

We use only Holistic Acres free-range Ohio eggs

Weekend Brunch

BREAKFAST

FRENCH TOAST | 12

Banana, pecan & mascarpone stuffed brioche, Ohio maple syrup, choice of bacon, sausage or fresh fruit

FARMERS BREAKFAST | 12

Seasonally inspired eggs, home fries, choice of bacon, sausage or fresh fruit

SMOKED SALMON CRÊPES | 13

Buckwheat crepes, house-smoked salmon, Boursin, cilantro sauce, micro cress, tomato, fresh fruit

MALTED WAFFLE | 11

Marinated fresh berry compote, whipped cream, choice of bacon, sausage or fresh fruit

EGG WHITE OMELETTE | 12

Spinach, mushrooms, Swiss, fresh fruit

EGGS BENEDICTO | 14

Poached eggs, black bean cakes, avocado, tortilla, chorizo, Colorado & cilantro sauces

EGGS WORTHINGTON | 13

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

CRAB BENEDICT | 16

Poached eggs, crab cakes, home fries, citrus Hollandaise

B.E.L.T. | 10

Applewood smoked bacon, scrambled eggs, baby arugula, fresh tomato, mayo, sourdough wheat

IN OUR KITCHEN

Tom Smith, Executive Chef
Mike Waters, Sous Chef
Ben Kanavel, Sous 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 +8

GRILLED BRUSCHETTA | 12

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

PLOUGHMAN'S PLATTER | 15

Artisan cheeses, duck rillettes, pickled vegetables, cured ham, mustard, preserves, focaccia

CALAMARI | 13

Thai sweet chili, Napa slaw,

CHILLED CUCUMBER SOUP cup | 4 bowl | 7

Smoked salmon tartar, chive oil

FARMER'S GREENS | 8

Roasted beets, Point Reyes blue cheese, warm polenta croutons, blistered cherry tomatoes, smoked peppercorn vinaigrette

HEIRLOOM TOMATO SALAD | 9

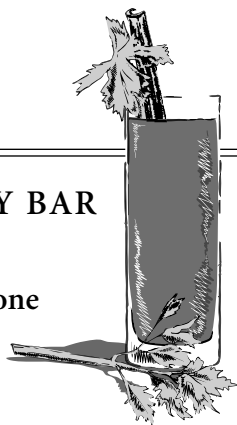
House-pulled mozzarella, arugula, pine nuts, basil vinaigrette, balsamic syrup

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

SAUTÉED SPINACH | 5

SAUTÉED KALE | 5

SALT-ROASTED FINGERLING POTATOES | 5

GRUYÈRE POTATO GRATIN | 5

FRESH FRUIT | 4

HOME FRIES | 2

BACON | 3

SAUSAGE | 3

ENTREES

GRILLED BEEF TENDERLOIN* | 21

Gruyere potato gratin, balsamic green beans, heirloom tomatoes, black olive demi

GARDEN VEGETABLE PLATE | 16

Sautéed kale, beet & apple salad, balsamic green beans, chayote slaw, sweet corn succotash, roasted fingerling potatoes

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

STEAK SALAD* | 16

Thai marinated flank steak, arugula, peppers, spring onion, pickled cucumber, spiced peanuts, wontons, lemongrass vinaigrette

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, Grandma Helen's 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

SANTA FE VEGGIE BURGER | 13

Sautéed black bean, mushroom & Himalayan red rice, pepperjack cheese, tomatillo-avocado salsa, lettuce, tomato, chipotle aioli



The Worthington Inn

Local • Fresh • Natural

est. 1831