

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. Please refrain from using cell phones or other electronic devices (unless you are taking photos, of course! Tag us @waterwheelrestaurant). Speakerphone usage is strictly prohibited.

Starters

House Made Bread (complimentary Focaccia with entrée) Sun-Dried Tomato and Onion Focaccia, Honey Bacon Roll, Braided Milk Roll, Focaccia, Butter	10	Virginia Oyster Stew Mirepoix, Edward's Country Ham, Cream, Fried Shallot	14
Seared Fireside Farm Lamb Liver Crostini, Capers, White Balsamic Vinaigrette	12	Beef Tartare Cured Egg, Cornichons, Crostini	14
Beets and Burrata Red, Gold and Candy Stripe Beets, Sweet Drops Peppers, Crispy Prosciutto, Green Goddess Dressing	14	Smoked Trout House Smoked Mountain Trout, Crostini, Horseradish Crème Fraiche, Red Onion	15
Oysters Rockefeller Herb Butter, Panko Breadcrumbs, Fennel	14	Gristmill Pate House Cranberry Mustard, Pickled Red Onions, Cornichons, Rosemary Flatbread	16
Cream of Six Onion Soup Onions, Crème Fraiche, Caviar and Chive Garnish	14		

Salads

Leaf Lettuce and Arugula Salad Shaved Carrot, Cucumber, Cherry Tomato, Red Onion, Ricotta Salata Balsamic Vinaigrette	12	Local Lettuces Dates, Goat Cheese, Crispy Prosciutto, Red Wine Vinaigrette	12
Iceberg Wedge Heirloom Cherry Tomatoes, Edward's Country Ham, Hard Boiled Egg, Pickled Red Onions, House Buttermilk Ranch Dressing	12	Blue Cheese "Caesar" Salad Baby Green and Red Romaine, Pickled Red Onion, Blue Cheese "Caesar" Dressing, Blue Cheese Crumbles	14

Entrees

Pan Seared Mountain Trout Celeriac Puree, Asparagus	31	Maple Leaf Duck Breast Boursin Whipped Potatoes, Roasted Mushrooms, Red Wine Cherry Reduction	38
Joyce Farms Chicken Breast Purple Sweet Potato and Chipotle Puree, Brussel Sprouts, Honey Vinaigrette	34	Butternut Squash Ravioli Lollipop Kale, Fried Sage, Brown Butter, Hazelnuts, Fresh Burgundy Truffle	38
Prosciutto Wrapped Sea Bass Rosemary Polenta, Broccolini, Bacon Tomato Jam	58	Beef Stroganoff 96 Hour Braised Short Rib, Crème Fraiche, Cremini & Oyster Mushrooms	41
Shrimp and Grits Jumbo Shrimp, Crooked Spur Farm Grits, Bacon, Braised Collard Greens	35	#1 Yellowfin Tuna Seared Rare, Pomme Puree, Asparagus, Braised Onions, Red Wind Foie Gras Reduction	49

House Cut Steak Selections

**Subject to availability*

7oz Sliced Tenderloin	55
12oz Filet of Ribeye	59
9oz Deckle	75
50oz Cowboy Ribeye	110

All served with Potato Gratin, Roasted Carrots, Béarnaise

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

