

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

Tavern



Dinner

TAVERN SEASONAL DRINKS

SPICY MULE	8
Vodka, Ginger Beer, Sriracha	
PEACH SMASH	10
Bourbon, peach nectar, ginger beer	
STRAWBERRY DAIQUIRI	10
rum, strawberries and whipped cream	
PINA COLADA	10
rum, coconut, pineapple	

STARTERS

GARLIC AND TOMATO MUSSELS GF	15
Organic PEI mussels in red garlic tomato sauce	
SMAZAK V	8
lightly coated and fried provolone cheese served with tartar sauce	
CRISPY WINGS	12
6 wings with a choice of - spicy buffalo , Memphis sweet barbecue or garlic Parmesan	
BREADED MUSHROOMS V	9
house breaded and fried served with house aioli	
BACON GNOCCHI	12
house made potato gnocchi served with bacon and cream sauce	
CHEF'S PATE	12
House made pate served with pickles, pepperoncini	

SOUP AND SALADS

TOMATO BISQUE GF	8
Creamy Tomato Soup	
CZECH GARLIC SOUP	8
Potatoes, Garlic, Cheese	
CLASSIC WEDGE SALAD GF	12
bleu cheese, bacon, tomato with bleu cheese dressing	
GRILLED CAESAR SALAD V	9
grilled romaine lettuce, Parmesan cheese, croutons, house dressing	
RED BEET SALAD V GF	9
roasted beets, walnuts, lemon vinaigrette over a bed of kale, topped with goat cheese	
GREEK SALAD V GF	8
tomatoes, cucumbers, red peppers, pickled onions topped with feta cheese	

ADD PROTEIN TO ANY SALAD

grilled chicken - \$6, shrimp - \$7, salmon - \$8, steak - \$15

TAVERN CLASSICS

CHICKEN SCHNITZEL ARUGULA	22
fried chicken breast topped with provolone and arugula served with mashed potatoes	
STEAK AND FRITES	29
12 oz thyme marinated Angus beef ribeye served with mushroom sauce and house fries	
CREAMY MUSHROOM SPAGHETTI V	22
sautéed mushrooms in creamy sauce	
BEEF GOULASH GF	24
savory beef stew seasoned with aromatic caraway and paprika served over house made mashed potatoes	
TAVERN BOUILLABAISSE GF	32
Shrimp, mussels, salmon and scallops in saffron stew	

MAIN

FILET OF BEEF GF	34
6 oz New Zealand grass fed filet mignon over creamy mushroom risotto, and sauteed green beans with a demi glaze sauce	
GRILLED FAROE ISLAND SALMON GF	26
mashed potatoes, sautéed green beans, lemon butter sauce	
CAULIFLOWER STEAK VG	21
grilled cauliflower served over butternut squash puree and roasted veggies	
GRILLED LAMB CHOPS GF	32
New Zealand frenched lamb chops served over mushroom risotto with creamy spinach	
SPAGHETTI AGLIO E OLIO VG	22
olive oil, sauteed garlic and pepperoncini	

BURGERS

TAVERN BURGER	16
seasoned ground beef burger topped with caramelized onion and provolone cheese served with house fries	
BEYOND BURGER VG	16
Beyond Burger topped with caramelized onion and 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.

BOTTLED BEER/CIDER

PILSNER URQUELL; HEINEKEN;
CORONA; CORONA LIGHT; MICHELOB ULTRA;
MILLER LITE; BUD LIGHT; BUDWEISER

**TRODDENVALE AT OAKLEY FARM WARM
SPRINGS, VA GROWER SERIES CIDER** 21

Victor Gaines - 500ml - abv 8% - complex and gripping
sparkling cider with distinctive aromatics

Foggy Ridge Cider Orchard - 500ml - abv 8% - Clean
fruity well rounded sparkling cider

TRODDENVALE AT OAKLEY FARM 28

Kieffer Country Wine - 750 ml - abv 4% - Still pear wine.
Feminine aromatic and tart.

BIG FISH CIDER MONTEREY VA 28

Monterey Maple - 750 ml - abv 8.4% - dry cider with
Monterey maple syrup

RED

TABALI PEDREGOSO CABERNET 36 9

Chile - Valle Del Maipo . Aroma of leather and black fruit.
Strong fruity flavours of blackberry and cherry.

**CHATEAU DE FONTENILLE,
BORDEAUX** 42 12

Exquisite Aromas of dark Berries, Plum, and Spice

SELVAPIA CHIANTI ROUFINA 36 9

Black Plum Fruit is laved with Baking Spice and
Structured with Smooth Tannins

**DOMAINE DES HOMS CLOTS DE
PALS** 42 12

Blend of Majority Grenache with some Syrah, Pleasant
and Easy, Nice Notes of Chocolate and Coffee

**SANTA BARBARA COUNTY PINOT
NOIR** 36 9

Pale to Medium Ruby. It has a perfumed nose of Violet,
Tangerine Peel, Earl Grey Tea Leaves, Crushed
Blackberries, Cranberries

ELK COVE PINOT NOIR 2019 60

Juicy Red Fruits and Hints of Spice. Beautifully balanced
with Silky Finish

CATENA ALTA MALBEC 75

Aged 14 months in French Oak, Revealing ripe Plum and
Berry Fruit with Hints of Violet, Spice and touch of
Mocha

**CHATEAUNEUF DU PAPE - DOMAINE DU
BANNERET** 105

Dark, mostly clear ruby color, subtle aroma of black
fruit, black plum and floral medium body.

KILHIX MENDOZA MALBEC 36 9

Medium Body well balanced Malbec with aroma of dark
red fruits and vanilla oak

RUTHERFORD MERLOT 12 42

Aromas of boysenberry and currant long with toasty
caramel and berry flavors

**DOMAINE VALLOT COTES-
DURHONE** 10 40

Grenache Syrah blend with hints of blackberry blueberry
and plum flavorful while still light

DRAFT

BLUE MOON 6

Belgian style wheat ale brewed - abv 5.4%

3 NOTCHED 40 MILE IPA 6

west coast style ipa abv 6.0%

TRODDENVALE HOUSE CIDER 8

Oakley Farm Warm Springs, Batch 2019, abv 8.4%

WHITE

**DOMAINE DES HOMS
CHARDONNAY** 42 12

Younger, Fruitier Wine. Stone fruit, nectarine easy
drinking wine

COPPOLA CHARDONNAY 40 10

Oak, Butter, Vanilla with a hint of Pear

ZENATO PINOT GRIGIO 28 7

Refreshing and Soft with a Smooth Dry Finish

TABALI PEDREGOSO VIOGNIER 36 9

Rich Aroma of Citrus, Orange peel and dried Apricot,
fresh pears and White Peaches. Plus hints of candied
fruits

**CHATEAU STE MICHELLE
RIESLING** 28 7

Flavors of White Peach, Apricot, Pear and Zesty
Grapefruit

**LAPOSTOLLE SAUVIGNON
BLANC** 32 8

Chile - very expressive with aromas of fresh herbs and
cucumbers

**SEPP MOSER ORGANIC GRUNER
VELTLINER** 42 12

Vivid Wine with a fresh fruit and a legendary peppery
aroma

FRANK FAMILY CHARDONNAY 2019 68

Soft Pearl Nose, Creamy Texture with a lovely balanced
style and good length. Juicy and bright with lively
acidity, vanilla and Oak

DUCKHORN SAUVIGNON BLANC 2019 58

Vibrant with enticing aromas of lemongrass, Lychee,
Passionfruit, Melon and Pineapple - followed by hints of
white Nectarine and Lime

LE TOURNEBRIDE SANCERRE 65

Right notes of Citrus, crushed rocks and Herbaceous
undertones dominate the wines Zesty, Vivacious Palate

**RAINA UMBRIA BIANCO LA PESCHIERA
DI PACINO** 38

Orange Wine - with a nice Bitterness, medium gold in
glass and medium low clarity.

DOMAINE LOUIS MOREAU CHABLIS 58

fruity and vivid, with floral notes and hints of apple and
pear

Rosé/Sparkling Wine

ZENATO BARDOLINO CHIARETTO ROSÉ 32 8

DOMAINE DE LA MONGESTINE LES MANGES ROSÉ 38 10

CHANDON CALIFORNIA BRUT 32 8

L. AUBREY FILS CHAMPAGNE 75 -

DOMAINE ROLET PERE ET FILS FRANCE 45 -

ZARDETTO PROSECCO 24 6

LA DORIA MOSCATO 24 6