

# 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

Tomato Basil Soup <i>gf, v</i> Olive Oil, Garlic, Goat Cheese	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
Fried Chickpea Pickled Onion and Fennel, Basil, Smoked Paprika, Cucumber, White Balsamic Vinaigrette	8	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 Apples, 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

Bells Valley Pork Ragu Garlic, Red Pepper, Tomato, Red Wine, Herbs, Caramont Chevre	24	Organic Roasted Chicken Potato and Leek Gratin, Crispy Prosciutto, Brussels Sprouts, 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
Bells' Valley Pork Cheek Olive Brined Cheek, Bloody Butcher Grits, Local Chevre, Roasted Eggplant Puree, Charred Endive	26	12oz Grilled Ribeye <i>gf</i> Coffee Rub, Smoked Potato Puree, Sautéed Mushrooms, Red Wine Butter	45

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

## 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  
Caramont Farm, Esmont, VA  
Bells Valley/Ayles 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

Dogfish Head, 90 Minute IPA, *Delaware*

Firestone, Pivo Hoppy Pils, *California*

Founders, Porter, *Michigan*

Lost Coast Brewery, Tangerine Wheat, *California*

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

#### 4 Import and Craft

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)*

#### 6

#### 7

#### 14

### 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

Mischief Maker Pomegranate

Excelsior, Imperial Apple

Lumberjack, Rhubarb Pear

London Dry, English Style

Grapefruit and Chill

### Cocktails

#### Bulleit and a Target

Bulleit Bourbon, Lemon Juice, Domaine de Canton

Ginger Liqueur, Amarena Cherry

#### Aviation

Bombay Gin, Luxardo Maraschino Liqueur, Crème de

Violette, Lemon Juice, Amarena Cherry

#### Sippin' on Gin and Juniper

Hendricks Gin, Navy Hill Juniper Tonic, Lime

### 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 14

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

#### Lottery List

Blood Oath Bourbon 23

Elijah Craig, 18 year 50

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

Ketal 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

### 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' Lunghetta, Pinot Grigio, *Italy*

La Grand Cailou, Sauvignon Blanc, *France*

Vineyard Origins Lot 15, Chardonnay, *CA*

#### Red

12/38 Tortoise Creek, Pinot Noir, *California*

Laya, Red Blend, *Spain*

Force of Nature, Red Blend, *California*

7/24

9/34

8/32

#### Kate's Pick

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

11/38

9/34

13/38

#### Premium By the Glass

Rombauer, Chardonnay, *California*

18/58

Quilt, by Caymus, Cabernet Sauvignon, *California*

18/58

