



We use only Holistic Acres free-range Ohio eggs

# Weekend Brunch

## BREAKFAST

TODAY'S FRENCH TOAST | 12

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

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*

 EGGS WORTHINGTON | 13

*Poached eggs, corned beef hash, spinach, spicy tomato Hollandaise*

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, Sous Chef

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.



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.

## STARTERS

*Add Grilled Chicken to your salad | +6  
Add Grilled Salmon | +9*

CHEESE & CHARCUTERIE BOARD | 16

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

GRILLED BRUSCHETTA | 14

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

 SUMMER GAZPACHO cup | 5 bowl | 7

*Olive oil-lemon sorbet*

 HEIRLOOM TOMATO SALAD | 10

*Fresh house-pulled mozzarella, local greens, basil, balsamic vinegar, olive oil, cracked pepper, coarse salt*

 MEDITERRANEAN WATERMELON SALAD | 9

*Arugula, local greens, cucumber, tomato, red onion, ricotta salata, parsley-oregano vinaigrette*

GRAINS & GREENS | 9

*Baby kale, farro, black lentils, oven-dried tomatoes, beets, fresh goat cheese, lemon vinaigrette*

CLASSIC CAESAR | 9

*Romaine, garlic croutons, parmesan, creamy Caesar dressing*

## 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



## SIDES

SUMMER SUCCOTASH | 5

SAUTÉED KALE | 5

GRUYÈRE POTATO GRATIN | 5

SALT-ROASTED FINGERLING POTATOES | 5


FRESH FRUIT | 4

HOME FRIES | 2

BACON | 3

SAUSAGE | 3

## ENTREES

 BEEF WORTHINGTON\* | 21  
*Gruyère potato gratin, sautéed spinach & arugula, cabernet-wild mushroom demi*

GARDEN VEGETABLE PLATE | 16

*Black bean empanada, sautéed kale, summer succotash, beet, blue cheese & apple salad, roasted fingerling potatoes, jicama slaw*

 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

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

## BURGERS

All burgers are made with Ohio grass-fed beef, locally baked bread, pickle and choice of house-cut chips, fries or Carolina-style slaw

BUCKEYE BURGER\* | 13

*Lettuce, tomato, red onion, choice of cheese, sesame kaiser bun*

LIGHTS OUT BURGER\* | 14

*Applewood smoked bacon, sharp cheddar, tobacco onions, arugula, tomato, BBQ & secret sauces*

HOUSE-MADE VEGGIE BURGER | 13

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



## The Worthington Inn

Local • Fresh • Natural

est. 1831