

Tavern



Dinner

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

TAVERN SEASONAL DRINKS

SPICY MULE Vodka, lime juice, ginger beer, sriracha	10
APPLETINI Green apple vodka, simple syrup	12
MOJITO Mint, Rum, lime juice	12

STARTERS

BREADED MUSHROOMS ^v house breaded and fried served with house aioli	9
CALAMARI Fried calamari lightly breaded and seasoned	12
WINGS Eight wings with choice of Buffalo, BBQ and dry ranch rub	14
PIEROGI ^v Potato pasta filled with creamy potato filling and sour cream	9
TUNA TARTARE raw diced tuna dressed in ginger, soy sauce, served with greens and house chips	14
CHEF'S PATE house made chef's pate served with crostini and pickles	12
MUSSELS ^{GF} organic PEI mussels, served in tomato based stew	15

SOUP AND SALADS

BORSCH ^{GF} red beet soup with sour cream	9
GREEK SALAD ^{GF} with feta	12
CAESAR SALAD Crisp Romaine with caesar dressing, parmesan cheese, pickled onions and croutons	12
STRAWBERRY SPINACH SALAD spinach, strawberries, balsamic vinaigrette, goat cheese	12
ADD PROTEIN TO ANY SALAD grilled tofu \$8, grilled chicken \$8, shrimp \$9, salmon \$16, steak \$22	
WEDGE ^{GF} cello lettuce topped with bacon, blue cheese and blue cheese dressing	12

TAVERN CLASSICS

CHICKEN SCHNITZEL creamy potato salad	25
STEAK & FRITES 12 oz thyme ribeye served with mushroom sauce and house fries	32
SEAFOOD LINGUINE Shrimp, mussels, salmon and scallops in saffron stew	28
SPAGHETTI AGLIO E OLIO E PEPERONCINO ^v ^{VG} house favorite summer pasta made with garlic, spicy red pepper and oo	21
FISH AND CHIPS pacific cod, breaded and lightly fried with house french fries and tartare sauce	24

MAIN

FILET OF BEEF ^{GF} 7 oz grass fed filet mignon, creamy risotto, sauteed veggies with a demi-glace sauce	38
FAROE ISLAND SALMON ^{GF} rice, sauteed veggies, lemon butter sauce	28
LEMON BUTTER SCALLOPS ^{GF} pan seared scallops served over creamy risotto	32
CAULIFLOWER STEAK herbed couscous, grilled veggies topped with pickled onion	24
RAINBOW TROUT herbed couscous, sauteed veggies	28

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.

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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

TOSCOTO 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.

MONTSECONDO CHIANTI 85
Classic notes of sandalwood, ripe cherry and tobacco with subtle notes of turned earth and wild spices

SAVIGNY VIELLES VIGNES 129
Aromas of dried strawberry, framboise, cranberry and orange.

BOTTLED BEER

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

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

MOUNT FISHTAIL SAUVIGNON BLANC 43 12
New Zealand: Aromas of passionfruit, elderflower, gooseberry and fresh mint laced with a delicate white flower elements

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

ROSÉ AND SPARKLING WINE