

Dinner Menu



The Worthington Inn

Local • Fresh • Natural

est. 1831

STARTERS

CHEESE & CHARCUTERIE BOARD | 17

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

Add Foie Gras +10

CALAMARI | 14

Thai sweet chili, micro cilantro, sesame

FOIE GRAS AU TORCHON | 18

Brioche toast, cornichons, grainy mustard

GRILLED BRUSCHETTA | 14

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

OYSTERS ROCKEFELLER* | 15

Fresh oysters, creamy spinach, parmesan, breadcrumbs

SAUTÉED WILD SHRIMP | 16

Polenta, tasso ham, roasted poblano polenta

SEARED AHI TUNA* | 16

Crisp wonton, Napa slaw, soy reduction, wasabi

WAGYU BEEF CARPACCIO* | 15

Parmesan Reggiano, crispy mushrooms, arugula, focaccia

SOUP AND SALAD

FRENCH ONION SOUP | 9

Baguette crouton, Gruyère cheese

GARDEN GAZPACHO cup | 5.5 bowl | 7.5

Seasonal vegetables, fresh herbs, olive oil, lemon crema

SOUP DU JOUR

cup | 5.5 bowl | 7.5

Please inquire

PANZANELLA SALAD | 9

Heirloom tomato, sweet pepper, red onion, cucumber, Castelvetrano olives, focaccia croutons, house ricotta, local greens, red wine vinaigrette

SPINACH AND FENNEL SALAD | 10

Curried pears, toasted hazelnuts, seasonal berries, Point Reyes blue cheese, orange-rosemary vinaigrette

CLASSIC CAESAR | 9

Romaine, garlic croutons, parmesan, creamy Caesar dressing

CHOPPED SALAD | 10

Romaine, beets, applewood smoked bacon, oven-dried tomato, 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, sweet corn sauté, herb pan gravy

PAN-FRIED CRAB CAKES | 28

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

PAN-FRIED CRAB RAVIOLI | 28

House-made ravioli, spicy roasted tomato sauce, lime pickled vegetables

BLACKENED SCALLOPS | 28

Pea & sunflower sprouts, radish, pickled carrot, cucumber, red onion, shoestring potatoes, cilantro-lime vinaigrette

GNOCCHI | 25

House-made gnocchi, Covey Rise Farm chicken, sweet corn, heirloom tomato, wild mushrooms, fresh herbs, white wine butter sauce

OHIO RAINBOW TROUT | 23

Haricots verts, basmati rice, hazelnut butter

PAN-SEARED VERLASSO SALMON* | 27

Lemon risotto, sautéed kale, miso butter

GARDEN VEGETABLE PLATE | 22

Black bean empanada, sweet corn sauté, apple, beet & bleu cheese salad, 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.

STEAKS & CHOPS

BEEF WORTHINGTON* | 38

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

12OZ CERTIFIED ANGUS BEEF STRIP STEAK* | 30

Roasted fingerling potatoes, summer sweet corn sauté, roasted red pepper & shallot butter

BEEF TENDERLOIN FILET* | 31

Buttermilk mashed potatoes, sautéed haricots verts, Béarnaise sauce
Add three grilled wild shrimp +9

PORK CHOP | 27

Smoked & brined 12oz chop, roasted poblano polenta, sautéed broccoli raab, apple-bourbon gastrique

HERB-CRUSTED LAMB CHOPS* | 38

Mint tzatziki, harissa, haricot verts, rosemary-crushed garbanzo beans

SIDES

GRUYERE POTATO GRATIN | 7

BUTTERMILK MASHED POTATOES | 5

HAND-CUT FRIES | 4

ROSEMARY-CRUSHED GARBANZO BEANS | 5

SHAGBARK MILLS POBLANO POLENTA | 6

SALT-ROASTED FINGERLING POTATOES | 6

SUMMER SWEET CORN SAUTÉ | 5

SAUTÉED KALE | 5

SAUTEED BROCCOLI RAAB | 6



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.