



Weekend Brunch

BREAKFAST

We use only Holistic Acres free-range Ohio eggs and Milligan's maple syrup

TODAY'S FRENCH TOAST | 12

Chef's favorite recipes from around the world. Please inquire with your server.

Milligan's Bourbon Barrel - Aged maple syrup +2

SEASONALLY-INSPIRED EGGS | 13

Home fries, choice of bacon, sausage or fruit Egg Whites available upon request

WORTHINGTON INN BREAKFAST BOWL | 13

Farro, red rice, sautéed kale, sweet peppers, onions, crisp potatoes, poached eggs, cilantro sauce, spicy aioli

SOUTH OF THE BORDER BOWL | 14

Black beans, red rice, poached eggs, house-made chorizo, avocado, tomato, tortilla strips, Colorado & cilantro sauces

MALTED WAFFLE | 11

Marinated fresh berry compote, whipped cream, choice of bacon, sausage or fresh fruit Milligan's Bourbon Barrel - Aged maple syrup +2

EGGS BENEDICT | 16

Poached eggs, Canadian bacon, English muffin, Hollandaise, home fries

CRAB CAKE BENEDICT | 16

Poached eggs, pan-fried crab cakes, Hollandaise, home fries

SMOKED SALMON BENEDICT | 16

House-smoked salmon cakes, poached eggs, citrus hollandaise, home fries

BREAKFAST CLUB | 12

Scrambled eggs, cheddar, arugula, tomato, harissa mayo, home fries, choice of sausage or bacon

IN OUR KITCHEN

Mike Waters, Executive Chef
Gaby Ledesma, Chef de Cuisine
Cece Fehlhaber, Banquet Chef



We strive to uphold the time-honored tradition of using as many local, natural and sustainable ingredients as possible. We believe strongly in the farmer-to-chef concept and work with local purveyors to feature locally grown fruits, vegetables and meats as well as free range eggs and sustainable aquaculture.

*Eating raw or undercooked meats and seafood can be hazardous to your health.

An automatic 20% gratuity will be added to parties of eight or more.

STARTERS

CHEESE & CHARCUTERIE BOARD | 17

Artisanal cheeses, cured meats, pickled vegetables, mustard, house-made preserves, focaccia

OYSTERS ROCKEFELLER* | 15

Fresh oysters, creamy spinach, parmesan, breadcrumbs

GRILLED BRUSCHETTA | 14

Sicilian tomatoes, pesto, goat cheese, balsamic reduction, micro cress

SOUP AND SALAD

Add to your salad

Verlasso Salmon +9 | Chicken Breast +6
Grilled Certified Angus Beef Flank Steak +8
Fried Holistic Acres Egg +3

ROASTED BUTTERNUT SQUASH BISQUE

cup | 5.5 bowl | 7.5
Spiced Seeds, crème fraiche

FRENCH ONION SOUP | 9

Baguette crouton, Gruyère cheese

SOUP DU JOUR

cup | 5.5 bowl | 7.5
Please inquire

GRAINS & GREENS | 9

Arugula, baby lettuces, farro, black lentils, oven-dried tomatoes, beets, fresh goat cheese, lemon vinaigrette

SPINACH AND FENNEL SALAD | 10

Curried pears, toasted hazelnuts, pomegranate, Point Reyes blue cheese, orange-rosemary vinaigrette

CLASSIC CAESAR | 9

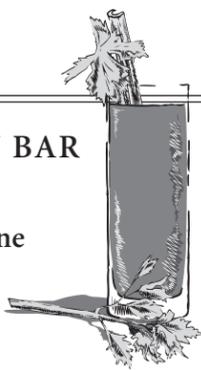
Romaine, garlic croutons, parmesan, creamy Caesar dressing

CHOPPED SALAD | 10

Romaine, beets, applewood smoked bacon, oven-dried tomato, cucumber, olives, red onion, aged cheddar, Dijon-herb vinaigrette

BLOODY MARY BAR

Build your own Bloody Mary with one or all of our 15 specialty garnishes. Made with locally distilled Watershed vodka | 9.99



GLUTEN-FREE

ENTREES

BEEF WORTHINGTON* | 21

4oz. filet, Gruyère potato gratin, sautéed spinach & arugula, Point Reyes blue cheese, wild mushroom demi

GARDEN VEGETABLE PLATE | 16

Black bean empanada, roasted root vegetables, apple, beet & bleu cheese salad, sautéed kale, salt-roasted fingerling potatoes

CRAB CAKES | 18

Roasted fingerling potatoes, sautéed haricot verts, Creole Sauce, Old Bay aioli

SALMON NICOISE | 17

Grilled Faroe Island salmon, French green beans, arugula, sweet peppers, artichokes, tomatoes, salt roasted fingerling potatoes, hard-cooked farm egg, black olives, lemon vinaigrette, parmesan

SOUTHWESTERN CHICKEN SALAD | 15.5

Blackened chicken breast, romaine, corn & black bean salsa, pepper jack cheese, crisp tortillas, roasted jalapeño ranch

BURGERS

All burgers & sandwiches are served on locally-baked bread with a house-made pickle and choice of kettle chips, house-cut fries or coleslaw

BUCKEYE BURGER* | 15.5

Ohio grass-fed beef, lettuce, tomato, red onion, choice of cheese, sesame Kaiser bun

LIGHTS OUT BURGER* | 16.5

Ohio grass-fed beef, applewood smoked bacon, sharp cheddar, tobacco onions, arugula, lettuce, tomato, BBQ & secret sauces

HOUSE-MADE VEGGIE BURGER | 14

House-made veggie burger with black beans, rice, spinach & mushrooms, Pepperjack, arugula, cucumber, tomato, onion, roasted pepper aioli

SIDES

GRUYÈRE POTATO GRATIN | 7

HAND-CUT FRIES | 4

SALT-ROASTED FINGERLING POTATOES | 6

SAUTÉED KALE | 5

HOME FRIES | 4

APPLEWOOD SMOKED BACON | 4

SAUSAGE | 4

FRESH FRUIT | 5