

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

PINA PICANTE	10
Mango Vodka, Lime Juice	
ELECTRIC BLUE MARGARITA	10
Tequila, blue curacao, peach schnapps, lime	
STRAWBERRY MOJITO	10

STARTERS

BREADED MUSHROOMS v	9
house breaded and fried served with house aioli	
MUSSELS GF	16
PEI organic mussels served in tomato and garlic vegetable broth	
CALAMARI	12
Fried calamari lightly breaded and seasoned	
SALMON TARTARE	16
Finely chopped raw salmon fillet seasoned with lime juice, ginger and chives. Served with house chips.	
COCONUT SHRIMP	15
Jumbo shrimp coated in coconut served with zesty apricot sauce.	
SMAZAK	10
Fried provolone served with tartare sauce.	
GNOCCHI	14
Traditional potato house made gnocchi served with bacon and cream	

SOUP AND SALADS

TOMATO BISQUE GF	8
Creamy tomato soup	
GREEK SALAD v GF	10
tomatoes, cucumbers, red peppers, pickled onions topped with feta cheese	
STRAWBERRY SPINACH SALAD GF	12
Spinach, fresh strawberries, goat cheese, balsamic vinaigrette	
CAESAR SALAD	10
Crisp Romaine with caesar dressing, parmesan cheese, pickled onions and croutons	
BURRATA PROSCIUTTO ARUGULA SALAD	14
Thinly sliced prosciutto served over arugula with creamy burrata cheese.	

ADD PROTEIN TO ANY SALAD

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

TAVERN CLASSICS

CHICKEN SCHNITZEL CORDON BLUE	26
breaded chicken stuffed with ham and Provolone cheese served with mashed potatoes	
STEAK & FRITES GF	34
12 oz thyme ribeye served with mushroom sauce and house fries	
TAVERN BOUILLABAISSE GF	35
Shrimp, mussels, salmon and scallops in saffron stew	
RAINBOW TROUT GF	28
trout filet served over creamy grits and grilled veggies	
GRILLED LAMB CHOPS	32
Grass fed lamb chops served with Mediterranean couscous and ratatouille	
FILET OF BEEF GF	38
7 oz grass fed filet mignon, creamy risotto, sautéed green beans with a demi-glace sauce	
SPAGHETTI AGLIO E OLIO v	22
spaghetti served with roasted garlic, olive oil and peperoncini	
FAROE ISLAND SALMON GF	36
served with house made mashed potatoes, grilled veggies, lemon butter sauce	
LEMON BUTTER SCALLOPS GF	32
pan seared scallops served over creamy risotto	
CHICKEN STEAK	25
Grilled chicken thigh served with basil sauce and potato croquettes	

MAIN

We are pleased to offer one complimentary serving of our house baked bread. We offer additional bread in a form of bread basket for purchase at \$4.00.

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;

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

RED

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

WHITE

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

Rosé/Sparkling Wine

EMPORDÀLIA EMPORA ROSÉ	43	12
DOMAINE CARREL EUGÈNE ET FILS 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