

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. - Chef/Owner, John 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, Braided Milk Roll, Honey Bacon Roll, Focaccia, Butter		Grilled Brioche, Pickled Onions, Saffron Aioli	
Sweet Corn and Jalapeno Chowder	15	Duo of Duck Confit Sliders	16
Pickled Corn and Jalapeno, Balsamic Sweety Drop Peppers, Country Ham, Crème Fraiche		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, Plum, English Pea, Snap Pea, Red Sorrel, Green Goddess	

Salads

Baby Iceberg Wedge	13	Local Lettuces	13
Heirloom Cherry Tomatoes, Edward's Country Ham, Hard Boiled Egg, Pickled Red Onions, House Ranch Dressing		Dates, Goat Cheese, Crispy Prosciutto, Red Wine Vinaigrette	
Beet Mosaic	13	Heirloom Tomatoes	15
Red, Yellow, and Candy Stripe Beets, Buttermilk Blue Cheese, Champagne Vinaigrette		Buttermilk Blue Cheese Dressing, Red Onion, Basil, Aged Balsamic Reduction	

Entrees

Joyce Farms Chicken Breast	34	Maple Leaf Duck Breast	42
Glazed Marble Potatoes, Green Beans, Beurre Rouge		Cauliflower Puree, Grilled Plums, Red Wine Cherry Reduction	
Mountain Trout	34	14oz Duroc Pork Chop	46
Carrot Puree, Asparagus, Watercress, Preserved Meyer Lemon, Fried Caper, Brown Butter		Yukon Gold Potato Puree, Wilted Greens, Pickled Beet, Red Wine Reduction	
Sweet Pea Ravioli and Local Farm Egg	39	House Pappardelle Pasta	51
Arugula, Hazelnuts, English Peas, Sugar Snap Peas, Pea Puree, Brown Butter, Parmesan		Maine Lobster, Local Cherry Tomato, Fresh Herbs	
Lamb Picanha	41	Sea Bass	55
Harissa Roasted Red Carrots, Lupini Beans, Sweety Drop Peppers, Crème Fraiche, Carrot Top Chimichurri		English Pea Risotto, Roasted Mushrooms	

House CAB Steak Selection

**Subject to availability*

12oz Eye of Rib	59
50oz Porterhouse	135

All served with Cheddar Whipped Potatoes, Broccolini, Bearnaise Sauce

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

