



WELSHFIELD INN

Gracious Country Dining & Spirits

Our Story

Jacob Welsh and his daughter traveled from Boston, Massachusetts in 1811 to the Western Reserve area of Northeast Ohio. Mr. Welsh donated fifty acres of his land on which to build a church, parsonage and cemetery. In addition, he agreed to provide the nails and glass for the church if his neighbors would call the area Welshfield, in honor of his family.

During the Civil War, the Inn was part of the Underground Railroad, caring for escaped slaves on their way to Canada. During the ensuing years, the Inn was the social center of the Welshfield area, at various times housing a school, a barber shop, a jewelry shop and the Post Office. Additions to the building were made over time, including a ballroom, guest rooms and the signature front porch.

In August, 1946, the Inn was purchased by Brian and Pauline Holmes of Akron, who created and nurtured the family style restaurant known as the Welshfield Inn. The Holmes owned the Inn for over forty-five years, residing and raising their family in the upstairs living quarters and growing and harvesting much of the produce featured seasonally on their menu.

In 2007, the Inn was purchased by Driftwood Hospitality, also proprietors of Republic Food + Drink, Cibrè Italian Kitchen, Green Rooster Farms, Driftwood Catering at Landerhaven, Driftwood Off-site Catering and Driftwood Concessions. After extensive renovation and restoration, The Welshfield Inn reopened in November of 2007. In 2010, the neighboring church was purchased and underwent renovation to become an event facility to help serve greater demand for private events.

Our mission at The Welshfield Inn is to exceed our guests' expectations by providing friendly and attentive service and consistently excellent food in one of the region's most historic establishments.

signature cocktails

WELSHFIELD CLASSIC MARTINI

Tito's Vodka, Olive Juice, Stuffed Blue Cheese Olives 11

WELSHFIELD MANHATTAN

Woodford Reserve Bourbon, Sweet Vermouth, Bitters, Luxardo Cherries 12.50

WELSHFIELD OLD FASHIONED

Old Forester Bourbon, Simple Syrup, Bitters, Orange, Luxardo Cherries 11.50

PATIO COOLER

Midori, Malibu Rum, Orange + Pineapple Juice 10

POMEGRANATE MARTINI

Pomegranate Liqueur, Tito's Vodka, Cranberry + Orange Juice 11

SPARKLING PEAR MARTINI

Absolut Pear Vodka, St. Elder, Champagne 11

RUBY TINI

Rumhaven, Peach Schnapps, Vodka, Cranberry + Pineapple Juice 11

REESE'S CUP MARTINI

Skrewball Peanut Butter Whiskey, Godiva Chocolate Liqueur, Cream 11

CRANBERRY KISS MARTINI

Tito's Vodka, Amaretto, Cranberry + Orange Juice 11

domestic and craft beers

BUD LIGHT 4.75

MILLER LITE 4.75

MICHELOB ULTRA 4.75

COORS LIGHT 4.75

YUENGLING LAGER 5.00

LABATT BLUE 6.00

GREAT LAKES 6.00
(ask your server for selection)

COLUMBUS BREWING IPA 6.00

BLUE MOON 6.00

CORONA 6.00

STELLA ARTOIS 6.00

NON-ALCOHOLIC SELECTION 6.00

wines by the glass or bottle

WHITE WINE

Chardonnay, **Welshfield Selection** 8/32

Chardonnay, **William Hill**, California 10/40

Sauvignon Blanc, **Prophecy**, New Zealand 9/36

Pinot Grigio, **Stella**, Italy 9/36

Riesling, **Heintz Eifel Shine**, Germany 8/32

White Blend, **Evolution**, Oregon 10/40

Moscato d'Asti, **Mia Dolce**, Italy 10/40

White Zinfandel, **Vista Point**, California 8/32

Chambourcin Rosé, **LaLeure**, Ohio 9/36

Prosecco, **LaMarca**, Italy 12/40

RED WINE

Merlot, **Welshfield Selection** 8/32

Cabernet Sauvignon, **Hayes Ranch**, California 9/36

Cabernet Sauvignon, **The Federalist**, Lodi 10/40

Malbec, **Tilia**, Argentina 9/36

Red Blend, **Cline Cashmere**, California 10/40

Cabernet Franc, **Zuccardi**, Argentina 10/40

Zinfandel, **Seven Deadly Zins**, Lodi 10/40

Pinot Noir, **10 Span**, California 9/36

Pinot Noir, **A to Z**, Oregon 10/40

Chianti Superiore, **Banfi**, Tuscany 9/36

Bourbon Barrel Aged Zinfandel, **The Federalist**, Mendocino 12/48

bottled white

Riesling, **Charles & Charles**, Washington 34

Sauvignon Blanc, **Whitehaven**, New Zealand 46

Pinot Gris, **J Vineyards**, California 47

Pinot Grigio, **Santa Margherita**, Italy 57

Chardonnay, **Butter**, California 50

Chardonnay, **Joel Gott Unoaked**, Russian River 45

Chardonnay, **Cakebread**, Napa 71

Albarino, **Nortico**, Portugal 35

Champagne, **Veuve Clicquot**, France 375 ml 47

Blanc de Blancs Sparkling, **Schramsberg**, California 60

Sparkling Rosé **Mumm**, Napa 52

bottled red

Pinot Noir, **DeLoach**, Russian River 58

Pinot Noir, **Evolution**, Oregon 68

Malbec, **Catena**, Argentina 46

Rioja Crianza, **Carlos Serres**, Spain 41

Shiraz/Cab, **Inkberry**, Australia 37

Red Blend, **The Prisoner**, California 74

Red Blend, **Duckhorn Decoy**, Napa 50

Merlot, **Duckhorn**, Napa 79

Malbec, **Zuccardi Q**, Argentina 48

Cabernet Sauvignon, **Franciscan**, Napa 58

Cabernet Sauvignon, **Oberon**, Napa 67

Cabernet Sauvignon, **Quilt**, Napa 64

appetizers

CRISPY CALAMARI
batter-fried, teardrop pepper, lemon zest
aioli drizzle 14.99

 **BUFFALO
CAULIFLOWER BITES**
panko-crusted, blue cheese,
celery 10.99

**MARSALA
MUSHROOM CAPS**
sweet italian sausage, panko 10.99

PIEROGIES
potato-filled, fried onion, shaved brussels
sprout, wild mushroom, horseradish
cream 10.99

**CHICKEN
LETTUCE WRAPS**
peanuts, ginger, garlic, rice vinegar,
sweet soy 11.99

 **CRISPY BRUSSELS
SPROUTS [gf]**
balsamic red onion, spanish peanut,
teardrop pepper, bourbon-maple glaze 10.99

BRUSCHETTA
tomato, cucumber, onion, basil, garlic,
aged asiago, basil vinaigrette, balsamic syrup,
toasted baguette 10.99

homemade soups

SOUP OF THE DAY
cup 4.99 | bowl 5.99

 **CLASSIC FRENCH ONION**
crock 6.99

salads

add grilled chicken 4.99 | grilled salmon* 5.99 to salads

BACON & BLUE SALAD [gf]
locally grown great lakes growers lettuce, crispy bacon,
grated cauliflower, toasted almond, crumbled blue cheese, red onion,
dried cherry, white french dressing
side 7.99 | entrée 13.99

 **WELSHFIELD
CHOPPED SALAD [gf]**
romaine, blue cheese, bell pepper, cucumber, tomato, egg, bacon,
red onion, oregano vinaigrette
side 7.99 | entrée 12.99

THE MACKENZIE SALAD [gf]
locally grown great lakes growers lettuce, mackenzie creamery goat
cheese, red onion, berry, candied walnut, blush dressing
side 7.99 | entrée 12.99

**BLACKENED
CHICKEN CAESAR**
romaine, aged asiago, crouton, lemon 15.99

BUFFALO CHICKEN SALAD
locally grown great lakes growers lettuce, crispy chicken, tomato,
celery, cucumber, bell pepper, blue cheese, ranch dressing 15.99

sandwiches

C.A.B.* CHEESEBURGER*
brioche bun, cheese, lettuce, tomato,
pickle, french fries 14.99

BEER-BATTERED WALLEYE
brioche bun, leaf lettuce, tomato, zesty tartar,
french fries, pickle 15.49

BURGER ADDITIONS
bacon 1.29 | sautéed mushroom .79 | sautéed onion .79 | fried egg* .99



Welshfield Favorite

[gf] = gluten-free | * Certified Angus Beef

entrées

add a side welshfield chopped salad 4.99

PAN-SEARED FLATIRON STEAK**

madeira, whole grain mustard, cream, wild mushroom, caramelized onion, butter-glazed carrot, rosemary home fries 27.99

CAJUN CHICKEN ALFREDO

cavatappi, roasted tomato, parmesan, garlic, baby spinach, toasted panko crumb 21.99

C.A.B.* BEEF & WILD MUSHROOM STROGANOFF

pappardelle, wild mushroom, thyme, melted onion, sour cream 22.99

GREAT LAKES WALLEYE

asparagus, garlic, roasted red pepper, risotto, chive, parmesan, bearnaise 26.99

TURKEY BREAST

savory herb stuffing, cranberry preserves, hand-mashed potato, gravy 21.99

BLACKENED SALMON*

crispy brussels sprout, balsamic red onion, spanish peanut, teardrop pepper, bourbon-maple glaze 26.99

C.A.B.* POT ROAST

butter-glazed carrot, hand-mashed potato, big red reduction 25.99

PORK LOIN SCHNITZEL

asparagus, hand-mashed potato, lemon hollandaise 21.99

LAKE PERCH

panko-crusted, zesty tartar, lemon, house-made slaw, french fries 22.99

PAN-SEARED SHRIMP SCAMPI

lemon, garlic, chardonnay, risotto, sweet corn, chive, parmesan 27.99

GRILLED KIELBASA & PIEROGIES

potato-filled pierogie, fried onion, shaved brussels sprout, wild mushroom, horseradish cream 21.99

CHICKEN PICCATA

caper, red onion, chardonnay, lemon, butter, asparagus, ancient grains 21.99

BEEF TENDERLOIN MEDALLIONS MARSALA*

butter-glazed carrot, hand-mashed potato, wild mushrooms, caramelized onions 29.99

CHICKEN PARMESAN

spaghetti, basil, aged asiago, mozzarella, san marzano sauce 21.99

NEW YORK STRIP STEAK**

asparagus, hand-mashed potato, bearnaise 37.99

welshfield daily promotions

BURGER TUESDAYS

\$10 burgers all day

PRIME RIB WEDNESDAY

limited quantity, hand-mashed potato, crispy brussels sprout, horseradish cream, jus 26.99
Available after 4 pm

THURSDAY 2 FOR \$44

choose two starters, two entrees and enjoy a bottle of wine!

FRIDAY NIGHTS ALL YOU CAN EAT BEER-BATTERED FISH DINNER

zesty tartar sauce, french fries & coleslaw

friday & saturday feature

PRIME RIB OF BEEF*

limited quantity, hand-mashed potato, crispy brussels sprout, horseradish cream, jus 34.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.