

# 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

Chilled Cucumber and Dill Soup <i>gf, v</i> Greek Yogurt, Lemon, Roasted Garlic	8	Roasted Baby Beets <i>v, gf</i> Assorted Beets, Balsamic Vinaigrette, Buttermilk Bleu Cheese, Toasted Walnuts, Fennel Pollen	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
Fried Chickpeas <i>v, vg, gf</i> Pickled Onion and Fennel, Basil, Smoked Paprika, Cucumber, White Balsamic Vinaigrette	8	Old Paths Farm Pork Pate House Cherry Mustard, Pickled Red Onion, Cornichons, Crostini	12
House Made Burrata <i>gf, v</i> Mascarpone, Ramp Pesto, Red Pepper Compote, Balsamic Reduction	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 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 Beef Tenderloin, House Made Bun, Gruyere, Bacon, Pickled Red Onion, Arugula, House Fries 20

## Entrees

Pasta Bolognese Local Veal, Pork and Beef, 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
Sweet Pea and Ricotta Ravioli <i>v</i> Egg Yolk, Pickled Rhubarb, Truffle Beurre Blanc, Watercress	24	North Atlantic Hake <i>gf</i> Grilled VA Asparagus, Local Ramp Risotto, Tarragon and Brie Sauce	32
Organic Roasted Chicken Country Ham and Leek Bread Pudding, Local Beet Greens, Dijon Pan Sauce	26	Karabuta Pork Loin <i>gf</i> Goat Cheese Polenta, Cremini Mushrooms, Olive Tapenade	34
Alleghany Mountain Trout <i>gf</i> Cremini Mushrooms, Confit Potatoes, Sautéed Ramps, Ramp Vinaigrette	30	12oz Prime Ribeye <i>gf</i> Haricot Verts, Roasted Garlic, Potato Puree, House Steak Sauce, Pickled Mustard Seeds	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	House Fries, Truffle Aioli, Truffle Salt	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

Anderson Valley, Framboise Rose Gose, *California*  
 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

Sam Smith, Nut Brown Ale, *England*  
 Sam Smith, Oatmeal Stout, *England*  
 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)*

### Cider

#### Big Fish Cider, Monterey, Virginia

Shady Lane Shandy, 500ml  
 Allegheny Gold, 500ml  
 Honey Ginger, 500ml  
 Mellifera, 750ml  
 Monterey Maple, 750ml  
 Crabbottom Pippin, 750ml  
 Allegheny Gold, 750ml  
 Shady Lane Shandy, 750ml

#### Schilling Cider House, Portland, Oregon

Lumberjack, Rhubarb Pear  
 London Dry  
 Grapefruit and Chill

### Cocktails

#### Rum South Side

Mt. Gay Rum, Lime Juice, Mint Simple Syrup, Fresh  
 Gristmill Garden Mint

#### Bulleit and a Target

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

#### Pear-is Martini

Grey Goose Vodka, St. Germain Elderflower Liqueur, Pear  
 Nectar, Sparkling Wine

#### Italian 75

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

### 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  
 Four Roses, Small Batch 14  
 Jim Beam 8  
 Knob Creek 10  
 Maker's Mark 9  
 Old Granddad 114 10  
 Woodford Reserve 10  
 Woodford Double Oak 14  
 Yellowstone 14

#### Rare/Lottery List

Blood Oath Bourbon 23  
 Blood Oath, Pact No 5 43  
 Elijah Craig, 18 year 50  
 George T Staggs Bourbon 42  
 Heaven Hill, Parker's Heritage Orange... 23  
 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  
 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  
 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:

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

R. Stuart, "Bubbly" Sparkling, *Oregon* 15/55

Bright, edgy, crisp, refreshing, granny smith apples and ripe Asian pears. Very fresh bread and yeast/fruit flavors due to the minimal time on tirage.

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

#### Sparkle

Heavenezia, Prosecco, *Italy* 12/38

#### White

Ox-Eye, Gruner Veltliner, *Staunton, Virginia* 12/42

Ca' Lungchetta, 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

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

#### Premium House Wine

Rombauer, Chardonnay, *California* 18/58

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

