



# The Worthington Inn

Local • Fresh • Natural

est. 1831

## Lunch Menu

### STARTERS

#### CHEESE & CHARCUTERIE BOARD | 17

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

#### CALAMARI | 14

Thai sweet chili, micro cilantro, sesame

#### OYSTERS ROCKEFELLER\* | 15

Fresh oysters, creamy spinach, parmesan, breadcrumbs

#### GRILLED BRUSCHETTA | 14

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

### SOUP AND SALAD

#### Add to your salad

Verlasso Salmon +9, Chicken Breast +6  
Grilled Certified Angus Beef Flank Steak +8  
Fried Holistic Acres Egg +3

#### GARDEN GAZPACHO cup | 5.5 bowl | 7.5

Seasonal vegetables, fresh herbs, olive oil, lemon crema

#### FRENCH ONION SOUP | 9

Baguette crouton, Gruyère cheese

#### 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

### ENTRÉES

#### FARMERS BREAKFAST | 13

Seasonally-inspired eggs, home fries, choice of bacon or fruit

#### BEEF WORTHINGTON\* | 21

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

#### PAN-FRIED CRAB RAVIOLI | 28

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

#### PAN-SEARED VERLASSO SALMON | 18

Basmati rice, sautéed kale, miso butter

#### CRAB CAKES | 18

Roasted fingerling potatoes, sautéed haricot verts, Creole sauce, Old Bay aioli

#### GNOCCHI | 19

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

#### GARDEN VEGETABLE PLATE | 16

Black bean empanada, sweet corn sauté, apple, beet & bleu cheese salad, sautéed kale, salt roasted fingerling potatoes

### ENTRÉE SALADS

#### SALMON NICOISE | 17

Grilled Verlasso salmon, French green beans, arugula, sweet peppers, artichokes, tomatoes, salt roasted fingerling potatoes, hard-cooked farm egg, black olives, lemon vinaigrette, parmesan

#### WORTHINGTON INN

#### CHICKEN SALAD | 14.5

Grilled chicken breast, yogurt-herb dressing, toasted pecans, fresh fruit, lemon-poppy seed bread

#### SOUTHWESTERN

#### CHICKEN SALAD | 15.5

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

### BURGERS AND SANDWICHES

All burgers & sandwiches are served on locally-baked bread with a house-made pickle and choice of kettle chips, house-cut fries or coleslaw

#### BUCKEYE BURGER\* | 15.5

Ohio grass-fed beef, lettuce, tomato, red onion, choice of cheese, sesame Kaiser bun

#### LIGHTS OUT BURGER\* | 16.5

Ohio grass-fed beef, applewood smoked bacon, sharp cheddar, tobacco onions, arugula, lettuce, tomato, BBQ & secret sauces

#### HOUSE-MADE VEGGIE BURGER | 14

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

#### TURKEY PASTRAMI SANDWICH | 15

House-made turkey pastrami, red cabbage slaw, white cheddar, whole grain Dijon mustard, sourdough

#### REUBEN | 13

House-made corned beef brisket, sauerkraut, Swiss, Thousand Island dressing, toasted rye

#### SALMON BURGER | 15

Arugula, tomato, onion, tzatziki sauce

#### LAKE ERIE WALLEYE | 17

Ale battered, tartar sauce, lettuce, tomato, red onion, Italian roll

### ON THE SIDE

#### GRUYÈRE POTATO GRATIN | 7

#### HAND-CUT FRIES | 4

#### SALT-ROASTED FINGERLING POTATOES | 6

#### SUMMER SWEET CORN SAUTÉ | 5

#### SAUTÉED KALE | 5

#### FRESH FRUIT | 5

#### COLESLAW | 4



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