

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

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		
House Smoked Mountain Trout, Crostini, Horseradish Crème Fraiche, Red Onion, Trout Roe			

Salads

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	Beet Mosaic	13
Dates, Goat Cheese, Crispy Prosciutto, Red Wine Vinaigrette		Red, Yellow, and Candy Stripe Beets, Buttermilk Blue Cheese, Champagne Vinaigrette	

Entrees

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		Butternut Squash Risotto, Chestnuts, Roasted Mushrooms	

House CAB Steak Selections

**Subject to availability*

12oz Eye of Rib	59
9oz Deckle	75
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.

