Assorted Virginia Cheeses, Sliced Charcuterie, Marinated and Pickled Vegetables, Mustard, Crackers, Balsamic Reduction	18

## Salads...

Lolla Rosa and Arugula Salad <i>gf, v</i> Poached Local Pears, Roquefort, Toasted Walnuts, Honey Vinaigrette	9	Iceberg Wedge Salad <i>gf</i> Bacon, Red Onion, Crumbled Bleu Cheese, Peppercorn Dressing	8
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## Featured Burger...

Local Lamb and Beef Burger, Mushrooms, Gruyere, Bacon, Pickled Onion, House Fries

18

## Entrees

Lamb and Beef Ragu Local Beef and Lamb, House Made Pappardelle, Caramont Goat Cheese, Red Wine, Fresh Herbs	24	Joyce Farms "Naked" Duck <i>gf</i> Spaghetti Squash, Plum Compote, Pickled Fennel, Blood Orange Reduction	32
Butternut Squash Agnolotti <i>v</i> Pickled Apple, Pumpkin Gremolata, Aged Sheep's Milk Cheese, Lollipop Kale, Chai Spice	24	48 Hr. Braised Boneless Beef Short Rib <i>gf</i> Rutabaga Puree, Cippolini Onions, Royal Trumpet Mushrooms, Sauce Bordelaise	38
Alleghany Mountain Trout <i>gf</i> Confit Fingerling Potatoes, Local Oyster Mushrooms, Horseradish and Carrot Puree	27	Bell's Valley Veal NY Strip Steak Caramelized Radicchio Risotto, Baby Carrots, Pickled Squash, Walnut Pesto	40
Bay of Fundy Salmon <i>gf</i> Cauliflower and Potato Puree, Charred Cauliflower, Red Cabbage Sauerkraut, Mustard Emulsion	28	8oz Prime Angus Filet <i>gf</i> Herb and Mascarpone Potato Puree, Brussels Sprouts, Béarnaise Sauce	45

## Sides

Braised Local Kale and Beet Greens	8	Macaroni and Cheese	6
Cauliflower Gratin, Gruyere Cheese, Herbs	8	Brussels Sprouts, Bacon, Pickled Onion	8

## Our Farmer/Grower Partners...

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

*Tomahawk Ranch, Warm Springs, VA*  
*Caramont Farm, Esmont, VA*  
*Bells Valley/Aeyles Farm, Goshen, VA*  
*VA Trout Company, Monterey, VA*  
*Wade's Mill, Raphine, VA*  
*JQ Dickenson Salt Works, Malden, WV*



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## Lift your Spirits

### Beer

#### Domestic

Bud Light

#### Import and Craft

Devil's Backbone, Vienna Lager, *Virginia*

Dogfish Head, 90 Minute IPA, *Delaware*

Firestone, Pivo Hoppy Pils, *California*

Flying Dog, "Doggy Style" Pale Ale, *Maryland*

Founders, Porter, *Michigan*, Lager, *Michigan*

Lost Coast Brewery, Tangerine Wheat, *California*

Parkway, "Majestic Mullet", Kolsch Style Ale, *Virginia*

St. George Brewing Co., Pilsner, *Virginia*

Uinta Brewery, Hop Nosh IPA, *Utah*

#### 3 Import and Craft

Maui Brewing, Pineapple Mana Wheat, *Hawaii*

#### 4 Sam Smith, Oatmeal Stout, *England*

Sixpoint Brewery, Resin IPA, *New York*

Two Roads, Road 2 Ruin IPA, *Connecticut (16oz)*

#### Import and Craft

Allagash, Tripel, *Maine*

#### Import and Craft

Reason Pale Ale, *Virginia (16.9oz)*

### Cider

#### Big Fish Cider, Monterey, Virginia

Allegheny Gold, 500ml

Shady Lane Shandy, 500ml

Elevation, 750ml

Wassail, 750ml

Monterey Maple, 750ml

#### Schilling Cider House, Portland, Oregon

Ascender Ginger

Mischief Maker Pomegranate

Excelsior, Imperial Apple

Lumberjack, Rhubarb Pear

London Dry, English Style

Grapefruit and Chill

### Cocktails

#### Moscow Mule

12 Tito's Vodka, Ginger Beer, Lime

12

#### 20 Bulleit and a Target

22 Bulleit Bourbon, Lemon Juice, Domaine de Canton

22 Ginger Liqueur, Amarena Cherry

#### 5 Kir Royale

5 Heavenezia Prosecco, Chambord Raspberry Liqueur,

5 Lemon Peel

5

#### 6 Aviation

6 Bombay Gin, Luxardo Maraschino Liqueur, Crème de  
Violette, Lemon Juice, Amarena Cherry

### Spirits List

#### Bourbon

Angel's Envy 10

Basil Hayden 10

Bird Dog 12

Bulleit Bourbon 8

Jim Beam 8

Knob Creek 10

Maker's Mark 9

Reservoir\* 16

Woodford Reserve 10

Woodford Double Oak 14

#### Bourbon-Reserve/Lottery

Blanton's Single Barrel 18

Blood Oath 23

Elmer T Lee 16

Four Roses, Small Batch 14

Heaven Hill, Parker's Heritage Orange

Curacao Finished 23

Old Forester Birthday 2018 25

Yellowstone 14

#### Gin

Beefeater 8

Bombay 8

Bombay Sapphire 10

Catoctin Creek Watershed\* 10

Ransom Old Tom Gin 12

Tanqueray 8

UA Navy Strength\* 10

#### Irish Whiskey

Bushmills 8

Jameson 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

Bulleit Rye 8

Catoctin Creek "Watershed"\* 8

Whistle Pig 16

#### Scotch Whiskey

Chivas 8

Dewars 8

Johnnie Walker Black 9

J&B 8

#### Single-Malt Scotch

Balvenie 14

Glenlivet 12

Glenfiddich 12

Laphroig 12

Macallan 14

#### Tequila

Herradura Blanco 10

Herradura Reposado 12

#### Vodka

Absolut, Apeach, Citron 8

Chesapeake Bay Distillery Lemon\* 8

Chesapeake Bay Ghost Pepper\* 8

Chopin 10

Cirrus\* 8

Grey Goose 10

Ketal One 8

Mutiny Island Vodka (Breadfruit flavor) 8

Stoli 8

Tito's 8

#### Whiskey

Crown Royal 8

Canadian Club 8

George Dickel White Label 8

Jack Daniels 8

Seagram's VO 8

\*Virginia Made

### Featured Wine:

John and Kate's favorites from their "Forbidden Wine Tour" visit of the Willamette Valley with Roanoke Valley Wine Company.

Ken Wright Cellars, Willamette Valley Pinot Noir, *Oregon*

15/55

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

#### Sparkle

Heavenezia, Prosecco, *Italy*

12/38

#### Red

Laya, Red Blend, *Spain*

9/34

Tortoise Creek, Pinot Noir, *California*

11/38

Force of Nature, Red Blend, *California*

13/38

#### White

Ca' Lunghezza, Pinot Grigio, *Italy*

7/24

#### Kate's Pick

Vineyard Origins Lot 15, Chardonnay, *CA*

8/32

Ramona, Grapefruit White Wine Spritzer, *Italy*

7

La Playa, Sauvignon Blanc, *Chile*

9/34

(8.5oz)

#### Pink

Chateau Routas, Rose, *France*

9/34

#### Premium By the Glass

Rombauer, Chardonnay, *California*

18/58

Quilt, Cabernet by Caymus, *California*

18/58

