

The Inn at Gristmill Square

The Waterwheel Restaurant

Welcome to the Waterwheel Restaurant at The Inn at Gristmill Square. We are currently enjoying 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) v	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	
Sweet Corn and Jalapeno Chowder gf	15	Duo of Duck Confit Sliders	16
Pickled Corn and Jalapeno, Balsamic Sweety Drop Peppers, Country Ham, Creme Fraiche		House Cranberry Mustard, Pickled Red Onion, Micro Celery and Goat Cheese, Diced Apple, Pink Peppercorn, Micro Celery	
Smoked Trout	15	Burrata gf	16
House Smoked Mountain Trout, Crostini, Horseradish Crème Fraiche, Red Onion, Trout Roe		Watermelon Radish, Mixed Beets, Red Sorrel, Local Cherry Tomato, Prosciutto, Green Goddess	

Salads

Baby Iceberg Wedge gf	13	Beet Mosaic v gf	13
Heirloom Cherry Tomatoes, Edward's Country Ham, Hard Boiled Egg, Pickled Red Onions, House Ranch Dressing		Red, Yellow, and Candy Stripe Beets, Buttermilk Blue Cheese, Champagne Vinaigrette	
Local Lettuces gf	13	Blue Cheese Caesar Salad v gf	15
Dates, Goat Cheese, Crispy Prosciutto, Red Wine Vinaigrette		Leaf Lettuces, Pickled Red Onion, Blue Cheese "Caesar" Dressing, Blue Cheese Crumbles	

Entrees

Joyce Farms Chicken Breast gf	34	Maple Leaf Duck Confit gf	38
Glazed Marble Potato, Green Beans, Beurre Rouge		Crispy Leg & Thigh, Cauliflower Puree, Asian Pear, Red Wine Cherry Reduction	
Mountain Trout gf	31	Venison Roast gf	44
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 v	38	Sea Bass gf	55
Arugula, English Peas, Hazelnuts, Sugar Snap Peas, Pea Puree, Brown Butter, Parmesan Cheese		English Pea Risotto, Roasted Mushrooms	
Lamb Picanha gf	41	House Made Pappardelle Pasta	56
Harissa Roasted Carrots, White Bean Puree, Sweety Drop Peppers, Creme Fraiche, Carrot Top Chimichurri		Maine Lobster, Local Cherry Tomaotes, Fresh Herbs	

House CAB Steak Selections

*Subject to availability

12oz Eye of Rib	59
32oz Cowboy Ribeye	115
50oz Porterhouse	135

All served with Boursin Whipped Potatoes, Broccolini, Blue Cheese Crust gf

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
V-Vegetarian
VG-Vegan
GF-Gluten Free
DF-Dairy Free