



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 host to 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, Cibreo Italian Kitchen, Bin 216, 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 a 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 martinis 13.50

WELSHFIELD CLASSIC MARTINI

Tito’s Vodka, Olive Juice, Stuffed Blue Cheese Olives

POMEGRANATE MARTINI

Pomegranate Liqueur, Tito’s Vodka, Cranberry & Orange Juice

SPARKLING PEAR MARTINI

Absolut Pear Vodka, St. Elder, Champagne

RUBY TINI

Malibu Rum, Peach Schnapps, Vodka, Cranberry & Pineapple Juice

REESE’S CUP MARTINI

Skrewball Peanut Butter Whiskey, Chocolate Liqueur, Cream

WELSHFIELD COSMOPOLITAN

Absolut Citron, Cointreau, Lime & Cranberry Juice

signature cocktails 14.50

WELSHFIELD MANHATTAN

Woodford Reserve Bourbon, Sweet Vermouth, Bitters, Luxardo Cherries

WELSHFIELD OLD FASHIONED

Old Forester Bourbon, Simple Syrup, Bitters, Orange, Luxardo Cherries, Splash of Soda

BOURBON PUNCH

Bourbon, Cointreau, Cranberry & Orange Juice, Ginger Ale

domestic and craft beers

BUD LIGHT 5.00

MILLER LITE 5.00

MICHELOB ULTRA 5.00

COORS LIGHT 5.00

YUENGLING LAGER 5.00

LABATT BLUE 5.00

GREAT LAKES 6.00

(ASK YOUR SERVER FOR SELECTION)

BLUE MOON 6.00

CORONA 6.00

STELLA ARTOIS 6.00

NON-ALCOHOLIC SELECTION 6.00

DRAFT

(ASK YOUR SERVER FOR SELECTION)

wines by the glass or bottle

WHITE WINE

- Chardonnay, **Welshfield Selection** 10/38
- Chardonnay, **William Hill**, California 15/50
- Sauvignon Blanc, **Prophecy**, California 12/48
- Pinot Grigio, **Stella**, Italy 11/42
- Riesling, **Heinz Eifel Shine**, Germany 10/38
- Moscato, **Candoni**, Italy 13/50
- White Zinfandel, **Welshfield Selection** 10/38
- Prosecco, **LaMarca**, Italy 12/48
- Rose, **Elouan**, Oregon 11/42

RED WINE

- Merlot, **Welshfield Selection** 10/38
- Cabernet Sauvignon, **Hayes Ranch**, California 12/48
- Cabernet Sauvignon, **The Federalist**, Lodi 13/50
- Cabernet Sauvignon, **Quilt**, Napa 20/78
- Malbec, **Tilia**, Argentina 12/48
- Red Blend, **Cashmere**, California 13/50
- Zinfandel, **Seven Deadly Zins**, Lodi 13/50
- Pinot Noir, **Deloche Heritage**, California 12/48
- Pinot Noir, **Elouan**, Oregon 13/50

BOTTLED WHITE

- Pinot Grigio, **Bottega Vinaia**, Italy 55
- Riesling, **Chateau Ste. Michelle**, Columbia Valley 40
- Sauvignon Blanc, **Whitehaven**, New Zealand 46
- Chardonnay, **Butter**, California 50
- Chardonnay, **Joel Gott Unoaked**, Russian River 45
- Champagne, **Moet & Chandon Imperial**, France 47/64

BOTTLED RED

- Zinfandel, **Michael David Lodi Zin**, Lodi 58
- Pinot Noir, **Deloach**, Russian River 58
- Red Blend, **Duckhorn Decoy**, Napa 50
- Merlot, **Duckhorn**, Napa 79
- Cabernet Sauvignon, **Franciscan**, Napa 58
- Cabernet Sauvignon, **Oberon**, Napa 70

appetizers

WARM BAVARIAN
PRETZEL

dortmunder beer cheese, whole grain mustard 13.99



PIEROGIES

potato-filled, fried onion, shaved brussels sprout, wild mushroom, horseradish cream 14.99



BUFFALO
CAULIFLOWER BITES

panko-crusted, blue cheese, celery 14.99

CRISPY CALAMARI

batter-fried, teardrop pepper, lemon aioli 16.99

ARTICHOKE &
SPINACH BAKE

mozzarella, roasted tomato, grilled pita 14.99

BRUSCHETTA

tomato, cucumber, onion, basil, garlic, aged asiago, basil vinaigrette, balsamic syrup, toasted baguette 14.99

CRISPY BRUSSELS
SPROUTS [GF]

balsamic red onion, spanish peanut, teardrop pepper, bourbon-maple glaze 13.99

ROASTED LONG STEM
ARTICHOKE & HUMMUS

evoo, grilled pita 14.99

homemade soups

SOUP OF THE DAY

cup 5.99 | bowl 6.99



CLASSIC FRENCH ONION

crock 7.99

salads

add grilled chicken 7.99 | grilled salmon* 10.99 to salads

BACON & BLUE SALAD [GF]

fresh greens, crispy bacon, grated cauliflower, toasted almond, crumbled blue cheese, red onion, dried cherry, white french dressing
side 9.99 | entrée 15.99



WELSHFIELD
CHOPPED SALAD [GF]

romaine, blue cheese, bell pepper, cucumber, tomato, egg, bacon, red onion, oregano vinaigrette
side 9.99 | entrée 14.99

THE MACKENZIE SALAD [GF]

fresh greens, mackenzie creamery goat cheese, red onion, berry, candied walnut, blush dressing side 9.99 | entrée 15.99

CLASSIC CAESAR SALAD

romaine, aged asiago, crouton, lemon
side 9.99 | entrée 14.99

BUFFALO CHICKEN SALAD

fresh greens, crispy chicken, tomato, celery, cucumber, bell pepper, blue cheese, ranch dressing 17.99

sandwiches

*WELSHFIELD CHEESEBURGER

brioche bun, cheese, lettuce, tomato, pickle, french fries 17.99

BEER-BATTERED COD

brioche bun, leaf lettuce, tomato, zesty tartar, french fries, pickle 16.99

BURGER ADDITIONS

CHEESES: american, cheddar, swiss, pepper jack, provolone
bacon 3.49 | fried egg .99 | sautéed mushrooms 1.49 | sautéed onions 1.49 | raw red onion .99 | blue cheese .99



Welshfield Favorite

[GF] = gluten-free

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



entrées

add a side caesar or chopped salad 7.99

C.A.B. POT ROAST

butter-glazed carrot, hand-mashed potato, cabernet reduction 29.99



PORK LOIN SCHNITZEL

asparagus, hand-mashed potato, lemon hollandaise 24.99

CHICKEN PARMESAN

spaghetti, basil, aged asiago, mozzarella, san marzano sauce 24.99

*BEEF MEDALLIONS

asparagus, hand-mashed potatoes, bearnaise 34.99

CHICKEN ALFREDO

cavatappi, roasted tomato, parmesan, garlic, baby spinach, toasted panko crumb 24.99



*PAN ROASTED SALMON

spinach, roasted tomato, ancient grains, lemon butter 30.99



C.A.B. BEEF & MUSHROOM STROGANOFF

pappardelle, thyme, melted onion, sour cream 27.99



CHICKEN PICCATA

caper, red onion, chardonnay, lemon, butter, asparagus, ancient grains 24.99

LAKE PERCH

panko-crusted, zesty tartar, lemon, house-made slaw, french fries 25.99

friday + saturday feature

PRIME RIB OF BEEF*

limited quantity, hand-mashed potato, crispy brussels sprout, horseradish cream, jus 37.99

welshfield daily promotions

BURGER TUESDAYS

12.99 burgers all day

PRIME RIB WEDNESDAY

hand-mashed potato, crispy brussels sprout, horseradish cream, jus 32.99 limited quantity, Available after 4 pm

WINE & DINE THURSDAYS

2 starters, 2 entrées & a bottle of wine

FRIDAY NIGHTS

ALL YOU CAN EAT BEER-BATTERED FISH DINNER

zesty tartar sauce, french fries & coleslaw 21.99



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