

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

Potato Leek Soup <i>gf</i> Cheddar Croquette, Crème Fraiche, Chive	8	Potato Gnocchi Citrus Beurre Blanc, Bleu Cheese, Arugula	10
Gristmill Onion Soup Au Gratin Caramelized Onions, White Wine and Beef Broth, Melted Gruyere Cheese	8	Smoked Alleghany Mountain Trout Horseradish Cream, Red Onion, Crostini	12
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
Salmon Fritters Lemon and Saffron Aioli, Micro Celery, Fennel Pollen	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	Caesar Salad <i>gf</i> Romaine, Gristmill Caesar Dressing, Red Onion, Pecorino Romano, Balsamic Reduction	8
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Featured Burger...

Ground Tenderloin, Gruyere, Mushrooms, Red Onion, Whole Grain Mustard, House Fries 20

Entrees

Pasta Bolognese Local Beef, Lamb and Pork, House Made Pappardelle, Parmesan, Red Wine, Fresh Herbs	24	Organic Roasted Chicken Potato and Leek Gratin, Crispy Prosciutto, Local Mushroom Mornay Sauce	26
Heirloom Grains <i>v</i> Bulgar Wheat, Buckwheat, Red Rice, Quinoa, Flax, Apple Cider, Cippolini Onions, Pickled Apple, Pears, Butternut Puree	24	Bay of Fundy Salmon <i>gf</i> Cauliflower and Potato Puree, Charred Cauliflower, Red Cabbage Sauerkraut, Mustard Emulsion	28
Alleghany Mountain Trout <i>gf</i> Black Beluga Lentils, Horseradish, Whipped Tarragon Crème Fraiche, Grilled Broccolini, Bacon Vinaigrette	27	Tomahawk Ranch Lamb Shank <i>gf</i> Local Polenta Feta Cheese, Baby Carrots, Lamb Reduction, Gremolata	34
Cheshire Pork Chop Creamed Corn, Truffle Cabbage Puree, Apple Cider Glaze, Bacon Marmalade	26	8oz Prime Angus Filet <i>gf</i> Herb and Mascarpone Potato Puree, Brussel Sprouts, Béarnaise Sauce	45

Sides

Braised Local Kale and Beet Greens	8	Macaroni and Cheese	6
Cauliflower Gratin, Gruyere Cheese, Herbs	8	Brussel Sprouts, Pickled Onion, Honey	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
Caromont 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

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*
 Lost Coast Brewery, Tangerine Wheat, *California*
 Parkway, Get Bent, IPA, *Virginia*
 Parkway, "Majestic Mullet", Kolsch Style Ale, *Virginia*
 St. George Brewing Co., Pilsner, *Virginia*
 Uinta Brewery, Hop Nosh IPA, *Utah*

4 Import and Craft

Mauui Brewing, Pineapple Mana Wheat, *Hawaii*
 Sam Smith, Oatmeal Stout, *England*
 Sam Smith, Nut Brown Ale, *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)*

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Spirits List

Bourbon

Angel's Envy 10
 Basil Hayden 10
 Bird Dog, Small Batch 10
 Bird Dog, 10 Year, Very Small Batch 12
 Blanton's Single Barrel 18
 Bulleit Bourbon 8
 Buffalo Trace 12
 Eagle Rare, 10 year
 Elmer T Lee 16
 Four Roses, Small Batch 14
 Jim Beam 8
 Knob Creek 10
 Maker's Mark 9
 Reservoir* 16
 Woodford Reserve 10
 Woodford Double Oak 14
 Yellowstone 14

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Lottery List

Blood Oath Bourbon 23
 George T Stagg Bourbon 42
 Heaven Hill, Parker's Heritage Orange... 23
 Old Forester Birthday 2018 Bourbon 25
 Thomas Handy Sazerac Rye 30
 William LaRue Weller Bourbon 30

Gin

Beefeater 8
 Bombay 8
 Bombay Sapphire 10
 Catoctin Creek Watershed* 10
 Copper Fox Distillery* 12
 Hendricks 10
 Ransom Old Tom Gin 12
 Tanqueray 8
 UA Navy Strength* 10

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 Roundstone* 8
 Whistle Pig 16

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
 Macallan, 12 year 14

Tequila/Mezcal

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

Vodka

Absolut, Apeach, Citron 8
 Chesapeake Bay Distillery Lemon* 8
 Chesapeake Bay Ghost Pepper* 8
 Chopin 10
 Cirrus* 8
 Grey Goose 10
 Ketel One 8
 Mutiny Island Vodka (Breadfruit flavor) 8
 Stoli 8
 Tito's 8

Whiskey

Bushmills, Irish Whiskey 8
 Crown Royal 8
 Canadian Club 8
 George Dickel White Label 8
 Jack Daniels 8
 Jameson, Irish Whiskey 8
 Seagram's VO 8

*Virginia Made

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 5
 Mischief Maker Pomegranate 5
 Excelsior, Imperial Apple 5
 Lumberjack, Rhubarb Pear 5
 London Dry, English Style 6
 Grapefruit and Chill 6

Cocktails

Bulleit and a Target 10

Bulleit Bourbon, Lemon Juice, Domaine de Canton
 Ginger Liqueur, Amarena Cherry

Aviation 12

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

Chocolate Plum Eggnog* 14

House Infused Chocolate Brandy, Fernet Branca, Maple
 Syrup, Muddled Plum, Egg

Blood Orange Fashioned 16

Woodford Double Oak, Blood Orange and Amarena
 Cherry Syrup, Bitters, Ice Rock, Candied Blood Orange

Featured Wine:

John and Kate's favorite 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*

White

Ca' Lungchetta, Pinot Grigio, *Italy*
 La Playa, Sauvignon Blanc, *Chile*
 Vineyard Origins Lot 15, Chardonnay, *CA*

Pink

Chateau Routas, Rose, *France* 9/34

Red

12/38 Tortoise Creek, Pinot Noir, *California* 11/38
 Laya, Red Blend, *Spain* 9/34
 Force of Nature, Red Blend, *California* 13/38

Kate's Pick

8/32 Ramona, Grapefruit White Wine Spritzer, *Italy* 7
 (8.5oz)

Premium By the Glass

Rombauer, Chardonnay, *California* 18/58
 Quilt, Cabernet by Caymus, *California* 18/58

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

