

# 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 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 8 or more guests, but we can split the bill by up to 8 different credit cards.

## Starters

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
Feta Cheese Parcel v Fried Feta Cheese Wrapped In Phyllo Dough, Micro Greens, Honey, Reduced Balsamic, Crushed Red Pepper	8	House Made Pate Local Pork, House Cherry Mustard, Pickled Red Onion, Cornichons, Crostini	12
Butternut and Carrot Bisque gf, vg Pecan and Pumpkin Seed Granola, Crème Fraiche	9	PEI Mussels Belgian Ale, Basting Butter, Fresh Herbs, Grilled Bread	14
Grilled Flatbread v, vg Eggplant Puree, Beech Mushrooms, Pickled Onion, Tahini, Fennel	10		

## Salads...

Spinach Salad gf, Roasted Oyster Mushrooms, Pickled Red Onion, Bacon Lardon, Fireside Farm Fresh Egg, Bacon Vinaigrette	10	Caesar Salad gf Romaine, Gristmill Caesar Dressing, Red Onion, Pecorino Romano, Balsamic Reduction	8
--	----	---	---

## Entrees

Pappardelle Bolognese Lamb, Local Pork and Beef, House Made Pappardelle Pasta, Red Wine, Fresh Herbs, Pecorino Romano	24	White Marble Farms Pork Loin gf Celeriac Puree, Sautéed Radish and Trumpet Mushrooms, Ramp Butter	30
Roasted Cauliflower Steak v, vg Cauliflower Puree, Oyster Mushroom, Pea Tendrils, Pickled Radish, Lemon Zest	24	Alleghany Mountain Trout gf Shitake Mushrooms, Roasted Brussels Sprouts, Salsify Puree, Brown Butter Hollandaise, Pine Nuts	30
Fireside Farms Chicken (from just down the street) gf Roasted Breast, Sweet Potato Puree, Cardamom Carrots, Oven Roasted Mushrooms, Dijon Pan Sauce	30	16oz Prime New York Strip gf Haricot Verts, Roasted Garlic Potato Puree, Sauce Bearnaise, Pickled Mustard Seeds	45
Fireside Farms Chicken Bouillabaisse Braised Leg and Thigh, PEI Mussels, Littleneck Clam, Saffron, Fennel Yukon Gold Potato, Grilled Bread, Saffron Aioli	30		

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

Sides			
Braised Local Kale	8	Macaroni and Cheese	7
Cauliflower Gratin, Gruyere Cheese, Herbs	8	Brussels Sprouts, Maple Vinaigrette, Picked Apple	10

**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  
Buffalo Creek Beef/Potter Family Farm, Lexington, VA  
Autumn Olive Farm, Waynesboro, VA  
Caromont Farm, Esmont, VA  
VA Trout Company, Monterey, VA  
Wade's Mill, Raphine, VA  
JQ Dickenson Salt Works, Malden, WV



# The Waterwheel Restaurant

at The Inn at Gristmill Square

## Lift your Spirits

### Beer

#### Import and Craft

Allagash, White, *Maine*  
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*  
Uinta Brewery, Hop Nosh IPA, *Utah*

#### Import and Craft

Ayinger OktoberFest-Marzen, *Germany*  
Don De Dieu, Belgian Tripel, *Belgium*  
Paulaner, Oktoberfest-Marzen, *Germany*  
Sam Smith, Nut Brown Ale, *England*  
Sam Smith, Oatmeal Stout, *England*  
Sixpoint Brewery, Resin IPA, *New York*  
St. Bernardus Whit, *Belgium*  
Two Roads, Road 2 Ruin IPA, *Connecticut (16oz)*  
Reason Pale Ale, *Virginia*

#### Import and Craft

Allagash, Tripel, *Maine*

### Cider

#### Big Fish Cider, Monterey, Virginia

Shady Lane Shandy, 500ml **12**  
Allegheny Gold, 500ml **12**  
Mellifera, 750ml **22**  
Monterey Maple, 750ml **22**  
Allegheny Gold, 750ml **22**  
Shady Lane Shandy, 750ml **22**

#### Schilling Cider House, Portland, Oregon

London Dry **5**  
Rose Vacay **6**  
Grapefruit and Chill **6**

### Cocktails

#### Champagne Cocktail

Prosecco, Bitters, Sugar

#### French Martini

Vodka, Chambord, Pineapple Juice, Prosecco

#### Old Fashioned

Knob Creek Rye, Lemon, Amarena Cherry, Local Hickory Syrup, Bitters

#### Made in the Virginias

Cirrus Vodka (VA), Cureo Coffee Liqueur (VA), Cream, JQ Dickinson Burnt Caramel Sauce (WV) and WV Sea Salt

### Featured Wine:

A collection of some R. Stuart greats!! We met Rob on a trip to Oregon for the Willamette Valley Wine Auction. A great winemaker, owner, and friend!

**Big Fire, Pinot Gris, Oregon 12/42**

*Lemon curd, key lime pie, lots of honey. Sweet and bright at the same time.*

**Big Fire, Pinot Noir, Oregon 12/42**

*Strawberry pie coming out of the oven, black tea, floral, fennel, with a touch of white pepper*

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

#### Sparkle

Heavenezia, Prosecco, *Italy* **12/38**

#### White

Ca' Lunghetta, Pinot Grigio, *Italy* **7/24**  
La Grand Cailou, Sauvignon Blanc, *France* **9/34**  
Milou, Chardonnay, *France* **8/32**

#### Rose

Carrel Jongieux, Rose, *France* **8/32**

#### Red

Les Volets, Pinot Noir, *France* **10/36**  
Laya, Red Blend, *Spain* **9/34**  
Browne Family, Cabernet Sauvignon, *Wash.* **13/38**

#### Kate's Pick

Lini 910, Sparkling Lambrusco, *Italy* **12/38**

#### Premium House Wine

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

### Spirits List

#### Bourbon

Angel's Envy 10  
Basil Hayden 10  
Bird Dog, Small Batch 10  
Bird Dog, 10 Year, Very Small Batch 12  
Eagle Rare, 10 year 14  
Four Roses, Small Batch 14  
Jim Beam 8  
Knob Creek 10  
Maker's Mark 9  
Old Grandad 114 10  
Smooth Ambler, Big Level (WV) 18  
Smooth Ambler, Contradiction (WV) 11  
Woodford Reserve 10  
Woodford Double Oak 14

#### Rare/Lottery List

Blood Oath, Pact No 5 43  
E.H. Taylor, Jr. 30  
Heaven Hill, Parker's Heritage Orange... 23  
Stagg, Jr. 28  
Thomas Handy Sazerac Rye 30

#### Gin

Beefeater 8  
Bombay 8  
Bombay Sapphire 10  
Catoctin Creek Watershed\* 10  
Copper Fox Distillery\* 12  
Hendricks 10  
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  
Knob Creek Rye 10  
Michter's Single Barrel 14  
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

#### Tequila/Mezcal

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

#### Vodka

Absolut, Apeach 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 Barrel Select 14  
George Dickel White Label 8  
Jack Daniels 8  
Jameson, Irish Whiskey 8  
Seagram's VO 8

\*Virginia Made

