

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

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

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

LONDON BROIL | 23

Marinated and grilled Angus flank steak, house cut fries, sautéed broccoli raab, cabernet-shallot butter

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



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.

*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.

IN OUR KITCHEN

Mike Waters, Executive Chef
Gaby Ledesma, Chef de Cuisine
Cece Fehlhaber, Banquet Chef



GLUTEN-FREE