

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

Starters

Celeriac Soup <i>gf</i> Yukon Gold Potato, Pickled Apple, Garlic Oil, Cream	8	Grilled Shrimp Cocktail <i>gf</i> Balsamic Reduction, Garlic, Bacon Cocktail Sauce	12
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 Chickpeas <i>v, vg, gf</i> 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 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...

Lamb Burger, Gruyere, Bacon, Red Onion, Arugula, House Fries

20

Entrees

Pasta Bolognese Local Veal, Pork and Lamb, House Pappardelle, Red Wine, Fresh Herbs, Pecorino Romano	24	Bay of Fundy Salmon <i>gf</i> Cauliflower and Potato Puree, Charred Cauliflower, Red Cabbage Sauerkraut, Mustard Emulsion	28
Heirloom Grains <i>v</i> Bulgar Wheat, Buckwheat, Red Rice, Quinoa, Flax, Apple Cider, Cippolini Onions, Pickled Apple, Pears, Butternut Puree	24	8oz Beef Filet <i>gf</i> Confit Purple Potato, Roasted Shallot, Fried Brussel Sprouts, Béarnaise	42
Alleghany Mountain Trout <i>gf</i> Broccolini, Quinoa with Bacon and Leeks, Mushroom Vinaigrette, Pickled Onion	27	Grilled Pork Tenderloin Fontina Polenta, Maple Syrup, Cremini Mushrooms, Sauce Vert	30
Organic Roasted Chicken Country Ham and Leek Bread Pudding, Local Mustard Greens, Green Peppercorn and Mushroom Velouté	26	12oz Prime Rib-Eye <i>gf</i> Smoked Potato Puree, Haricots Verts, Truffle Butter, Balsamic Reduction	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 (in-season) to the herbs in your cocktail...these items are grown right across the street)

Tomahawk Ranch, Warm Springs, VA
Caromont Farm, Esmont, VA
Bell's 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

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*
 St. George Brewing Co., Pilsner, *Virginia*
 Uinta Brewery, Hop Nosh IPA, *Utah*

4 Import and Craft

Sixpoint Brewery, Resin IPA, *New York*
 St. Bernardus Witbier, *Belgium*
 Two Roads, Road 2 Ruin IPA, *Connecticut (16oz)*

Import and Craft

Allagash, Tripel, *Maine*

Import and Craft

Reason Pale Ale, *Virginia (16.9oz)*

6

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 Staggs Bourbon 42
 Heaven Hill, Parker's Heritage Orange... 23
 Old Forester Birthday 2018 Bourbon 25
 Thomas Handy Sazerac Rye 30
 Old Rip Van Winkle 12 Year "Lot B" 30
 William LaRue Weller Bourbon 30

Gin

Beefeater 8
 Bombay 8
 Bombay Sapphire 10
 Catocin 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
 Catocin 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

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

Cocktails

Monterey Maple

12 Virginia Gentleman Bourbon, Highland County Maple
 12 Syrup, Ginger Beer, Lime

20 Bulleit and a Target

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

Aviation

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

6 Italian 75

6 Henricks Gin, Heavenezia Italian Prosecco, Lemon Juice,
 Simple Syrup

8

10

12

12

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*

Rose

Chateau Guilhem Rose

Red

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

Kate's Pick

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

8/32

11/38

9/34

13/38

Premium By the Glass

Rombauer, Chardonnay, *California*

18/58

Quilt, by Caymus, Cabernet Sauvignon, *California*

18/58

