

The Waterwheel Restaurant

at The Inn at Gristmill Square

Our Belief...

Welcome to the Waterwheel Restaurant at The Inn at Gristmill Square. **Celebrating our 53rd 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

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|---|----|--|----|
| House Made Bread (complimentary Focaccia with entrée) | 10 | Pickled Shrimp | 15 |
| Sun-Dried Tomato and Onion Focaccia, Everything Bagel Roll, Honey Bacon Roll, Braided Milk Roll, Focaccia, Butter | | Grilled Brioche, Pickled Onions, Saffron Aioli | |
| Cream of Six Onion Soup | 14 | Duo of Duck Confit Sliders | 16 |
| Crème Fraiche, Fried Shallots, Chives | | House Cranberry Mustard, Pickled Red Onion, Micro Celery and Goat Cheese, Diced Apple, Pink Peppercorn, Micro Celery | |
| Smoked Trout | 15 | Burrata | 16 |
| House Smoked Mountain Trout, Crostini, Horseradish Crème Fraiche, Red Onion, Trout Roe | | Grilled Meyer Lemon, Fig, English Pea, Snap Pea, Red Sorrel, Green Goddess | |

Salads

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|---|----|---|----|
| Baby Iceberg Wedge | 13 | Blue Cheese Caesar | 13 |
| Heirloom Cherry Tomatoes, Edward's Country Ham, Hard Boiled Egg, Pickled Red Onions, House Ranch Dressing | | Romaine Lettuce, Pickled Red Onions, Blue Cheese Crumbles | |
| Local Lettuces | 13 | | |
| Dates, Goat Cheese, Crispy Prosciutto, Red Wine Vinaigrette | | | |

Entrees

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|--|----|---|----|
| Joyce Farms Chicken Breast | 34 | Lamb Picanha | 41 |
| Glazed Marble Potato and Green Beans, Beurre Rouge | | Harissa Roasted Red Carrot, Lupini Bean, Sweetly Drop Pepper, Crème Fraiche, Ramp Chimichurri | |
| Mountain Trout | 34 | Maple Leaf Duck Breast | 42 |
| Parsnip Puree, Asparagus, Watercress, Preserved Meyer Lemon, Fried Caper, Brown Butter | | Cauliflower Puree, Roasted Carrots, Red Wine Cherry Reduction | |
| Rigatoni Bolognese | 36 | Venison Loin | 46 |
| Local Pork and Beef, Red Wine, Fresh Herbs, Parmesan Cheese | | Yukon Gold Potato Puree, Spinach, Pickled Beet, Red Wine Reduction | |
| Sweet Pea Ravioli and Local Farm Egg | 39 | Sea Bass | 49 |
| Maddux Farm Nettles, Hazelnuts, English Peas, Sugar Snap Peas, Pea Puree, Brown Butter, Parmesan | | English Pea Risotto, Nettles, Brown Butter, Roasted Mushrooms | |

House CAB Steak Selections

**Subject to availability*

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|--------------------|-----|
| 8oz Filet | 59 |
| 9oz Deckle | 75 |
| 12oz Eye of Rib | 59 |
| 32oz Cowboy Ribeye | 115 |
| 50oz Porterhouse | 135 |

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.

