



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