

Tavern







Dinner

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

STARTERS

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| BREADED MUSHROOMS 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 |
| GNOCCHI Potato dumplings in a cream sauce with bacon | 12 |
| 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  organic PEI mussels, served in tomato based stew | 15 |



SOUP AND SALADS

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| TOMATO BISQUE  | 9 |
| GREEK SALAD  cucumber, tomato, pepper, onion with feta cheese | 12 |
| CAESAR SALAD Crisp Romaine with caesar dressing, parmesan cheese, pickled onions and croutons | 12 |
| WEDGE  cello lettuce topped with bacon, blue cheese and blue cheese dressing | 12 |
| ADD PROTEIN TO ANY SALAD grilled tofu \$8, grilled chicken \$8, shrimp \$9, salmon \$16, steak \$22 | |
| RED BEET SALAD  | 10 |
| red beets, served over massaged kale, balsamic vinaigrette dressing, walnuts, goat cheese | |

TAVERN SEASONAL DRINKS

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| SPICY MULE Vodka, lime juice, ginger beer, sriracha | 10 |
| PINA PICANTE Mango Vodka, Lime Juice | 12 |
| APPLE CIDER MULE Bourbon, ginger, lime | 12 |

TAVERN CLASSICS

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| CHICKEN SCHNITZEL mashed potatoes and green beans | 25 |
| STEAK & FRITES 12 oz thyme ribeye served with mushroom sauce and house fries | 32 |
| SEAFOOD BOUILLABASSE  Shrimp, mussels, salmon and scallops in saffron stew | 34 |
| CREAMY MUSHROOM LINGUINE house favorite, creamy mushrooms Alfredo sauce with Linguine pasta, Parmesan | 23 |
| BEEF GOULASH  slow braised beef stew served with mashed potatoes | 26 |

MAIN

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| FILET OF BEEF  7 oz grass fed filet mignon, creamy risotto, green beans with a demi-glace sauce | 38 |
| FAROE ISLAND SALMON  mashed potatoes, green beans, lemon butter sauce | 28 |
| LEMON BUTTER SCALLOPS  pan seared scallops served over creamy risotto | 32 |
| CAULIFLOWER STEAK creamy grits, grilled veggies topped with pickled onion | 24 |
| RAINBOW TROUT creamy grits, sauteed veggies | 28 |
| GRILLED LAMB CHOPS  grilled lamb chops, served over creamy risotto and sauteed spinach | 34 |

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.