


The Inn at Warm Springs  
 12968 Sam Snead Hwy  
 Warm Springs, Va  
 (540) 839-5351  
 brunch sun 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>
Vodka Chambord Pineapple	

<b>CAPPUCCINO</b>	<b>4.75</b>	<b>5.25</b>
12 oz / 16 oz		
<b>LATTE</b>	<b>4.75</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>	<b>9</b>
House breaded and fried served with house aioli	
<b>CALAMARI</b>	<b>12</b>
Fried calamari lightly breaded and seasoned	
<b>WINGS</b>	<b>14</b>
Eight wings with choice of Buffalo, BBQ, and dry ranch rub	
<b>SMAZAK</b>	<b>9</b>
Fried Provolone cheese with tartar sauce	

## SOUP AND SALADS

<b>TOMATO BISQUE</b>	<b>8</b>
Smooth, creamy soup made with tomatoes, and cream	
<b>GREEK SALAD</b>	<b>10</b>
Cucumber, tomato, pepper, onion with feta cheese	
<b>CAESAR SALAD</b>	<b>10</b>
Crisp Romaine with caesar dressing, parmesan cheese, pickled onions, anchovies and croutons	
<b>ROASTED VEGGIES QUINOA</b>	<b>15</b>
Roasted veggies, white quinoa, poached egg	
<b>ADD PROTEIN TO ANY SALAD</b>	
Grilled tofu \$8, grilled chicken \$8, shrimp \$9, salmon \$16, steak \$16	

## WAFFLES

<b>BELGIAN WAFFLE</b>	<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	

## BURGER

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

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 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** 32 10

**PRIMA PERLA PROSECCO** 32 10

**MOSCATO D'ASTI** 32 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