

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

SPICY MULE 10
Vodka, lime juice, ginger beer, sriracha

APPLETINI 12
Green apple vodka, simple syrup

LEMON DROP SPRITZ 12
Vodka, lemon, sprite

STARTERS

BREADED MUSHROOMS ^v 9
house breaded and fried served with house aioli

CALAMARI 12
Fried calamari lightly breaded and seasoned

COCONUT SHRIMP 15
Jumbo shrimp coated in coconut served with zesty apricot sauce.

WINGS 14
Eight wings with choice of Buffalo, BBQ and dry ranch rub

TAVERN CLASSICS

CHICKEN SCHNITZEL 26
breaded chicken served with mashed potatoes and veggies

STEAK & FRITES 36
12 oz thyme ribeye served with mushroom sauce and house fries

TAVERN BOUILLABAISSE ^{GF} 35
Shrimp, mussels, salmon and scallops in saffron stew

GOULASH ^{GF} 26
slow braised beef seasoned with sweet paprika and caraway see served with mashed potatoes

SOUP AND SALADS

GOULASH SOUP ^{GF} 9
ground beef, potatoes seasoned with sweet paprika

BEET SALAD ^{GF} 12
Roasted beets served over kale topped with goat cheese and walnuts

CAESAR SALAD 12
Crisp Romaine with caesar dressing, parmesan cheese, pickled onions and croutons

BACON SPINACH SALAD 12
baby spinach, bacon, mushrooms, boiled egg and warm bacon dressing

ADD PROTEIN TO ANY SALAD
grilled tofu \$8, grilled chicken \$8, shrimp \$9, salmon \$16, steak \$22

MAIN

FILET OF BEEF ^{GF} 42
7 oz grass fed filet mignon, creamy risotto, sauteed veggies with a demi-glace sauce

CREAMY MUSHROOM FETTUCCINE ^v 24
Fettuccine served with an Alfredo and mushroom sauce

FAROE ISLAND SALMON ^{GF} 36
served with house made mashed potatoes, sauteed veggies, lemon butter sauce

LEMON BUTTER SCALLOPS ^{GF} 32
pan seared scallops served over creamy risotto

SPAGHETTI BOLOGNESE 26
towering layers of meat sauce, Parmesan

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.

PADRILLOS 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.

TABALI CABERNET 43 12
 Chile - Valle Del Maipo . Aroma of leather and black fruit. Strong fruity flavours of blackberry and cherry.

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

FUMES 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

BIG FISH CIDER 25
 Monterey Maple Cider - 750ML