

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

Tavern



Dinner

TAVERN SEASONAL DRINKS

APPLE CIDER MULE	10
apple cider, vodka, lime, ginger beer	
FROZEN COCKTAILS	12
Strawberry Daquiri, Pina Colada, Margarita, Peach Bellini	
PUMPKIN PIE MARTINI	12
Vanilla Vodka, Pumpkin Puree, Maple Syrup	
APPLE CIDER SANGRIA	12
Apple Cider, Bourbon, Pinot Grigio, cinnamon	

STARTERS

GOLUBTSI	10
traditional Polish stuffed cabbage with minced beef, rice over tomato stew	
BREADED MUSHROOMS v	9
house breaded and fried served with house aioli	
SEARED TUNA	18
Sesame seared tuna with a cucumber and seaweed salad accompanied by a spicy soy glaze	
CHEF'S PATE	12
chicken liver pate, pickled veggies	
CRISPY FRIED CALAMARI	12
lightly breaded squid served with aioli	

SOUP AND SALADS

GOULASH SOUP	8
minced beef soup with potatoes and sweet paprika	
CLASSIC CAESAR SALAD GF	9
Crisp Romaine, creamy caesar dressing croutons	
FENNEL AND RED BEET SALAD	9
roasted red beets, fennel, goat cheese, lemon, oo	
GREEK SALAD v GF	10
tomatoes, cucumbers, red peppers, pickled onions topped with feta cheese	
WEDGE SALAD v	10
Crisp Iceberg lettuce, bleu cheese crumbles, bacon	
ADD PROTEIN TO ANY SALAD	
grilled chicken - \$8, shrimp - \$9, salmon - \$12, steak - \$18	

Please note all substitutions will incur a \$3.00 substitution charge per substitution.

A split fee will be incurred with entrees and salads being split.

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.

TAVERN CLASSICS

CHICKEN SCHNITZEL CORDON BLEU	24
breaded chicken breast stuffed with ham and cheese, served with house made mashed potatoes	
STEAK & FRITES GF	29
12 oz thyme ribeye served with mushroom sauce and house fries	
FETTUCCINE BOLOGNESE	24
Tomato based ground beef bolognese sauce with Italian seasoning	
TAVERN BOUILLABAISSE GF	35
Shrimp, mussels, salmon and scallops in saffron stew	
GARLIC AND TOMATO MUSSELS GF	26
Organic PEI mussels in red garlic tomato sauce served with house fries	
BEEF GOULASH GF	26
Slow braised beef served with mashed potatoes	
SCHWEINEBRATEN	26
Beer Roasted Pork with sauerkraut and dumplings	

MAIN

RAINBOW TROUT GF	26
mashed potatoes, sauteed vegetables, lemon butter	
FILET OF BEEF GF	34
7 oz New Zealand grass fed filet mignon, creamy risotto, sauteed green beans with a demi-glace sauce	
CREAMY MUSHROOM FETTUCCINE v	22
Fettucine served with sauteed mushrooms creamy sauce	
FAROE ISLAND SALMON GF	32
served with house made mashed potatoes, sauteed green beans, lemon butter sauce	
CAULIFLOWER STEAK VG	21
grilled cauliflower served over hummus and roasted veggies	
GRILLED LAMB CHOPS	34
Three New Zealand grass fed frenched lamb chops, risotto, sauteed spinach	
SEAFOOD RISOTTO	32
creamy saffron risotto with mussels, shrimp and scallops	

BURGERS

TAVERN BURGER	16
Seasoned ground beef topped with provolone served with tomato, lettuce, onion, pickles on the side and house fries Served as is - no substitutions please.	
VEGGIE LENTIL BURGER v	16
lettuce, tomato, aioli served with house fries	

BOTTLED BEER/CIDER

COORS LITE; HEINEKEN;
CORONA; CORONA LIGHT; MICHELOB
ULTRA; MILLER LITE; BUD LIGHT;
BUDWEISER; O'DOULS; YUENGLING;
PILSNER

RED

TABALI PEDREGOSO CABERNET 32 9
Chile - Valle Del Maipo . Aroma of leather and black fruit.
Strong fruity flavours of blackberry and cherry.

BORDEAUX DE GLORIA 43 12
Subtle blend of black fruits and roasted vanilla.

ISTINE CHIANTI 43 12
Hints of cranberry, raspberry, licorice and black tea
framed in tightly wound, fine-grained tannins and fresh
acidity

FOSSIL POINT PINOT NOIR 36 10
Edna Valley. Ripe red plum, orange peel, and
pomegranate flavors

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 32 9
Medium Body well balanced Malbec with aroma of dark
red fruits and vanilla oak

RUTHERFORD MERLOT 45 13
Aromas of boysenberry and currant long with toasty
caramel and berry flavors

Rosé/Sparkling Wine

ROUTAS ROSÉ	32	9
LA BERNARDE ROSÉ	43	12
CHANDON CALIFORNIA BRUT	32	8
L. AUBREY FILS CHAMPAGNE	75	-
DOMAINE ROLET PERE ET FILS FRANCE	45	-
ZARDETTO PROSECCO	24	6
FIORI MOSCATO	24	6

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

COPPOLA CHARDONNAY 43 12
Oak, Butter, Vanilla with a hint of Pear

COLUTTA PINOT GRIGIO 32 9
Light-bodied and delicate

BARBOURSVILLE VIOGNIER 43 12
Flavors of floral spice, tropical fruit with hints of honey
and orange. Virginia.

**CHATEAU STE MICHELLE
RIESLING** 32 9
Flavors of White Peach, Apricot, Pear and Zesty
Grapefruit

**BLACK COTTAGE SAUVIGNON
BLANC** 32 9
New Zealand; Aromas of gooseberry, lychee and red
capsicum filled with ripe tropical flavours

**SEPP MOSER ORGANIC GRUNER
VELTLINER** 36 10
Vivid Wine with a fresh fruit and a legendary peppery
aroma

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

MARGÓ FIERO BIANCO 43 12
Brilliant wine from Umbria, Italy with hints of orange
zest, apricot and grapefruit with a smooth velvet finish