

The Inn at Warm Springs
12968 Sam Snead Hwy
Warm Springs, Va
(540) 839-5351
dinner wed -sun 5-9pm
theinnatwarmsprings.com

Tavern



Dinner

STARTERS

BREADED MUSHROOMS v	9
house breaded and fried served with house aioli	
BACON GNOCCHI	13
house made potato gnocchi with bacon and parmesan	
COCONUT SHRIMP	10
served with sweet and spicy sauce	
GARLIC AND TOMATO MUSSELS GF	15
a pot of organic PEI mussels in garlic and tomato sauce served with house bread	
CHEF'S PÂTÉ GF	12
pâté, pickles and accompaniments	
SMAŽÁK v	8
Czech classic, battered provolone, tartar sauce	

SOUP AND SALADS

KYSELO	8
traditional sauerkraut soup with bacon and potatoes	
RED BEET SALAD GF v	10
served over a bed of kale with walnuts, goat cheese and balsamic reduction	
GRILLED DUCK BREAST SALAD GF	18
served with kale greens, pear, sesame seed, blue cheese and ginger balsamic dressing.	
WEDGE SALAD GF	12
blue cheese, bacon, tomato with blue cheese dressing	
CLASSIC CAESAR SALAD	9
romaine lettuce, parmesan cheese, croutons and anchovies	
ADD PROTEIN TO ANY SALAD	
grilled chicken - \$6, shrimp - \$7, salmon - \$8, steak - \$15	

MAIN

FILET OF BEEF AU POIVRE GF	34
8 oz New Zealand grass fed filet mignon over creamy parmesan risotto, roasted cherry tomatoes topped with pepper corn sauce	
FETTUCCINE BOLOGNESE	20
traditional house made bolognese sauce with parmesan	
GRILLED FAROE ISLANDS SALMON GF	26
mashed potatoes, sautéed vegetables, lemon butter sauce	
VEGAN MEATLOAF VG	21
vegan lentil carrot meatloaf over sweet potato puree	
SLOW ROASTED DUCK	28
sauerkraut, red cabbage and Carlsbad dumplings.	

TAVERN CLASSICS

CHICKEN SCHNITZEL CORDON BLEU	21
topped with provolone cheese served with mashed potatoes and kale side salad	
STEAK AND FRITES	29
12 oz thyme marinated angus beef ribeye served with house fries, mushroom sauce	
CREAMY MUSHROOM FETTUCCINE v	20
sautéed mushrooms in creamy sauce	
GRILLED SPRING LAMB CHOPS GF	32
grass fed lamb chops, creamy parmesan risotto, sautéed spinach and balsamic reduction	
BEEF GOULASH GF	24
savory beef stew seasoned with aromatic caraway and paprika served over house made mashed potatoes	
STEAMED PACIFIC COD	26
seasonal veggies, ginger, soy dressing	
TAVERN BOUILLABAISSE GF	32
Shrimp, mussels, salmon and scallops in saffron stew	

BURGERS

HOUSE BURGER	16
seasoned with worcestershire sauce, topped with caramelized onion, provolone cheese, lettuce and pickles with house fries	
PORTOBELLO MUSHROOM BURGER v	14
caramelized onion, provolone cheese, aioli served with house fries.	

FAMILY STYLE TAKE OUT MENU

Feeds 2 to 4 people
Order and Pick up 11am - 5:30pm

FRIED CHICKEN	28
Whole Chicken (8 Pieces) with sides of mashed potatoes, gravy, coleslaw, veggies, baked beans	
CHICKEN FAJITA	22
served with Mexican rice, beans, lettuce, sour cream and salsa	
BEEF FAJITA	24
served with Mexican rice, beans, lettuce, sour cream and salsa	
SHRIMP FAJITA	26
served with Mexican rice, beans, lettuce, sour cream and salsa	
LOW COUNTRY BOIL	28
Enjoy 1 lb. of shrimp plus mussels, corn, sausage, and potatoes. Sides include coleslaw and corn muffins.	

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Lunch

LUNCH SPECIALS

WEDNESDAY: LOADED BAKED POTATO	8
Bacon, Chives, Provolone, Pickles, Sour Cream, Side Salad	
THURSDAY: CHICKEN PARMESAN	10
Breaded Chicken Breast, Parmesan Cheese, Spaghetti with Marinara Sauce, Side Salad	
FRIDAY: FISH TACOS	10
THREE flour tortilla shells, Breaded Cod, Taco Sauce, Queso, Side Salad	

STARTERS

BREADED MUSHROOMS	8
house breaded and fried, served with house aioli	
SMAZAK	8
Czech classic, battered and fried provolone, tartar sauce	
CHEF'S PÂTÉ	18
pâté, pickles and accompaniments	
GARLIC AND TOMATO MUSSELS ^{GF}	10
a pot of organic PEI mussels in garlic and tomato sauce served with house bread	

TAVERN CLASSICS

CREAMY MUSHROOM FETTUCCINE	12
sautéed mushrooms in creamy sauce	
TAVERN BOUILLABAISSE ^{GF}	21
Shrimp, mussels, salmon and scallops in saffron stew	
CHICKEN SCHNITZEL CORDON BLEU	21
topped with provolone cheese served with house fries	
STEAK AND FRITES ^{GF}	26
10 Oz Ribeye served with house fries	
GRILLED SALMON ^{GF}	21
mashed potatoes, vegetables	

FAJITAS

CHICKEN FAJITA	12
served with Mexican rice, beans, lettuce, sour cream and salsa	
BEEF FAJITA	14
served with Mexican Rice, Beans, Lettuce, Sour Cream and Salsa	
SHRIMP FAJITA	14
served with Mexican Rice, Beans, Lettuce, Sour Cream and Salsa	

SOUP AND SALADS

KYSELO	6
traditional sauerkraut soup with bacon and potatoes	
TUNA NICOISE SALAD ^{GF}	12
cucumber, tomato, spring mix, potatoes, boiled egg, tuna	
GRILLED DUCK BREAST SALAD	18
served with kale greens, pear, sesame seed, blue cheese and ginger balsamic dressing.	
RED BEET SALAD ^{GF VG}	8
walnuts, goat cheese and balsamic reduction add grilled chicken \$5 - grilled shrimp \$6	
GREEK SALAD ^{GF}	8
tomatoes, peppers, cucumbers, onion, feta add grilled chicken \$5 - grilled shrimp \$6	
CHICKEN TACO SALAD	12
grilled chicken, tortilla shell, lettuce, tomato, red peppers, cucumber, onion, cheese and ranch dressing on the side	
HOUSE WEDGE SALAD	10
blue cheese, bacon, tomato with blue cheese dressing	
SANDWICHES AND WRAPS	
BUFFALO CHICKEN SANDWICH	12
fried chicken thigh served with fries	
HOUSE BURGER	12
seasoned with worcestershire sauce, topped with caramelized onions, provolone cheese, lettuce and pickles served with house fries	
TUNA MELT	10
fresh tuna salad topped with cheddar on sub roll served with a side salad or house chips	
BLT	10
bacon, lettuce and tomato on white bread served with choice of side salad or house chips	
TURKEY WRAP	10
turkey, Swiss cheese and spinach pesto served with a choice of side salad or house chips	
CHICKEN SALAD WRAP	10
chicken salad, walnuts and greens served with choice of side salad or house chips	
VEGETARIAN WRAP	10
veggies, goat cheese, cranberries and balsamic vinaigrette served with choice of side salad or house chips	

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Brunch

TAVERN BRUNCH DRINKS

TAVERN BLOODY MARY	9
vodka, tomato juice, horseradish, Sriracha, lime juice, Worcestershire sauce	
APPLE CIDER MIMOSA	6
apple cider, Chandon Brut	
FRENCH MARTINI	12
CRANBERRY MULE	10
vodka, lime juice, cranberry juice, ginger beer	

STARTERS

BREADED MUSHROOMS ^v	9
lightly breaded and fried with house aioli	
SMAZAK	8
battered and fried provolone cheese with tartar sauce	
LOX PLATTER	14
fresh lox with greens, house chips and cucumbers	
CHEF'S PÂTÉ ^{GF}	12
pâté, pickles and accompaniments	

SOUP, SALADS, VEGGIES

CORN CHOWDER	8
bacon, corn, potatoes	
SOPSKY SALAD ^{GF V}	8
cucumber, tomato, pepper, onion with feta cheese Add Grilled Chicken \$5 - Grilled Shrimp \$6 - Grilled Salmon \$7	
ROASTED VEGGIES QUINOA ^{GF V}	12
roasted veggies, white quinoa, poached egg Add Grilled Chicken \$5 - Grilled Shrimp \$6 - Grilled Salmon \$7	
SPINACH STRAWBERRY SALAD ^{GF V}	9
spinach, strawberries, goat cheese Add Grilled Chicken \$5 - Grilled Shrimp \$6 - Grilled Salmon \$7	
CLASSIC WEDGE SALAD ^{GF}	12
blue cheese, bacon, tomato, blue cheese dressing Add Grilled Chicken \$5 - Grilled Shrimp \$6 - Grilled Salmon \$7	
TUNA NICOISE SALAD ^{GF}	15
spring mix, cucumber, tomato, boiled egg, potato, tuna	

TAVERN CLASSICS

STEAK AND EGGS	26
10 oz ribeye, two eggs, hand cut fries	
BRUNCH CHICKEN SCHNITZEL	18
topped with two eggs, toast, herbed potatoes	
HAM AND CHEESE OMELETTE	12
served with herbed potatoes	
VEGGIE EGG WHITE OMELETTE	12
served with side salad	
GRILLED SALMON	26
served with herbed potatoes and veggies	
CREAMY MUSHROOM FETTUCCINE	20
sauteed mushrooms in creamy sauce	
TAVERN BOUILLABAISSSE	32
shrimp, mussels, salmon and scallops in saffron stew	

EGGS BENEDICT

served with herbed potatoes or house greens

COUNTRY EGGS BENEDICT	14
ham, poached egg, Hollandaise sauce	
CALIFORNIA BENEDICT	14
avocado, poached egg, Hollandaise sauce	
SMOKED SALMON BENEDICT	16
lox, poached egg, Hollandaise sauce	

WAFFLES

BELGIAN WAFFLE ^v	12
topped with whipped cream, fruit and Back Creek Farms Maple Syrup	
CHICKEN SCHNITZEL WAFFLE	16
house favorite ! chicken schnitzel, waffle, Back Creek Farms Maple Syrup	

BURGERS

BUFFALO CHICKEN SANDWICH	16
fried chicken thigh, topped with pickles, served with fries	
HOUSE BURGER	16
burger topped with caramelized onion, provolone cheese, pickles - with Fries	
PORTOBELLO MUSHROOM BURGER ^v	14
caramelized onion, provolone cheese, aioli served with house fries.	

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

For parties of 6 or more, a 20% gratuity will be added to the bill.