

John Loeffler

Certified Sommelier, Court of Master Sommeliers

"Restaurant Guy", John Loeffler, has a passion for service excellence. He spent his young adult life working in many great free-standing restaurants in his native West Virginia. He started his career managing the Yellow Brick Bank Restaurant in Shepherdstown, WV. Affectionately known as the YBB, this restaurant was at one time one of the best restaurants in the state. Using fresh, local, and at times innovative ingredients, the YBB definitely gave John restaurant fever. After Shepherdstown John went on to work in a couple of restaurants in Morgantown, WV and eventually made his way back to the eastern panhandle where he was hired to manage the fine dining operations at the Bavarian Inn. It was while working there that he got engaged to be married and decided that to move up in his career he needed to move on to larger operations. From there he was hired to manage the Main Dining Room at The Homestead Resort in Hot Springs, VA. A 400 seat restaurant with 2 meal periods a day quickly gave John the high volume and large scale environment he was seeking. After several years and expansive responsibility including managing the Casino Restaurant and 1766 Grille, John was recruited to open and manage Prime 44 West, the Greenbrier Resort's new steakhouse. While at the Greenbrier John met and worked with Chef Krieger and his wife Crystal, and soon realized their shared passion for food and wine.

John and his wife, Kate, reside in Warm Springs, VA. They own and operate a little Inn and Restaurant called [The Inn at Gristmill Square](#). They have been hands on owners since purchasing the property in 2011.