



The Worthington Inn

Local • Fresh • Natural

est. 1831

Lunch Menu

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.



STARTERS

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

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

Add to your salad

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

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

MIXED GREENS SALAD | 9

Roasted Kabocha squash, Marcona almonds, blood orange, house-made ricotta, cured egg yolk, pistachio 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
Cece Fehlhaber, Banquet Chef

ENTRÉES

🌿 FARMERS BREAKFAST | 13

Seasonally-inspired eggs, home fries, choice of bacon or fruit

🌿 BEEF WORTHINGTON* | 21

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

LASAGNA BOLOGNESE | 19

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

🌿 PAN-SEARED VERLASSO

SALMON* | 18

Basmati rice, haricots verts, lemon-herb butter sauce

CRAB CAKES | 19

Roasted fingerling potatoes, sautéed haricots verts, Creole sauce, Old Bay aioli

HOUSE-MADE GNOCCHI | 19

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

HARVEST VEGETABLE

PLATE | 16

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

ENTRÉE SALADS

🌿 GRILLED VERLASSO SALMON SALAD* | 17

Baby greens, quinoa, cucumber, tomato, red onion, sweet peppers, black olives, toasted almonds, lemon vinaigrette

WORTHINGTON INN CHICKEN SALAD | 14.5

Grilled chicken breast, yogurt-herb dressing, toasted pecans, fresh fruit, lemon-poppysseed bread

SOUTHWEST CHICKEN SALAD | 15.5

Blackened chicken breast, romaine, corn & black bean salsa, pepperjack cheese, crisp tortillas, roasted jalapeno ranch

BURGERS & SANDWICHES

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

Black bean, rice, spinach & mushroom pattie, pepperjack cheese, arugula, cucumber, tomato, onion, roasted pepper aioli

SMOKED PORK SHOULDER SANDWICH | 15

Cheddar, roasted onion, arugula, house-made slaw, BBQ sauce

LAKE ERIE WALLEYE SANDWICH | 17

Ale-battered, lettuce, tomato, onion, tartar sauce, Italian roll

VERLASSO SALMON BURGER | 13

Arugula, tomato, onion, tzatziki sauce

REUBEN | 13

House-made corned beef brisket, sauerkraut, Swiss, Thousand Island dressing, toasted rye

ON THE SIDE

🌿 GRUYERE POTATO GRATIN | 7

🌿 HAND-CUT FRIES | 4

🌿 SALT-ROASTED FINGERLING POTATOES | 6

🌿 HARICOTS VERTS | 5

🌿 SAUTÉED KALE | 5

🌿 FRESH FRUIT | 5

🌿 COLESLAW | 4

*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.



GLUTEN-FREE