



## WELSHFIELD INN

*Gracious Country Dining & Spirits*

### *Our Story*

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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, Cibrèò 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.

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## signature cocktails

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### WELSHFIELD CLASSIC MARTINI

Tito's Vodka, Olive Juice, Stuffed Blue  
Cheese Olives 11.50

### WELSHFIELD MANHATTAN

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

### WELSHFIELD OLD FASHIONED

Old Forester Bourbon, Simple Syrup, Bitters,  
Orange, Luxardo Cherries 12.50

### BOURBON PUNCH

Bourbon, Cointreau, Cranberry  
+ Orange Juices, Ginger Ale 12

### POMEGRANATE MARTINI

Pomegranate Liqueur, Tito's Vodka,  
Cranberry + Orange Juices 11.50

### SPARKLING PEAR MARTINI

Absolut Pears Vodka, St. Elder,  
Champagne 11.50

### RUBY TINI

Malibu Rum, Peach Schnapps, Vodka,  
Cranberry + Pineapple Juices 11.50

### REESE'S CUP MARTINI

Peanut Butter Whiskey, Chocolate Liqueur,  
Cream 11.50

## domestic and craft beers

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BUD LIGHT 5

MILLER LITE 5

MICHELOB ULTRA 5

YUENGLING LAGER 5

LABATT BLUE 6

GREAT LAKES 6  
(ask your server for selection)

BLUE MOON 6

CORONA 6

STELLA ARTOIS 6

NON-ALCOHOLIC SELECTION 6

DRAFT

(ask your server for selection)

## wines by the glass or bottle

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### WHITE WINE

Chardonnay, **Welshfield Selection** 9/32

Chardonnay, **William Hill**, California 11/40

Sauvignon Blanc, **Prophecy**, New Zealand 10/36

Pinot Grigio, **Stella**, Italy 10/36

Riesling, **Heintz Eifel Shine**, Germany 9/32

Moscato d'Asti, **Mia Dolce**, Italy 11/40

White Zinfandel, **Vista Point**, California 9/32

Prosecco, **La Marca**, Italy 12/40

### RED WINE

Merlot, **Welshfield Selection** 9/32

Cabernet Sauvignon, **Hayes Ranch**, California 10/36

Cabernet Sauvignon, **The Federalist**, Lodi 11/40

Cabernet Sauvignon, **Quilt**, Napa 18/70

Malbec, **Tilia**, Argentina 10/36

Red Blend, **Cline Cashmere**, California 11/40

Zinfandel, **Seven Deadly Zins**, Lodi 11/40

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

Pinot Noir, **A to Z**, Oregon 11/40

## bottled white

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Riesling, **Hogue Late Harvest**, Columbia Valley 32

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

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

Chardonnay, **Butter**, California 50

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

Chardonnay, **Cakebread**, Napa 71

Champagne, **Moet & Chandon Imperial**, France 47/64

Prosecco Rosé, **Jeio**, Italy 40

## bottled red

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

Malbec, **Catena**, Argentina 46

Red Blend, **Unshackled**, California 60

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

Merlot, **Duckhorn**, Napa 79

Cabernet Sauvignon, **Franciscan**, Napa 58

Cabernet Sauvignon, **Oberon**, Napa 67

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## appetizers

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**CRISPY CALAMARI**  
batter-fried, teardrop pepper, lemon zest  
aioli drizzle 15.99

 **BUFFALO  
CAULIFLOWER BITES**  
panko-crusted, blue cheese,  
celery 11.99

**MARSALA  
MUSHROOM CAPS**  
sweet italian sausage, panko 12.99

**PIEROGIES**  
potato-filled, fried onion, shaved brussels  
sprout, wild mushroom, horseradish  
cream 11.99

**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

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## homemade soups

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**SOUP OF THE DAY**  
cup 4.99 | bowl 5.99

 **CLASSIC FRENCH ONION**  
crock 7.49

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## salads

add grilled chicken 6.99 | grilled salmon\* 7.99 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 14.99

 **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 13.99

**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

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## sandwiches

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**WELSHFIELD CHEESEBURGER\***  
brioche bun, cheese, lettuce, tomato,  
pickle, french fries 14.99

**BEER-BATTERED COD**  
brioche bun, leaf lettuce, tomato, zesty tartar,  
french fries, pickle 15.99

**BURGER ADDITIONS**

CHEESES: american, cheddar, swiss, pepper jack, monterey jack, provolone

bacon 2.49 | fried egg\* .99 | sautéed mushrooms 1.49 sautéed onions .99 | raw red onion  
.99 crispy fried onions .99 | blue cheese .99



**Welshfield Favorite**

[gf] = gluten-free

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## entrées

add a side welshfield chopped salad | caesar salad 6.99

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### GRILLED KIELBASA & PIEROGIES

potato-filled pierogie, fried onion, shaved brussels sprout, wild mushroom, horseradish cream 22.99

### CAJUN CHICKEN ALFREDO

cavatappi, roasted tomato, parmesan, garlic, baby spinach, toasted panko crumb 23.99

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

pappardelle, wild mushroom, thyme, melted onion, sour cream 24.99

### NEW YORK STRIP STEAK\*\*

asparagus, hand-mashed potato, bearnaise 39.99

### TURKEY BREAST

savory herb stuffing, cranberry preserves, hand-mashed potato, gravy 23.99

### BLACKENED SALMON\*

crispy brussels sprout, balsamic red onion, spanish peanut, teardrop pepper, bourbon-maple glaze 27.99

### C.A.B.\* POT ROAST

butter-glazed carrot, hand-mashed potato, big red reduction 28.49

### PORK LOIN SCHNITZEL

asparagus, hand-mashed potato, lemon hollandaise 22.99

### LAKE PERCH

panko-crusted, zesty tartar, lemon, house-made slaw, french fries 24.99

### PAN-SEARED SHRIMP SCAMPI

lemon, garlic, chardonnay, risotto, sweet corn, chive, parmesan 28.99

### CHICKEN PARMESAN

spaghetti, basil, aged asiago, mozzarella, san marzano sauce 23.99

### CHICKEN PICCATA

caper, red onion, chardonnay, lemon, butter, asparagus, ancient grains 23.99

### BEEF TENDERLOIN MEDALLIONS MARSALA\*

butter-glazed carrot, hand-mashed potato, wild mushrooms, caramelized onions 31.99

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## welshfield daily promotions

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### BURGER TUESDAYS

\$10.99 burgers all day

### PRIME RIB WEDNESDAYS

limited quantity, hand-mashed potato, crispy brussels sprout, horseradish cream, jus 27.99  
Available after 4 pm

### THURSDAYS 2 FOR \$46

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 16.99

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## friday & saturday feature

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### PRIME RIB OF BEEF\*

limited quantity, hand-mashed potato, crispy brussels sprout, horseradish cream, jus 27.99

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