

Dinner Menu



The Worthington Inn

Local • Fresh • Natural

est. 1831

STARTERS

WAYGU BEEF CARPACCIO* | 15

*Shaved asparagus, arugula, mushrooms
à la Greque, parmesan, crisp focaccia*

GRILLED BRUSCHETTA | 12

*Sicilian roasted tomatoes, pesto, goat cheese,
balsamic syrup, micro cress*

PLOUGHMAN'S PLATTER | 15

*Artisan cheese, Prosciutto di Parma, cured
olives, duck rillettes, eggplant caponata*

CALAMARI | 13

*Thai sweet chili sauce, Napa slaw, black
sesame, micro cilantro*

 MUSSELS | 14

*House-smoked pork, ancho-tomato caldo,
cilantro, spring onions, lime-tequila crème
fraiche*

SOUP AND SALAD

Add grilled salmon to your salad | +8

Add chicken | +6

 CHILLED CUCUMBER
SOUP | 7

*House-smoked salmon tartar, local cress,
chive oil*

BABY ARUGULA SALAD | 8

*Blistered cherry tomatoes, Point Reyes blue
cheese, tobacco onions, smoked peppercorn
vinaigrette*

 SPRING VEGETABLE
SALAD | 9

*Cherry tomatoes, heirloom carrots,
asparagus, roasted beets, radish, green onion,
micro cress, goat cheese, avocado Green
Goddess dressing, crisp rice paper*

CLASSIC CAESAR | 9

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



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

ENTRÉES

GNOCCHI | 26

Peruvian King Crab, tiny spring vegetables, lemon-herb butter

LAMB LOIN | 38

Barley risotto, spring peas, tomato jam, black garlic demi

 PASTURE-RAISED CHICKEN | 27

Roasted breast, fried thigh, buttermilk whipped potatoes, sautéed kale, morel mushroom pan sauce

 BEEF WORTHINGTON* | 38

*Twin filets, gruyère potato gratin, sautéed asparagus & oyster mushrooms,
Point Reyes blue cheese Cabernet demi*

 ALASKAN HALIBUT | 32

Whipped sweet peas, crisp potato, radish, pea shoot, egg yolk, verjus vinaigrette

 SPRING RISOTTO | 24

Morel mushrooms, asparagus, smoked onions, Fontina d'Aosta

 FAROE ISLAND SALMON | 28

Dried capers & fresh herbs, jasmine rice, sautéed broccolini, roasted beet beurre blanc

 GARDEN VEGETABLE PLATE | 21

*Beet, blue cheese & apple mélange, sautéed kale, eggplant caponata, sautéed spring vegetables,
broccolini, buttermilk whipped potatoes*

SIDES | 5 each

SAUTÉED SPINACH

SAUTÉED KALE

SALT-ROASTED
FINGERLING POTATOES

GRUYÈRE POTATO GRATIN

BUTTERMILK WHIPPED
POTATOES

SAUTÉED ASPARAGUS &
LEMON

IN OUR KITCHEN

Tom Smith, *Executive Chef*

Mike Waters, *Sous Chef*

Ben Kanavel, *Sous Chef*

*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.



*Are you or someone
you know planning
a special event?*

*The Worthington Inn
has an elegant ballroom,
along with
four private dining rooms
that can accommodate
social and wedding gatherings
from 10 to 100 guests.*

