



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.



Welshfield Favorite **[GF]** = gluten-free

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

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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
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domestic and craft beers

BUD LIGHT 5.00	GREAT LAKES 6.00
MILLER LITE 5.00	(ASK YOUR SERVER FOR SELECTION)
MICHELOB ULTRA 5.00	BLUE MOON 6.00
COORS LIGHT 5.00	CORONA 6.00
YUENGLING LAGER 5.00	STELLA ARTOIS 6.00
LABATT BLUE 5.00	NON-ALCOHOLIC SELECTION 6.00
	DRAFT
	(ASK YOUR SERVER FOR SELECTION)

wines by the glass or bottle

WHITE WINE	RED WINE
Chardonnay, Welshfield Selection 10/38	Merlot, Welshfield Selection 10/38
Chardonnay, William Hill , California 15/50	Cabernet Sauvignon, Hayes Ranch , California 12/48
Sauvignon Blanc, Prophecy , California 12/48	Cabernet Sauvignon, The Federalist , Lodi 13/50
Pinot Grigio, Stella , Italy 11/42	Cabernet Sauvignon, Quilt , Napa 20/78
Riesling, Heinz Eifel Shine , Germany 10/38	Malbec, Tilia , Argentina 12/48
Moscato, Candoni , Italy 13/50	Red Blend, Cashmere , California 13/50
White Zinfandel, Welshfield Selection 10/38	Zinfandel, Seven Deadly Zins , Lodi 13/50
Prosecco, LaMarca , Italy 12/48	Pinot Noir, Deloche Heritage , California 12/48
Rose, A to Z , Oregon 11/42	Pinot Noir, Erath , Oregon 14/54
BOTTLED WHITE	BOTTLED RED
Pinot Grigio, Bottega Vinaia , Italy 54	Zinfandel, Pound for Pound , Paso Robles, Lodi 50
Riesling, Chateau Ste. Michelle , Columbia Valley 35	Pinot Noir, Juggernaut , Russian River 54
Sauvignon Blanc, Whitehaven , New Zealand 54	Red Blend, Duckhorn Decoy , Napa 54
Chardonnay, Butter , California 50	Merlot, Duckhorn , Napa 79
Chardonnay, Joel Gott Unoaked , Russian River 45	Cabernet Sauvignon, Franciscan , Napa 45
Champagne, Moet & Chandon Imperial , France 47/64	Cabernet Sauvignon, Oberon , Napa 70

appetizers

WARM BAVARIAN
PRETZEL

house cheese sauce 13.99



PIEROGI

potato-cheddar filled, crimini
mushroom, horseradish cream 15.99

BACON-CHIVE
DEVEILED EGG DIP

colby-jack, crostini 13.99

PIMENTO TOASTIE

texas toast, bacon, rosie
sauce 13.99

CRISPY
CALAMARI

batter-fried, teardrop pepper,
lemon aioli 16.99

FRIED GREEN TOMATO

tomato jam, pimento,
lemon-dill ranch 15.99

CRISPY BRUSSELS SPROUTS

balsamic red onion, spanish peanut,
teardrop pepper, bourbon-maple
glaze 14.99



BUFFALO
CAULIFLOWER BITES

panko-crusted, blue cheese,
celery 14.99

BRUSCHETTA

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

homemade soups

SOUP OF THE DAY

cup 5.99 | bowl 6.99



CLASSIC FRENCH ONION

crock 8.99

salads

add grilled chicken 7.99 | grilled salmon* 10.99 to salads

BACON & BLUE SALAD [GF]

spring greens, crispy bacon, grated cauliflower, toasted
almond, crumbled blue cheese, red onion, dried cherry,
white french dressing
side 10.99 | entrée 16.99



WELSHFIELD
CHOPPED SALAD [GF]

romaine, blue cheese, bell pepper, cucumber, tomato,
egg, bacon, red onion, oregano vinaigrette
side 10.99 | entrée 15.99

THE MACKENZIE SALAD [GF]

spring greens, mackenzie creamery, goat cheese, red
onion, berry, candied walnut, blush dressing
side 10.99 | entrée 16.99

CLASSIC CAESAR SALAD

romaine, aged asiago, crouton, lemon
side 10.99 | entrée 15.99

BUFFALO CHICKEN SALAD

spring greens, crispy chicken, tomato, celery, cucumber, bell pepper,
blue cheese, ranch dressing 18.99

sandwiches

*WELSHFIELD CHEESEBURGER

brioche bun, lettuce, tomato, pickle, french fries 18.99

BEER-BATTERED COD

brioche bun, leaf lettuce, tomato, zesty tartar, French
fries, pickle 17.99

BURGER ADDITIONS

American, cheddar, swiss, pepper jack, provolone

bacon 3.49 | fried egg 1.99 | sauteed mushroom 1.49 | sauteed onion 1.49 |
raw red onion .99 | blue cheese .99



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entrées

add a side caesar or chopped salad 8.99

C.A.B. POT ROAST

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



PORK LOIN SCHNITZEL

asparagus, hand-mashed potato, lemon hollandaise 25.99

SHRIMP & SMOKED CHEDDAR GRITS

andouille, tomato, lemon butter 25.99



FILET MEDALLIONS

asparagus, hand-mashed potato, bearnaise 34.99

½ RACK ST. LOUIS STYLE BBQ RIBS

french fries, cole slaw, bourbon-maple BBQ 27.99

STEAK & CRIMINI POT PIE

yukon potato, cabernet, golden puff pastry 25.99

CHICKEN OR SALMON PICCATA

caper, red onion, chardonnay, lemon butter, asparagus, wild rice pilaf 25.99 | 30.99

LAKE PERCH

panko crusted, zesty tartar, lemon, house slaw, French fries 26.99



C.A.B. BEEF & MUSHROOM STROGANOFF

pappardelle, thyme, caramelized onion, sour cream 27.99

friday + saturday + sunday feature

PRIME RIB OF BEEF*

limited quantity, hand-mashed potato, brussels sprouts, horseradish cream, jus 38.99

welshfield daily promotions

BURGER TUESDAYS

13.99 burgers all day

PRIME RIB WEDNESDAY

limited quantity, hand-mashed potato, asparagus, jus 33.99

Available after 4 PM

WINE & DINE THURSDAYS

2 starters, 2 entrees & a bottle of select wine

FRIDAY FISH FRY

AYCE BEER BATTERED FISH DINNER

zesty tartar, French fries, house slaw 23.99



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