

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

<b>PINA PICANTE</b> Mango Vodka, Lime Juice	10
<b>ELECTRIC BLUE MARGARITA</b> Tequila, blue curacao, peach schnapps, lime	10
<b>STRAWBERRY VODKA SPRITZER</b>	10
<b>STRAWBERRY MOJITO</b>	10

## STARTERS

<b>MUSSELS</b> <sup>GF</sup> PEI organic mussels served in tomato and garlic vegetable broth	16
<b>BREADED MUSHROOMS</b> <sup>V</sup> house breaded and fried served with house aioli	9
<b>CHEF'S PATE</b> <sup>GF</sup> chicken liver pate, pickled veggies	12
<b>TUNA TARTARE BEETS AND SEAWEED</b> <sup>GF</sup> Tuna served over roasted red beets and seaweed salad with house chips	18
<b>CALAMARI</b> Fried calamari lightly breaded and seasoned	12
<b>CRISPY WINGS</b> Six savory wings-choice of buffalo or sweet Memphis BBQ	15

## SOUP AND SALADS

<b>CLAM CHOWDER</b> <sup>GF</sup> New England creamy clam chowder, potatoes and bacon	8
<b>RED BEET SALAD</b> <sup>GF V</sup> roasted red beets, goat cheese, lemon, olive oil and candied nuts	9
<b>GREEK SALAD</b> <sup>V GF</sup> tomatoes, cucumbers, red peppers, pickled onions topped with feta cheese	10
<b>WEDGE SALAD</b> <sup>GF</sup> Crisp Iceberg lettuce, bleu cheese crumbles, bacon	12
<b>CAESAR SALAD</b> Crisp Romaine with caesar dressing, parmesan cheese, pickled onions and croutons	10

### ADD PROTEIN TO ANY SALAD

grilled tofu \$8, grilled chicken - \$8, shrimp - \$9, salmon - \$12, steak - \$18

## TAVERN CLASSICS

<b>CHICKEN SCHNITZEL</b> breaded chicken breast topped with cheese served with house made mashed potatoes	24
<b>STEAK &amp; FRITES</b> <sup>GF</sup> 12 oz thyme ribeye served with mushroom sauce and house fries	34
<b>TAVERN BOUILLABAISSE</b> <sup>GF</sup> Shrimp, mussels, salmon and scallops in saffron stew	35
<b>BEEF GOULASH</b> <sup>GF</sup> Slow braised beef served with mashed potatoes	26
<b>RAINBOW TROUT</b> <sup>GF</sup> trout filet served over creamy grits and broccoli	28
<b>GRILLED LAMB CHOPS</b> <sup>GF</sup> New Zealand grass fed lamb chops served with mashed potatoes and broccoli	32

## MAIN

<b>FILET OF BEEF</b> <sup>GF</sup> 7 oz New Zealand grass fed filet mignon, creamy risotto, sauteed green beans with a demi-glace sauce	38
<b>CREAMY MUSHROOM LINGUINE</b> <sup>V</sup> Linguine served with sauteed mushrooms creamy sauce	24
<b>FAROE ISLAND SALMON</b> <sup>GF</sup> served with house made mashed potatoes, sauteed green beans, lemon butter sauce	36
<b>SEAFOOD RISOTTO</b> <sup>GF</sup> creamy saffron risotto with mussels, shrimp and scallops	35

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.

## DRAFT

## BOTTLED BEER/CIDER

COORS LITE; HEINEKEN;  
CORONA; CORONA LIGHT; MICHELOB  
ULTRA; MILLER LITE; BUD LIGHT;  
BUDWEISER; O'DOULS; YUENGLING;  
VARIETY OF WHITE CLAW

<b>BLUE MOON</b> Belgian style wheat ale brewed - abv 5.4%	6
<b>3 NOTCHED 40 MILE IPA</b> west coast style ipa abv 6.0%	6
<b>TRODDENVALE HOUSE CIDER</b> Oakley Farm Warm Springs, Batch 2019, abv 8.4%	8

## RED

<b>TABALI PEDREGOSO CABERNET</b> 32 9 Chile - Valle Del Maipo . Aroma of leather and black fruit. Strong fruity flavours of blackberry and cherry.
<b>ISTINE CHIANTI</b> 43 12 Hints of cranberry, raspberry, licorice and black tea framed in tightly wound, fine-grained tannins and fresh acidity
<b>FOSSIL POINT PINOT NOIR</b> 36 10 Edna Valley. Ripe red plum, orange peel, and pomegranate flavors
<b>CATENA ALTA MALBEC</b> 75 Aged 14 months in French Oak, Revealing ripe Plum and Berry Fruit with Hints of Violet, Spice and touch of Mocha
<b>CHATEAUNEUF DU PAPE - DOMAINE DU BANNERET</b> 105 Dark, mostly clear ruby color, subtle aroma of black fruit, black plum and floral medium body.
<b>KILHIX MENDOZA MALBEC</b> 32 9 Medium Body well balanced Malbec with aroma of dark red fruits and vanilla oak
<b>COPPOLA MERLOT</b> 45 13 Fragrant notes of plums, currants and anise with lively flavors of blueberry pie, cherries and toasted oak
<b>COOPER &amp; THIEF PINOT NOIR</b> 60 16 Lush and Jammy with salted Caramel notes
<b>CHÂTEAU LE CHAY BORDEAUX</b> 43 12 Plump Fig, black plum and dark currant fruit.

## WHITE

<b>COPPOLA CHARDONNAY</b> 43 12 Oak, Butter, Vanilla with a hint of Pear
<b>COLUTTA PINOT GRIGIO</b> 32 9 Light-bodied and delicate
<b>BARBOURSVILLE VIOGNIER</b> 43 12 Flavors of floral spice, tropical fruit with hints of honey and orange. Virginia.
<b>CHATEAU STE MICHELLE RIESLING</b> 32 9 Flavors of White Peach, Apricot, Pear and Zesty Grapefruit
<b>HAWKE'S BAY SAUVIGNON BLANC</b> 32 9 New Zealand; A creamy and lush tropical fruit-flavored dreamsicle slowly melting in your mouth
<b>DUCKHORN SAUVIGNON BLANC 2019</b> 58 Vibrant with enticing aromas of lemongrass, Lychee, Passionfruit, Melon and Pineapple - followed by hints of white Nectarine and Lime
<b>LE TOURNEBRIDE SANCERRE</b> 65 Right notes of Citrus, crushed rocks and Herbaceous undertones dominate the wines Zesty, Vivacious Palate
<b>RAINA UMBRIA BIANCO LA PESCHIERA DI PACINO</b> 38 Orange Wine - with a nice Bitterness, medium gold in glass and medium low clarity.
<b>DOMAINE LOUIS MOREAU CHABLIS</b> 58 fruity and vivid, with floral notes and hints of apple and pear
<b>MARGÓ FIERO BIANCO</b> 43 12 Brilliant wine from Umbria, Italy with hints of orange zest, apricot and grapefruit with a smooth velvet finish

## Rosé/Sparkling Wine

<b>EMPORDÀLIA EMPORA ROSÉ</b>	43	12
<b>LA BERNARDE ROSÉ</b>	43	12
<b>CHANDON CALIFORNIA BRUT</b>	32	8
<b>L. AUBREY FILS CHAMPAGNE</b>	75	-
<b>DOMAINE ROLET PERE ET FILS FRANCE</b>	45	-
<b>ZARDETTO PROSECCO</b>	24	6
<b>FIORI MOSCATO</b>	24	6