

classic breakfast

"ALL YOU CAN EAT" BUTTERMILK PANCAKES
a fluffy stack of warm buttermilk pancakes
served with warm maple syrup and your choice
of bacon or sausage 9.99
w/blueberries 10.49
geauga maple syrup .99

STUFFED FRENCH TOAST
our own version of a brunch classic...texas toast
grilled and stuffed with a creamy fruit filling
topped with fresh berries and whipped cream
your choice of sausage or bacon 11.99
geauga maple syrup .99

EGGS TO ORDER
three eggs cooked to order served with home
fries, fresh fruit, your choice of sausage or
bacon and your choice of toast or english
muffin 9.99

BELGIAN WAFFLE
homemade recipe, hint of vanilla, topped with
fresh berries, whipped cream, choice of bacon
or sausage 10.99 | geauga maple syrup .99

BREAKFAST BOWL
scrambled eggs, sausage gravy, cheddar jack
cheese, home fries & choice of toast or english
muffin and fresh fruit 9.99

SAUSAGE GRAVY & BISCUITS
two eggs any style, sausage gravy
& fresh fruit 10.99

C.A.B.* POT ROAST HASH
two eggs, hollandaise, scallions, choice of
toast, fresh fruit 14.49

WELSHFIELD RAREBIT
maine lobster, smoked gouda & lobster cream
sauce, toasted sourdough, asparagus 14.99

EGGS BENEDICT
poached eggs, canadian bacon, toasted
english muffin, hollandaise, home fries,
fresh fruit 11.99

BEEF TENDERLOIN EGGS BENEDICT
poached eggs, beef tenderloin, toasted
english muffin, hollandaise, home fries,
fresh fruit 16.99

CRAB CAKE EGGS BENEDICT
poached eggs, crab cakes, lump crabmeat,
toasted english muffin, "old bay'onaise"
sauce, home fries, fresh fruit 16.99

SURF & TURF EGGS BENEDICT
poached eggs, beef tenderloin, crab cakes,
toasted english muffin, "old bay'onaise"
sauce, home fries, fresh fruit 19.99



*These items are Certified Angus Beef® brand. There are many brands of beef, but only one Angus brand exceeds expectations. The Certified Angus Beef® brand is a cut above all other Angus beef.

A Welshfield Favorite

Stephanie Felicetty, Chef | Mike Bunce, Sous Chef

appetizers

CHICKEN & DUMPLING SOUP
3.99 bowl 5.99

CLASSIC FRENCH ONION SOUP
crock 6.99

BLUE CRAB HUSHPUPPIES
cucumber, zesty tartar 11.99

FRIED PICKLES
batter fried dill spears, basil aioli 8.99

ZUCCHINI "HAYSTACK"
crispy fried, cajun ranch sauce 8.99

LOBSTER FLATBREAD
lobster, grilled corn, fresno peppers, cotija cheese,
lemon aioli, cilantro 13.99

BRUSCHETTA
tomatoes, cucumbers, onions, fresh basil, minced
garlic, shaved cheese blend, basil vinaigrette,
toasted baguette, balsamic syrup drizzle 8.99

CRISPY FRIED CALAMARI
lemon zest aioli 11.99

MAINE LOBSTER MACARONI & CHEESE
fontinella crumb crust 9.99

MAINE LOBSTER RISOTTO
sweet corn, asparagus, bacon 9.99

comfort food

CRISPY PORK LOIN SCHNITZEL
asparagus, hand mashed potatoes, lemon
hollandaise 18.99

CHICKEN PICCATA
capers, red onions, chardonnay, lemon-herb
butter, asparagus, rice 18.99

CHICKEN POT PIE
roasted vegetables, pulled chicken, maple leaf
pastry 17.49

ROASTED TURKEY BREAST
savory stuffing, warm cranberry preserves, hand
mashed potatoes, gravy 18.49

BRAISED C.A.B.* POT ROAST
hand mashed potatoes, heirloom carrots, big red
reduction 23.49

**BRAISED C.A.B.* BEEF & WILD MUSHROOM
STROGANOFF**
shiitake & oyster mushrooms, melted onions,
pappardelle, sour cream 21.49

FRIED YELLOW LAKE PERCH
zesty tartar, slaw, french fries 20.99

CEDAR PLANKED SALMON
sweet corn salsa, maple brussels sprouts 24.49

**GRILLED BLACK GROUPER WITH THREE CHEESE
& CHIVE RISOTTO**
asiago, parmesan & romano cheese, béarnaise
31.99

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

sandwiches

big salads

CRISPY PORK LOIN SCHNITZEL

lemon aioli, shredded romaine, tomato, pretzel roll, kettle chips & pickle 11.99



C.A.B.* BRUNCH BURGER**

egg fried hard, cheddar cheese, french fries, lettuce, tomato & pickle, choice of pretzel roll or buttered brioche bun 14.49



CLASSIC TURKEY CLUB MELT

sourdough, swiss, havarti, bacon, tomato, basil aioli, kettle chips & pickle 11.99

FRIED BLACK GROUPER SANDWICH

french fries, lettuce, tomato & pickle zesty tartar, buttered brioche bun 14.99

SIMPLE SIDES

maple brussels sprouts 6.99

steamed asparagus with butter 6.99

wild rice blend 5.99

hand mashed potatoes 5.99

maine lobster mashed potatoes 8.99

french fries 5.99

spinach with tomatoes 5.99

SWEET VIDALIA SALAD

with **MARINATED & GRILLED CHICKEN BREAST**

sweet vidalia dressing, mandarin oranges, romaine, red onion, toasted slivered almonds, crumbled blue cheese 13.99



WELSHFIELD CHOPPED SALAD

with **MARINATED & GRILLED CHICKEN BREAST**

oregano vinaigrette, bell peppers, cucumbers, tomatoes, chopped egg, bacon, red onion, blue cheese 13.99

MACKENZIE SALAD

with **MARINATED & GRILLED CHICKEN BREAST**

blush dressing, mixed greens, mackenzie creamery goat cheese, red onion, fresh berries, candied walnuts 14.99

THURSDAY— 2 FOR \$40

SHARE AN APPETIZER, CHOOSE 2 DINNERS & ENJOY A BOTTLE OF WINE!

*From our special Thursday Menu

white wines by the glass or bottle

Chardonnay, **Welshfield Selection**...glass 6.99/ bottle 25.00

Chardonnay, **J. Lohr**, California, Monterey...glass 8.99/ bottle 33.00

Chardonnay, **William Hill**, California...glass 7.99/ bottle 32.00

Sauvignon Blanc, **Nobilo**, New Zealand...glass 7.99/ bottle...32.00

Pinot Grigio, **Stella**, Italy...glass 6.99/ bottle 28.00

Riesling, **Consensus**, Germany...glass 6.99/ bottle 28.00

Moscato, **Mia Dolce D'Asti**, Australia...glass 8.99/ bottle 34.00

White Zinfandel, **Vista Point**, California...glass 6.49/ bottle 24.00

Prosecco, **Lamarca**, Italy...187 ml 8.49

red wines by the glass or bottle

Merlot, **Welshfield Selection**...glass 6.99/ bottle 25.00

Cabernet, **Avalon**, California...glass 7.99/ bottle 32.00

Cabernet, **J Lohr**, California, Paso Robles...glass 9.99/ bottle 38.00

Cabernet, **Wente Estate**, California...glass 11.99/ bottle 46.00

Malbec, **Tilia**, Argentina...glass 7.99/ bottle 32.00

Red Blend, **Ferrari Carrano** Siena 11.99 glass/ 46.00 bottle

Cab Franc, **Laleure Vineyards**, Ohio, Geauga...glass 7.99/ bottle 32.00

Zinfandel, **Kenwood** Yulupa, California...glass 6.99/ bottle 28.00

Pinot Noir, **Ten Span**, Central Coast California...glass 7.99/ bottle 32.00

Pinot Noir, **A to Z**, Oregon...glass 11.99/ bottle 46.00

GSM Blend, **Cashmere Black by Cline** glass 10.49/ bottle 40.00

Tempranillo, **Radio Boca**, Spain glass 7.99/ bottle 32.00