

The Waterwheel Restaurant

at The Inn at Gristmill Square

Our Belief...

Welcome to the Waterwheel Restaurant at The Inn at Gristmill Square. **Celebrating our 52nd 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, Everything Bagel Roll, Honey Bacon Roll, Braided Milk Roll, Focaccia, Butter	10	Pickled Shrimp Grilled Brioche, Pickled Onions, Saffron Aioli	15
Cream of Six Onion Soup Crème Fraiche, Fried Shallots, Chives	14	Duo of Duck Confit Sliders House Cranberry Mustard, Pickled Red Onion, Micro Celery and Goat Cheese, Diced Apple, Pink Peppercorn, Micro Celery	16
Smoked Trout House Smoked Mountain Trout, Crostini, Horseradish Crème Fraiche, Red Onion, Trout Roe	15		

Salads

Baby Iceberg Wedge Heirloom Cherry Tomatoes, Edward's Country Ham, Hard Boiled Egg, Pickled Red Onions, House Ranch Dressing	13	Blue Cheese Caesar Romaine Lettuce, Pickled Red Onions, Blue Cheese Crumbles	13
Local Lettuces Dates, Goat Cheese, Crispy Prosciutto, Red Wine Vinaigrette	13	Beet Mosaic Red, Yellow, and Candy Stripe Beets, Buttermilk Blue Cheese, Champagne Vinaigrette	13

Entrees

Joyce Farms Chicken Breast Glazed Marble Potato and Green Beans, Beurre Rouge	34	House Ravioli and Local Farm Egg Butternut Squash Filling, Lollipop Kale, Fried Sage, Brown Butter, Hazelnuts	39
Mountain Trout Celeriac Puree, Haricot Verts, Brown Butter	34	Venison Roast Yukon Gold Potato Puree, Spinach, Pickled Beet, Red Wine Reduction	46
Rigatoni Bolognese Local Pork and Beef, Red Wine, Fresh Herbs, Parmesan Cheese	36	Sea Bass Butternut Squash Risotto, Chestnuts, Roasted Mushrooms	49
Maple Leaf Duck Confit Crispy Leg and Thigh, Cauliflower Puree, Roasted Carrots, Red Wine Cherry Reduction	38	72 Hour Braised Short Rib Horseradish Potato, Caramelized Onions, Red Wine Demi Glace	55

House CAB Steak Selections

**Subject to availability*

12oz Eye of Rib	59
8oz Filet Mignon	69
9oz Deckle	75
32oz Cowboy Ribeye	115

All served with Boursin Potatoes, Broccolini, Bearnaise Sauce

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

