

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 JALAPEÑO MARGARITA	12
Tequila, Triple Sec, Lime, Tajin	
PINEAPPLE INFERNO	12
Fireball, Pineapple, Orange Soda	
SPICY MULE	12
Vodka, Sriracha, Ginger Beer	

STARTERS

BREADED MUSHROOMS ^v	9
house breaded and fried served with house aioli	
CALAMARI	12
Fried calamari lightly breaded and seasoned	
WINGS	14
Eight wings with choice of Buffalo, BBQ and dry ranch rub	
GNOCCHI	12
Potato dumplings in a cream sauce with bacon	
MUSSELS ^{GF}	15
organic PEI mussels, served in tomato based stew	
SMAZAK ^v	9
fried provolone cheese with tartar sauce	
PORK BELLY	14
tender pork belly, Asian coleslaw, sweet & sour sauce	

SOUP AND SALADS

TOMATO BISQUE ^{GF}	8
smooth, creamy soup made with tomatoes, and cream	
GREEK SALAD ^{GF}	12
cucumber, tomato, pepper, onion with feta cheese	
CAESAR SALAD	12
Crisp Romaine with caesar dressing, parmesan cheese, pickled onions, anchovies and croutons	
RED BEET SALAD ^{v GF}	10
red beets, served over massaged kale, balsamic vinaigrette dressing, walnuts, goat cheese	
ADD PROTEIN TO ANY SALAD	
grilled tofu \$8, grilled chicken \$8, shrimp \$9, salmon \$16, steak \$22	

TAVERN CLASSICS

CHICKEN SCHNITZEL	25
mashed potatoes and Brussel sprouts	
STEAK & FRITES	32
12 oz thyme ribeye served with mushroom sauce and house fries	
SEAFOOD BOUILLABASSE ^{GF}	34
Shrimp, mussels, salmon and scallops in saffron stew	
CREAMY MUSHROOM FETTUCCINE ^v	23
house favorite, creamy mushrooms Alfredo sauce with Fettuccine pasta, Parmesan	
BEEF GOULASH ^{GF}	26
slow braised beef stew served with mashed potatoes	
GRILLED CHICKEN STEAK	24
grilled chicken thighs, house cut fries and lemon caper sauce	

MAIN

FILET OF BEEF ^{GF}	38
7 oz grass fed filet mignon, creamy risotto, Brussel sprouts with a demi-glace sauce	
FAROE ISLAND SALMON ^{GF}	28
mashed potatoes, Brussel Sprouts, lemon butter sauce	
LEMON BUTTER SCALLOPS ^{GF}	32
pan seared scallops served over creamy risotto	
RAINBOW TROUT	28
creamy grits, sauteed veggies	
GRILLED LAMB CHOPS ^{GF}	34
grilled lamb chops, served over creamy risotto and sauteed spinach	
VEGETARIAN PATTY ^v	18
vegetarian patty served over mashed potatoes and Brussels sprouts	

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 43 12
Dark garnet to the eye, this wine has aromas of black currant, licorice and Marcona almond.

JULIA JAMES PINOT NOIR 43 12
Willamette Valley. Ripe blueberries and blackberries with earth oak notes

PADRILLOS MALBEC 43 12
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.

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

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 varietals.

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 36 10
White, green and flinty

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

AUGUST KESSLER RIESLING 36 10
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 7
Belgian style wheat ale brewed - abv 5.4%

BASIC CITY 6TH LORD IPA 7
5.3% ABV sweeter and more aromatic than Traditional West Coast IPA

TRODDENVALE HOUSE CIDER 10
Oakley Farm Warm Springs, Batch 2019, abv 8.4% 8 ounce pour

ROSÉ AND SPARKLING WINE

PERELADA CAVA BRUT ROSÉ 43 12
CUVEE BRUT 32 10
PRIMA PERLA PROSECCO 32 10
MOSCATO D'ASTI 32 10
DOMAINE DE LA CHANTELEUSERIE ROSE 43 12

LOCAL OPTIONS

TRODDENVALE AT OAKLEY FARM-FORAGED CIDER 34/10
The almost 18 month elevage contributes a sappy finish, almost briny.

TRODDENVALE AT OAKLEY FARM-KIEFFER COUNTRY 34/10
Profuse floral aromatics and energetic acidity. Feral and punchy