

# The Waterwheel Restaurant

at The Inn at Gristmill Square

## Our Belief...

Welcome to the Waterwheel Restaurant at The Inn at Gristmill Square. **Celebrating our 51st year of fine dining in Bath County!** 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 creates 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

House Made Bread (complimentary Focaccia with entrée)	10	Sweet Corn and Jalapeno Chowder	14
Sun-Dried Tomato and Onion Focaccia, Everything Bagel Roll, Honey Bacon Roll, Braided milk Roll, Focaccia, Butter		Edwards Country Ham, Sweet Drop Peppers, Pickled Corn and Jalapeno	
Marinated Vegetables and Burrata	14	Smoked Trout	15
Roasted Red Pepper, Baby Corn, Sweet Drops, Olives, Prosciutto, Green Goddess Dressing		House Smoked Mountain Trout, Crostini, Horseradish Crème Fraiche, Red Onion, Trout Roe	
Pickled Shrimp	14	Fireside Farms Poached Egg and Asparagus	15
Preserved Lemon, Grilled House Focaccia, White Bean Puree, Pea Shoots, Saffron Aioli, Pink Peppercorn		Grilled Green Asparagus, Shaved Purple Asparagus, Blonde Frisee, Pickled Red Onion, Surryano Ham, Truffle Vinaigrette	
Chilled Gazpacho	14	Duo of Duck Confit Sliders	16
Heirloom Tomato, Peppers, Cucumber, Red Onion, Lump Crab		Duck Confit, House Cherry Mustard, Pickled Red Onion, Micro Celery and Duck Confit, Herbed Local Goat Cheese, Diced Apple, Pink Peppercorn, Basil	

## Salads

Leaf Lettuce and Arugula Salad	12	Bibb Lettuce Salad	12
Shaved Carrot, Cucumber, Cherry Tomato, Red Onion, Ricotta Salata Balsamic Vinaigrette		Bibb Lettuce, Fresh Herbs, Breakfast Radish, Dijon Vinaigrette	
Iceberg Wedge	12	Blue Cheese "Caesar" Salad	14
Heirloom Cherry Tomatoes, Edward's Country Ham, Hard Boiled Egg, Pickled Red Onions, House Buttermilk Ranch Dressing		Baby Green and Red Romaine, Pickled Red Onion, Blue Cheese "Caesar" Dressing, Blue Cheese Crumbles	

## Entrees

Pan Seared Mountain Trout	31	Shrimp and Grits	35
Buttered Carolina Gold Rice with Herbs, Asparagus		Jumbo Shrimp, Crooked Spur Farm Grits, Bacon, Braised Collard Greens	
Joyce Farms Chicken Breast	34	Maple Leaf Duck Breast	38
Pommes Puree, Local Green Beans		Boursin Whipped Potatoes, Roasted Mushrooms, Red Wine Cherry Reduction	
Pappardelle Bolognese	34	Wild Caught Scallops	49
House Made Pappardelle Pasta, Local Pork and Beef, Red Wine, Fresh Herbs, Parmesan Cheese		English Pea Puree, Succotash	

### House Cut Steak Selections

*\*Subject to availability*

12oz Filet of Ribeye	59
9oz Deckle	75
32oz Cowboy	110
50oz Porterhouse	135

All served with Purple Potato Puree, Roasted Carrots, Béarnaise

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

