

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

# Tavern



# Dinner

## TAVERN SEASONAL DRINKS

<b>SPICY JALAPEÑO MARGARITA</b>	<b>12</b>
Tequila, Triple Sec, Lime, Tajin	
<b>PINEAPPLE INFERNO</b>	<b>12</b>
Mango-rum, pineapple juice, jalapeño	
<b>SPICY MULE</b>	<b>12</b>
Vodka, Sriracha, Ginger Beer	

## STARTERS

<b>BREADED MUSHROOMS</b>	<b>9</b>
House breaded and fried served with house aioli	
<b>FRITTO MISTO</b>	<b>12</b>
Breaded and fried calamari, shrimp, zucchini	
<b>WINGS</b>	<b>14</b>
Eight wings with choice of Buffalo, BBQ, and dry ranch rub	
<b>GNOCCHI</b>	<b>12</b>
Potato dumplings in a cream sauce with bacon	
<b>MUSSELS</b>	<b>15</b>
Organic PEI mussels, served in tomato based stew	
<b>BEEF CARPACCIO</b>	<b>14</b>
Thinly sliced beef, olive oil, parmesan	
<b>CHEFS PATE</b>	<b>14</b>
Chicken liver/pork with pickled veggies and crostini	

## SOUP AND SALADS

<b>TOMATO BISQUE</b>	<b>8</b>
Smooth, creamy soup made with tomatoes, and cream	
<b>BACON SPINACH SALAD</b>	<b>12</b>
Boiled eggs, spinach, bacon, mushrooms with warm bacon Vinaigrette	
<b>CAESAR SALAD</b>	<b>12</b>
Crisp Romaine with caesar dressing, parmesan cheese, pickled onions, anchovies and croutons	
<b>RED BEETS AND CARROTS SALAD</b>	<b>10</b>
Red beets, carrots, radishes served over massaged kale with lemon vinaigrette dressing, topped with walnuts and goat cheese	
<b>NECTARINE COUSCOUS SALAD</b>	<b>12</b>
Couscous mixed with nectarines, spinach, orange dressing, topped with almonds and feta	
<b>ADD PROTEIN TO ANY SALAD</b>	
grilled tofu \$8, grilled chicken \$8, shrimp \$9, salmon \$16, steak \$22	

## TAVERN CLASSICS

<b>CHICKEN SCHNITZEL</b>	<b>25</b>
Mashed potatoes and broccoli	
<b>STEAK &amp; FRITES</b>	<b>32</b>
12 oz thyme ribeye served with mushroom sauce and house fries	
<b>SEAFOOD BOUILLABAISSÉ</b>	<b>34</b>
Shrimp, mussels, salmon and scallops in saffron stew	
<b>CACIO E PEPE SPAGHETTI</b>	<b>24</b>
Black pepper, Pecorino cheese	
<b>BEEF GOULASH</b>	<b>26</b>
Slow braised beef stew served with mashed potatoes	
<b>GRILLED CHICKEN STEAK</b>	<b>24</b>
Grilled chicken thighs, house cut fries and lemon caper sauce	
<b>TOMATO BASIL PENNE</b>	<b>24</b>
Tomatoes, basil, Parmesan, Mozzarella	

## MAIN

<b>FILET OF BEEF</b>	<b>38</b>
7 oz grass fed filet mignon, creamy risotto, sauteed veggies with a demi-glace sauce	
<b>FAROE ISLAND SALMON</b>	<b>28</b>
Mashed potatoes, sauteed broccoli, broccoli sauce	
<b>LEMON BUTTER SCALLOPS</b>	<b>32</b>
Pan seared scallops served over creamy risotto	
<b>RAINBOW TROUT</b>	<b>28</b>
Creamy grits, sauteed veggies	
<b>GRILLED LAMB CHOPS</b>	<b>34</b>
Grilled lamb chops served over creamy risotto and sauteed spinach	
<b>CAULIFLOWER STEAK</b>	<b>23</b>
Served with lentil salad	

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

**TORII MOR 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 flavors 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

**SAVINGY VIELLES VIGNES** 129

Aromas of dried strawberry, framboise, cranberry and orange

## BOTTLED BEER

**HEINEKEN**

**CORONA EXTRA**

**CORONA LIGHT**

**MICHAEOB ULTRA**

**MILLER LITE**

**YUENGLING**

**HEINEKEN 0.0**

**PILSNER URQUELL**

**PERONI 0.0**

**WHITE CLAW SELTZER**

Lime, cranberry, blood orange, blackberry

**PERONI**

**COORS LITE**

## LOCAL OPTIONS

**TRODDENVALE AT OAKLEY FARM - FARM CIDER POMMAGE** 43 12

This cider is made from fruit grown in high elevation, regenerative orchard at Oakley Farm, Bath County, VA

**TRODDENVALE AT OAKLEY FARM - FOGGY RIDGE** 28 10

A 50/50 blend of Grimes Golden and a handful of traditional British cider varieties

## WHITE

**JULIA JAMES CHARDONNAY** 43 12

Ripe lemon in color, offers a mix of fresh pear, 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 REISLING** 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 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

Sweeter and more aromatic than Traditional West Coast IPA - ABV 5.3%

**TRODDENVALE HOUSE CIDER** 10

Oakley Farm Warm Springs, Batch 2019, 8 ounce pour - ABV 8.4%

## ROSÉ AND SPARKLING WINE

**PERELADA CAVA BRUT ROSÉ** 43 12

**CUVEE BRUT** 36 10

**PRIMA PERLA PROSECCO** 36 10

**MOSCATO D'ASTI** 36 10

**DOMAINE DE LA CHANTELEUSERIE ROSÉ** 43 12

**TRODDENVALE AT OAKLEY FARM - A DOLLOP OF DAMSON** 43 12

48% White hybrid grapes, 42% Heirloom apples, 10% Damson plum

**TRODDENVALE AT OAKLEY FARM - SINGLE ORCHARD CIDER** 43 12

A foraged cider of forgotten and wild trees located on the western slope of Warm Springs Mountain, Bath County, VA