

a welshfield 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.

The Inn was built during the 1840's by Alden Nash and was named the Nash Hotel. This original structure still stands as the center portion of the building, with various additions throughout the years. It served as a stagecoach stop on the two-day trip from Youngstown to Cleveland and offered overnight lodging to visitors.

During the Civil War, the Inn was part of the Underground Railroad, caring for escaped slaves on their way to Canada. There are written accounts from the time detailing how the slaves were hidden in the hotel barn and fed baskets of food prepared from the kitchen. 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

Until 1946, the Inn went through several owners, each adding history and personal touches to the building. 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. Upon their retirement in 1992, The Inn was sold to Drs. Arthur and William Steffee and their sister Susan. The Steffee's added on the garden room dining area and undertook other major renovations and improvements throughout the historic building. During their ownership, the Inn developed its reputation as a family-style restaurant, drawing visitors and families from all over Northeastern Ohio.

In 2007, the Inn was purchased by the Driftwood Restaurant Group, proprietors of restaurants and inns, including Cibrèo Italian Kitchen, Bin 216, Green Rooster Farms, 87 West at Crocker Park, Washington Place Bistro and Inn, and Hodge's. 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 a banquet facility to help serve greater demand for private functions. Our goal at The Welshfield Inn is to exceed our guests expectations while providing friendly and attentive service, consistently excellent food, in one of the regions most historic establishments.

BIN 216

87 WEST WINE BAR

Cibrèo
ITALIAN
KITCHEN

HODGE'S



Washington
Place
BISTRO & INN



THEDRIFTWOODGROUP.COM

cocktails

CHERRY MULE

Three Olive Cherry Vodka, Ginger Beer, Lime Juice

BLUE MANGO BREEZE

Mango Vodka, Pineapple Juice, Blue Curacao

WELSHFIELD PATIO COOLER

Malibu Rum, Midori Melon Liqueur, Orange Juice, Pineapple Juice, Soda

martinis

POMEGRANATE MARTINI

Pama Pomegranate Liqueur, Tito's Vodka, Orange Juice, Cranberry Juice

RASPBERRY LEMON DROP MARTINI

Citron Vodka, Fresh Raspberry Puree, Orange Liqueur

SPARKLING PEAR TINI

Grey Goose Pear Vodka, elderflower liqueur, champagne

RUBY TINI

Malibu Rum, Peach Schnapps, Tito's Vodka, Pineapple Juice, Cranberry Juice

TIRAMISU MARTINI

Kahlua, Rum Chata, Godiva Liqueur, cream

domestic beers

Budweiser
Bud Light
Miller Lite
Michelob Ultra
Coors Light
Yuengling Lager

craft beers

Great Lakes Commodore Perry IPA
Great Lakes Dortmunder
Great Lakes Edmund Fitzgerald Porter
Columbus Brewing Company IPA
Thirsty Dog Raspberry Ale
Thirsty Dog Seasonal
Blue Moon
Fat Tire
Seasonal Features

imported beers

Corona
Stella Artois
Sam Adams Seasonal

hot drinks

WELSHFIELD COFFEE

Grand Marnier, Kahlua, Bailey's

NUTTY IRISH COFFEE

Frangelico, Bailey's

BLACK FOREST

Hot Chocolate, Chambord, White Cream De Cocoa, Vodka

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

bottled whites

LIGHT BODIED

Riesling, **Chateau St. Michelle**, Washington 27.00
Sauvignon Blanc, **Kim Crawford**, New Zealand 41.00

MEDIUM BODIED

Chenin Blanc Viognier, **Pine Ridge**, California 39.00
Petit Chablis, **Laroche**, France 46.00
Pinot Grigio, **Santa Margherita**, Italy 45.00
Pinot Gris, **La Crema**, Monterey California 39.00
Gewurztraminer, **Chateau St. Michelle**, Washington 27.00
Albarino, **Martin Codax**, Spain 40.00
Semillon Blend, **Conundrum**, California 43.00

FULL BODIED

Chardonnay, **Joel Gott "Unoaked"**, California, Russian River 43.00
Chardonnay, **Sonoma Cutrer**, California, Russian River 46.00
Chardonnay, **Cakebread**, California, Napa 69.00
Viognier, **Campuget**, France, Rhone 39.00

bottled reds

LIGHT BODIED

Pinot Noir, **Cloudline**, Oregon 44.00
Pinot Noir, **Deloach**, California, Russian River 48.00
Pinot Noir, **Ferrari Carrano**, Sonoma, California 67.00
Pinot Noir, **Domaine Drouhin**, Oregon, Willamette 79.00

MEDIUM BODIED

Malbec, **Catena**, Argentina 52.00
Tempranillo, **Vina Zaco**, Spain, Rioja 37.00
Rioja Crianza, **Vina Bujanda**, Spain 37.00
Petite Syrah, **Ravenswood**, California 29.00
Shiraz/Cab, **Inkberry**, Australia 35.00
Shiraz, **Yalumba "Patchwork"**, Australia 42.00
Zinfandel, **Michael David 7 Deadly Zins**, California, Lodi 38.00
Zinfandel, **Ridge Three Valleys**, California, Sonoma 48.00
Red Blend, **Duckhorn Decoy**, California, Napa 49.00
Merlot, **Duckhorn**, California, Napa 79.00
Claret Blend, **Coppola**, California 42.00
Sangiovese/Cabernet, **Banfi**, Italy 29.00
Chianti, **Brolio Ricasoli Classico**, Italy 53.00
Barbera D'Asti, **Michele Chiarlo**, Italy 35.00

FULL BODIED

Cabernet, **Folie a Deux**, California, Napa 43.00
Cabernet, **Franciscan**, California, Napa 49.00
Cabernet, **Freemark**, California, Napa 69.00
Red Blend, **Prisoner**, California 85.00
Cabernet, **Cakebread Cellars**, California, Napa 99.00
Bordeaux, **Chateau Bonnet**, France 36.00

bubbles

Lamarca Prosecco 187ml 8.49/750 ml 36.00
Veuve Clicquot 375ml 46.00
Schramsberg Blanc de Blanc 59.00
Mumm Napa Rosé 57.00

tuesday

Bottled Wine
Specials—Select
Bottles for \$20

wednesday

All Well Martinis
Featured for \$5

Premium Martinis
Featured for \$7
available 4-9 pm

appetizers

BLUE CRAB HUSHPUPPIES 🍷
cucumber, zesty tartar 11.99

THAI CHICKEN SKEWER
spicy peanuts, cilantro 10.49

FRIED PICKLES
batter fried dill spears, basil aioli 8.99

ZUCCHINI "HAYSTACK" 🍷
crispy fried, cajun ranch sauce 8.99

MAINE LOBSTER FLATBREAD
maine 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

CREAMY SPINACH & ARTICHOKE DIP
diced tomatoes, shaved cheese blend, blue &
white corn tortilla chips 9.99

CRISPY FRIED CALAMARI
lemon zest aioli 11.99

small salads

SWEET VIDALIA SALAD
sweet vidalia dressing, mandarin oranges,
romaine, red onion, toasted slivered almonds,
crumbled blue cheese 7.99

WARM BABY KALE SALAD
geauga maple vinaigrette, apple, raisins,
pickled red onions, candied walnuts, roasted
sunflower seeds, applewood bacon 6.99

WELSHFIELD CHOPPED SALAD 🍷
oregano vinaigrette, crumbled blue cheese, bell
peppers, cucumbers, tomatoes, chopped egg,
bacon, red onion 6.99

CAESAR SALAD
lemon, garlic & parmesan dressing, shaved
cheese blend, croutons 6.99

MACKENZIE SALAD
blush dressing, mixed greens, mackenzie
creamery goat cheese, red onion, fresh berries,
candied walnuts 7.99

homemade soups

CHICKEN & DUMPLING SOUP 3.99 bowl 5.99

🍷 **CLASSIC FRENCH ONION SOUP** crock 6.99

big salads

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,
crumbled 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

add a side salad

With any entrée, add a side Welshfield Chopped
or Caesar Salad for only 4.99

Welshfield Inn Brunch Awarded
TOP 10 PLACES FOR BRUNCH
by the *Cleveland Plain Dealer*

🍷 A Welshfield Favorite

Stephanie Felicetty, Chef
Mike Bunce, Sous Chef

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entrées

 **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

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

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


 **CHILEAN SEA BASS**
maine lobster mashed potatoes, fennel fries, garden chives,
veal demi glace 36.99

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

FIRE GRILLED MAHI MAHI
sesame & sweet chile sauce, fresh ginger & wasabi mashed
potatoes, julienne fresh vegetables 23.99

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

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

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

C.A.B.* FILET MIGNON OSCAR*
asparagus, lump crabmeat, bearnaise 37.99

C.A.B.* RIBEYE STEAK*
hand mashed potatoes, steak cut onion ring, roasted garlic
butter 39.99

FRIED BLACK GROUPER SANDWICH
french fries, lettuce, tomato & pickle, zesty tartar, buttered
brioche bun 14.99

C.A.B.* BURGER*
choice of cheddar, american, pepper jack, swiss, provolone
or blue cheese; french fries, lettuce, tomato & pickle,
choice of pretzel roll or buttered brioche bun 13.99

BURGER BUILDERS

applewood bacon slices 1.29
sautéed mushrooms .79
sautéed onions .79
fried egg .99



prime rib special

FRIDAY + SATURDAY NIGHTS
prepared fresh daily—
limited quantities

specialty sides

MAINE LOBSTER MACARONI & CHEESE
fontinella crumb crust 9.99

MAINE LOBSTER RISOTTO
sweet corn, asparagus, bacon,
scallions 9.99

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

PRIVATE FUNCTIONS ^{AT} WELSHFIELD INN

Our banquet center is perfect
for weddings, rehearsal dinners,
showers, and all your business or
private dining needs"

please contact Kathy Kaucic at
(440) 834-0190



*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.

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

welshfield daily promotions

MONDAY ALL DAY

\$6 Big Burgers
\$1 Off All Beers
Appetizer Specials

TWO'S-DAY...

Buy 2 Glass Pours of Featured Wine
and Receive a Complimentary Appetizer

WEDNESDAY

All Well Martinis Featured for \$5
Premium Martinis Featured for \$7
available 4-9 pm

THURSDAY

2 FOR \$40

Share an Appetizer, Choose 2 Entrées & enjoy a bottle of wine
Margarita Specials

FRIDAY NIGHTS

ALL-YOU-CAN-EAT BEER BATTERED FISH DINNER \$13.99
zesty tartar sauce, french fries & cole slaw
Long Island Iced Teas \$5

promotions not valid with other offers or discounts,
on carryout orders, or on holidays.

Please visit our website
to make online reservations or to find details about our
other fine establishments.

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