

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 house breaded and fried served with house aioli	9
MUSSELS ^{GF} PEI organic mussels served in tomato and garlic vegetable broth	16
CALAMARI Fried calamari lightly breaded and seasoned	12
COCONUT SHRIMP Jumbo shrimp coated in coconut served with zesty apricot sauce.	15
SMAZAK Fried provolone served with tartare sauce.	10
GNOCCHI Traditional potato house made gnocchi served with bacon and cream	14

SOUP AND SALADS

GOULASH SOUP ^{GF} ground beef, potatoes seasoned with sweet paprika	9
BEET SALAD ^{GF} Roasted beets served over kale topped with goat cheese and walnuts	12
GREEK SALAD ^{V GF} tomatoes, cucumbers, red peppers, pickled onions topped with feta cheese	10
CAESAR SALAD 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 SEASONAL DRINKS

SPICY MULE Vodka, lime juice, ginger beer, sriracha	10
CRANBERRY APEROL SPRITZ Aperol, Cranberry juice, prosecco and orange juice	12
HOT TODDY Bourbon, lemon	12

TAVERN CLASSICS

CHICKEN SCHNITZEL breaded chicken served with mashed potatoes and green beans	24
STEAK & FRITES 12 oz thyme ribeye served with mushroom sauce and house fries	34
TAVERN BOUILLABAISSE ^{GF} Shrimp, mussels, salmon and scallops in saffron stew	35
RAINBOW TROUT Trout filet served over creamy grits and grilled veggies	28
GOULASH ^{GF} slow braised beef seasoned with sweet paprika and caraway see served with mashed potatoes	26
CLASSIC MEATLOAF country style meatloaf served with mashed potatoes and green beans	18

MAIN

FILET OF BEEF ^{GF} 7 oz grass fed filet mignon, creamy risotto, green beans with a demi-glace sauce	38
CREAMY MUSHROOM FETTUCCINE ^V Fettuccine served with an Alfredo and mushroom sauce	26
FAROE ISLAND SALMON ^{GF} served with house made mashed potatoes, grilled veggies, lemon butter sauce	36
LEMON BUTTER SCALLOPS ^{GF} pan seared scallops served over creamy risotto	32

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.

Tavern



Drinks

RED

EL COTO DE RIOJA, RIOJA CRIANZA	38	12
Dark garnet to the eye, this wine has aromas of black currant, licorice and Marcona almond.		
TORII MOR PINOT NOIR	36	10
Willamette Valley. Ripe blueberries and blackberries with earth oak notes		
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		
LE CORTI CHIANTI	43	12
Brilliant ruby red glass with a refined aromatic phrasing of violets and iris, and fresh shades of red berries.		
LA GRIVELIERE COTES DU RHONE	43	12
Dark ruby red with light edges. Medium intensity with aromas of small stone fruits		
PEIRANO ESTATE SIX CLONES MERLOT	43	12
Earth, fruit and oak flavors.		

BOTTLED BEER

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

ROSÉ AND SPARKLING WINE

EMPORDÀLIA EMPORA ROSÉ	43	12
CUVEE BRUT	32	9
ZARDETTO PROSECCO	24	6
FIORI MOSCATO	24	6
DOMAINE CARREL EUGENE ET FILS ROSE	43	12

WHITE

JULIA JAMES CHARDONNAY	43	12
Ripe lemon in color, offers a mix of fresh pear, apple, melon and citrus on the nose		
CAVAZZA PINOT GRIGIO	32	9
White, green and flinty		
TABALI VIOGNIER	43	12
Flavors of floral spice, tropical fruit with hints of honey and orange.		
CHATEAU STE MICHELLE RIESLING	32	9
Flavors of White Peach, Apricot, Pear and Zesty Grapefruit		
FUMEEES BLANCHES SAUVIGNON BLANC	32	9
A soft, smooth and rounded wine. Ripe white fruit cut with citrus.		
COTEAUX DU GIENNOIS SAUVIGNON BLANC	43	12
French: A creamy and lush tropical fruit-flavored dreamsicle slowly melting in your mouth		
MARGÓ FIERO BIANCO	43	12
Brilliant wine from Umbria, Italy with hints of orange zest, apricot and grapefruit with a smooth velvet finish		

DRAFT OPTIONS

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%	

LOCAL OPTIONS

TRODDENVALE AT OAKLEY FARM - BETWEEN THE LIGHT AND THE DARK	34/ 13
Grape & Apple Wine - 750ML	
TRODDENVALE AT OAKLEY FARM - COUNTRYSIDE FARM	21/ 9
Sparkling Cider - 500ML	
BIG FISH CIDER	25
Monterey Maple Cider - 750ML	