

# Dinner Menu



## The Worthington Inn

Local • Fresh • Natural

est. 1831

### STARTERS

#### SAUTEED WILD SHRIMP | 16

Tasso ham, Shagbark Mills roasted poblano grits

#### CHEESE PLATE | 14

A selection of three artisanal cheeses, dried and fresh fruits, crackers, breads

#### CHARCUTERIE BOARD | 14

A selection of three charcuterie, house-made preserves, mustard, cornichons, seasonal accoutrements, crackers

Substitute duck rillettes for one selection +6

#### DUCK RILLETTES | 14

Shredded duck confit, orange, brandy, herbs, cornichons, crackers, breads

#### GRILLED BRUSCHETTA | 14

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

#### CALAMARI | 14

Thai sweet chili, micro cilantro, sesame

#### OYSTERS ROCKEFELLER\* | 15

Fresh oysters, creamy spinach, parmesan, breadcrumbs

### SOUP & SALAD

#### FRENCH ONION SOUP | 9

Baguette crouton, melted Gruyere cheese

#### SMOKED SALMON CHOWDER

cup | 5.5    bowl | 7.5

House-smoked salmon, sweet corn, potatoes, Old Bay crouton

#### SOUP DU JOUR

cup | 5.5    bowl | 7.5

Please inquire

#### CLASSIC CAESAR | 9

Romaine, garlic croutons, parmesan, creamy Caesar dressing

#### AUTUMN PANZANELLA

SALAD | 9

Roasted root vegetables, house-made ricotta, red onion, cucumber, Castelvetrano olives, focaccia croutons, Banyuls vinaigrette

#### CHOPPED SALAD | 10

Romaine, beets, applewood-smoked bacon, oven-dried tomatoes, cucumber, olives, red onion, aged cheddar, smoked peppercorn vinaigrette

### IN OUR KITCHEN

Mike Waters, Executive Chef

Gaby Ledesma, Chef de Cuisine

Cece Fehlhaber, Banquet Chef

### HOUSE SPECIALTIES

#### COVEY RISE FARM'S

CHICKEN | 28

Roasted breast and duck fat-fried thigh, buttermilk mashed potatoes, root vegetables, herb pan gravy

#### CRAB CAKES | 28

Roasted fingerling potatoes, sautéed kale, Creole sauce, Old Bay aioli

#### LASAGNA BOLOGNESE | 22

House-made pasta, Bolognese sauce, house-made ricotta, Parmesan Reggiano, Provolone

#### PACIFIC YELLOWTAIL | 28

Carolina Gold rice, sautéed kale, roasted red pepper coulis, lemon aioli

#### HOUSE-MADE GNOCCHI | 25

Slow-braised beef short ribs, wild mushrooms, carrots, tomato, Pecorino Romano

#### PAN-SEARED VERLASSO

SALMON\* | 27

Butternut squash risotto, haricots verts, lemon-herb butter sauce

#### HARVEST VEGETABLE PLATE | 22

Black bean empanada, apple, beet & blue cheese salad, roasted root vegetables, sautéed kale, buttermilk mashed potatoes



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 Amish free range eggs and sustainable aquaculture.



GLUTEN-FREE

\*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.

### STEAKS & CHOPS

#### PORK CHOP | 27

Smoked & brined 12oz pork chop, Shagbark Mills roasted poblano grits, sautéed broccoli raab, apple-bourbon gastrique

#### BEEF WORTHINGTON\* | 38

Twin 4oz filets, Gruyere potato gratin, sautéed spinach & arugula, Point Reyes blue cheese, wild mushroom demi

#### 12OZ CERTIFIED ANGUS BEEF STRIP STEAK\* | 30

Buttermilk mashed potatoes, caramelized Brussel sprouts, roasted red pepper shallot butter

#### BEEF TENDERLOIN FILET\* | 33

Buttermilk mashed potatoes, sautéed haricots verts, Bearnaise sauce

Add three grilled wild shrimp +9

#### LONDON BROIL | 23

Marinated grilled Angus flank steak, house-cut fries, sautéed broccoli raab, cabernet-shallot butter

#### BRAISED OHIO PORK

SHANK | 25

"Osso Bucco" cut, Southern-style hominy, mild chili, radish, onion

### SIDES

#### GRUYERE POTATO GRATIN | 7

#### BUTTERMILK MASHED POTATOES | 5

#### HAND-CUT FRIES | 4

#### ROASTED ROOT VEGETABLES | 5

#### SHAGBARK MILLS POBLANO GRITS | 6

#### SALT-ROASTED FINGERLING POTATOES | 6

#### HARICOTS VERTS | 5

#### SAUTÉED KALE | 5

#### SAUTEED BROCCOLI RAAB | 6

#### CAMELIZED BRUSSEL SPROUTS | 5