

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

Tavern

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Dinner

TAVERN SEASONAL DRINKS

SPICY JALAPEÑO MARGARITA	12
Tequila, Triple Sec, Lime, Tajin	
LE MARCHE	12
VODKA, ST GERMAINE CUCUMBER JALAPENO, GRENADINE	
PINEAPPLE INFERNO	12
MANGO RUM, JALAPENO, PINEAPPLE	
MOJITO	12
Muddled mint, lime, rum	
SANGRIA	12
Ask your server about the flavor available	

STARTERS

COCONUT SHRIMP	9
Lightly breaded and fried served with sweet and spicy sauce	
FRITTO MISTO	12
Breaded and fried calamari, shrimp, zucchini	
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	
TUNA TARTARE	16
Seasoned Tuna, topped with poppy seed over seaweed salad	
BREADED MUSHROOMS	9
House breaded and fried served with aioli	

SOUP AND SALADS

GAZPACHO GF V	8
Refreshing cold soup made with Watermelon, Mint and Lemon Juice	
STRAWBERRY SPINACH SALAD GF	12
Spinach, strawberry, walnuts, goat cheese served with balsamic vinaigrette dressing.	
CAESAR SALAD	12
Crisp Romaine with caesar dressing, parmesan cheese, pickled onions, anchovies and croutons	10
GREEK SALAD GF	
cucumber, tomato, pepper, onion with feta cheese	
RED BEET SALAD	12
served over kale topped with goat cheese and walnuts	
ADD PROTEIN TO ANY SALAD	
Grilled tofu \$8, grilled chicken \$8, shrimp \$9, salmon \$14, steak \$16	

TAVERN CLASSICS

CHICKEN SCHNITZEL	25
Mashed potatoes and broccoli	
STEAK & FRITES GF	34
12 oz thyme ribeye served with mushroom sauce and house fries	
SEAFOOD BOUILLABAISSE GF	34
Shrimp, mussels, salmon and scallops in saffron stew	
SPAGHETTI CARBONARA	26
Pancetta and Eggs and Parmesan cheese	
BEEF GOULASH GF	26
Slow braised beef stew served with mashed potatoes	
GRILLED CHICKEN STEAK GF	24
Grilled chicken thighs, house cut fries and lemon caper sauce	
SPAGHETTI AGLIO E OLIO V	24
Fresh Garlic and Olive oil an peperoncino	

MAIN

FILET OF BEEF	42
7 oz grass fed filet mignon, creamy risotto, sauteed veggies with a demi-glace sauce	
FAROE ISLAND SALMON GF	28
Mashed potatoes, sauteed broccoli, broccoli sauce	
LEMON BUTTER SCALLOPS GF	32
Pan seared scallops served over creamy risotto	
RAINBOW TROUT	28
Creamy grits, sauteed veggies	
GRILLED LAMB CHOPS	34
Grilled lamb chops served over creamy risotto and sauteed spinach	
CAULIFLOWER STEAK V	23
Served with lentil salad	

Please note all substitutions will incur a \$3.00
substitution charge per substitution.

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

MICHELOB ULTRA

MILLER LITE

YUENGLING

HEINEKEN 0.0

PILSNER URQUELL

PERONI 0.0

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 mid palate		
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 ROSÈ	43	12
CUVEE BRUT	36	10
PRIMA PERLA PROSECCO	36	10
MOSCATO D'ASTI	36	10
DOMAINE DE LA CHANTELEUSERIE ROSÈ	43	12

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		

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		