

The Inn at Warm Springs  
 12968 Sam Snead Hwy  
 Warm Springs, Va  
 (540) 839-5351  
 brunch Sunday 11 am - 2 pm  
 theinnatwarmsprings.com

# Tavern



## Brunch

### TAVERN BRUNCH DRINKS

<b>TAVERN BLOODY MARY</b>	<b>12</b>
vodka, tomato juice, horseradish, hot sauce, Worcestershire sauce	
<b>MIMOSA</b>	<b>10</b>
Choice of Peach or Orange	
<b>FRENCH MARTINI</b>	<b>12</b>
Vodka Chambord Pineapple	
<b>PEACH BELLINI</b>	<b>12</b>
Prosecco, Peach Schnapps	

<b>Cappuccino</b>	<b>4.75</b>	<b>5.25</b>
12 oz/ 16 oz		
<b>Latte</b>	<b>5.00</b>	<b>5.50</b>
12 oz/ 16 oz		
<b>Pot of Tea</b>		<b>5.50</b>
Earl Grey, English Breakfast, Hibiscus, Citron Green, Blood Orange, Peppermint, Chamomile, Wild Strawberry, Cha Cha, Peach Oolong, Purple Papaya, Ceylon Sonata, Hugs and Kisses		
<b>Flavor Shot for Coffee</b>		<b>0.75</b>
Vanilla, Caramel, Hazelnut, White Chocolate, Banana, Irish Cream, Raspberry, Pumpkin Spice, Ginger Bread		

### STARTERS

<b>BREADED MUSHROOMS</b> <sup>v</sup>	<b>9</b>
lightly breaded and fried with house aioli	
<b>CRISPY WINGS</b>	<b>14</b>
Eight wings with choice of Buffalo, BBQ or Dry Rub Ranch	
<b>CRISPY FRIED CALAMARI</b>	<b>12</b>
Lightly breaded squid served with aioli	
<b>SMAZAK</b> <sup>v</sup>	<b>9</b>
Fried Provolone cheese with tartar sauce	

### SOUP, SALADS, VEGGIES

<b>TOMATO BISQUE</b>	<b>8</b>
Smooth creamy soup made with tomatos and cream	
<b>GREEK SALAD</b> <sup>GF</sup> <sup>v</sup>	<b>10</b>
cucumber, tomato, pepper, onion with feta cheese	
<b>ROASTED VEGGIES QUINOA</b> <sup>GF</sup> <sup>v</sup>	<b>15</b>
roasted veggies, white quinoa, poached egg	
<b>CLASSIC CAESAR SALAD</b>	<b>10</b>
Crisp romaine with caesar dressing, parmesan cheese, pickled onions, croutons, anchovies	

### WAFFLES

<b>BELGIAN WAFFLE</b> <sup>v</sup>	<b>13</b>
topped with whipped cream, fruit and Back Creek Farms Maple Syrup	
<b>CHICKEN SCHNITZEL WAFFLE</b>	<b>21</b>
house favorite ! chicken schnitzel, waffle, Back Creek Farms Maple Syrup	

### TAVERN CLASSICS

<b>STEAK AND EGGS</b>	<b>32</b>
10 oz ribeye, two eggs, house fries	
<b>BRUNCH CHICKEN SCHNITZEL</b>	<b>25</b>
topped with two eggs, toast, herbed potatoes	
<b>HAM AND CHEESE OMELETTE</b>	<b>15</b>
served with herbed potatoes	
<b>VEGGIE EGG WHITE OMELETTE</b>	<b>14</b>
served with side salad	
<b>FAROE ISLAND GRILLED SALMON</b>	<b>28</b>
served with herbed potatoes and veggies	
<b>SEAFOOD BOUILLABAISSSE</b>	<b>34</b>
shrimp, mussels, salmon and scallops in saffron tomato stew	
<b>BREAKFAST PLATTER</b>	<b>16</b>
2 eggs, bacon, potatoes and toast	

### EGGS BENEDICT

served with herbed potatoes or house greens

<b>COUNTRY EGGS BENEDICT</b>	<b>15</b>
ham, poached egg, Hollandaise sauce	
<b>BRATWURST BENEDICT</b>	<b>17</b>
potato pancake, bratwurst, poached egg, Hollandaise sauce	
<b>LOX BENEDICT</b>	<b>18</b>
Lox, poached egg, Hollandaise Sauce english muffin	

### BURGERS

<b>HOUSE BURGER</b>	<b>18</b>
burger topped with provolone cheese, lettuce tomato and pickles on side - with House fries Burger served as is-no substitutions.	

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

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.

For parties of 6 or more, a 20% gratuity will be added to the bill.

# Tavern



# Drinks

## RED

**EL COTO DE RIOJA, RIOJA CRIANZA** 43 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

**PADRILLOS MALBEC** 36 10  
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** 36 10  
Earth, fruit and oak flavors.

**LAPIS LUNA CABERNET** 43 12  
California. Aroma of leather and black fruit. Strong fruity flavours of blackberry and cherry.

**KERR CABERNET SAUVIGNON** 105  
Layers of red-toned fruits, blackberry bramble and forest floor

**DOMAINE DU VIEUX TELEGRAPHE CHATEAUNEUF-DU-PAPE TELEGRAMME** 105  
Fresh and floral nose, a silky, elegant palate, and such a perfect balance that it doesn't even need a food pairing.

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

## BOTTLED BEER

HEINEKEN  
CORONA  
CORONA LIGHT  
MICHELOB ULTRA  
MILLER LITE  
YUENGLING  
HEINEKEN 0.0  
PILSNER URQUELL  
PERONI 0.0  
SAM ADAMS BOSTON LAGER  
WHITE CLAW SELTZER (LIME, CRANBERRY, BLOOD ORANGE, BLACKBERRY)  
PERONI  
COORS LITE

## WHITE

**JULIA JAMES CHARDONNAY** 43 12  
Ripe lemon in color, offers a mix of fresh pair, apple, melon and citrus on the nose

**SIDURI WILLAMETTE VALLEY CHARDONNAY** 54 15  
Accented by Meyer lemon, apple and spice notes that emerge through the midpalate

**CAVAZZA PINOT GRIGIO** 32 9  
White, green and flinty

**WILD THING VIOGNIER** 43 12  
Flavors of floral spice, tropical fruit with hints of honey and orange.

**AUGUST KESSLER 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

**RAINA UMBRIA** 43 12  
Brilliant wine from Umbria, Italy with hints of orange zest, apricot and grapefruit with a smooth velvet finish

**CADRE BEAUTIFUL STRANGER** 54 15  
A tantalizing mix of exotic spices, citrus, and luscious tropical fruits

## DRAFT OPTIONS

**BLUE MOON** 6  
Belgian style wheat ale brewed - abv 5.4%

**BASIC CITY 6TH LORD IPA** 6  
5.3% ABV sweeter and more aromatic than Traditional West Coast IPA

**TRODDENVALE HOUSE CIDER** 8  
Oakley Farm Warm Springs, Batch 2019, abv 8.4% 8 ounce pour

## ROSÉ AND SPARKLING WINE

**PRIMA PERLA ROSÉ** 43 12  
**PAUL KORNELL BRUT** 32 9  
**PRIMA PERLA PROSECCO** 32 9  
**MOSCATO D'ASTI** 32 9  
**DOMAINE DE LA CHANTELEUSERIE ROSE** 43 12

## LOCAL OPTIONS

**TRODDENVALE AT OAKLEY FARM - PETITE CIDER** 34/ 10  
Tropical, chewy, lush. Notes of Bitter orange

**TRODDENVALE AT OAKLEY FARM - FOGGY RIDGE** 28/ 10  
a 50/50 blend of Grimes Golden and a handful of traditional British cider varieties.