



Menu

Restaurant Hours

Closed Monday & Tuesday - Will open for private events (20+ guests)

Wednesday - Saturday | 5:00pm - 9:00pm

Sunday Brunch | 11:00am - 2:00pm

4690 URBANA RD. | SPRINGFIELD, OHIO 45502 | 937-399-9950
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We the spirits

that inhabit this land, welcome your visit and remind you that this is a sacred land and an Indian burial area. While walking the land, late at night, one can still hear the howl of coyotes, and sense our presence as we still dwell here.

Much has changed at Simon Kenton's homestead since he roamed over its 50,000 acres with the Shawnee, Tecumseh and Daniel Boone.

There are many legends as to why Simon chose this land but the truth has been clouded by myth and superstition.

Deeded to Simon Kenton by the U.S. Government, his farm here in Springfield became the first white settlement in Ohio. Simon's original cabin was situated adjacent to where the old Spring House still stands. A historical marker is all that remains today.

After Simon lost his land in the early 1800s due to a financial misfortune, it passed to Samuel McCord. The Hunt family of Princeton, New Jersey moved here in 1823 and built the current Federal-style Home and Spring House in 1828. As the years passed, Kenton's property continued to be divided and re-divided and its building fell into disrepair.

On a dark and rainy December night in 2004, an experienced entrepreneur, Theresa R. Siejack, was drawn to the land. She drove up the driveway passing by the vacant and derelict old house situated on a hilly 4.5 acre remnant of the original property. Six months after sinking her entire life savings into the required major renovations, Theresa opened the Simon Kenton Inn, her fourth Bed and Breakfast in 21 years - and returned the property to its once cherished glory when she put it back in service to the community and its travelers.

Theresa's dream quickly became a gathering spot for the local community. Following her passion, and encouraged by the community, she began a \$1 million expansion project that added a pub, a restaurant and additional guest rooms and reclaimed 18 acres of Kenton's Farm in April 2009. Theresa added a party pavilion for up to 250 guests in the Spring of 2010. In the Spring of 2017 the pavilion was completely enclosed and climate control was added. Today it is known as Kenton Hall.

Today, the Simon Kenton Inn is a focal point for visitors far and wide who come to enjoy her renowned hospitality. The Inn and its beautifully manicured grounds are a favorite spot for parties, weddings, reunions and other major life events.

For Theresa, it seemed only fitting to honor the spirits of the land and return the property to its full glory in service to the community as a sanctuary for all who visit. We believe the spirit of Simon Kenton and all who watch over this cherished land would approve as Theresa continues her legacy here.

Soft Beverages

Coke

Diet Coke

Sprite

Lemonade

Iced Tea

Coffee

Sparkling Water

\$2.75

Starters

SOUP OF THE DAY \$4/\$7
cup bowl
Ask your server.

**CHEESE, CRACKERS
& OLIVE BOARD \$10**
Perfect for sharing with 2-4 guests.

**SPINACH
& ARTICHOKE DIP \$9**
Served with 8 pita chips for sharing.

PIEROGIES \$8
6 cheese & potato filled pierogies.
Sautéed in butter & onions with sour cream.

SHRIMP COCKTAIL \$10
6 Chesapeake-style jumbo shrimp with
house-made cocktail sauce.

MINI CRAB CAKES \$10
5 deep fried crab cakes served with aioli sauce.

Salads

HARVESTER
\$6 SIDE / \$10 ENTREE
Mixed greens with red onions, candied walnuts,
dried cranberries, bleu cheese crumbles
& balsamic vinaigrette.

ROMAINE WEDGE \$10
Grilled lettuce served with bacon, onions,
tomatoes & bleu cheese crumbles.
Choice of dressing.

As of February 2022, an automatic 20% service charge, in place of tipping, will be charged to each ticket. This enables us to provide a guaranteed living wage for the wait staff and cover the higher cost of food & merchant fees. Please help us embrace this new practice for our restaurant team - Thank you for your support, Theresa and staff.

Entrees

12-14 OZ RIBEYE* \$35

Topped with a garlic butter.
Served with Yukon Gold mashed potatoes
& vegetable of the day.

GRILLED BONE-IN PORK CHOP* \$24

Topped with an apple chutney.
Served with Yukon Gold mashed potatoes
& one additional side.

12 OZ PRIME RIB* \$29

Slow-Roasted. Served with Yukon Gold
mashed potatoes & one additional side.
(served Thursday-Saturday)

THERESA'S CHICKEN* \$22

Boneless breaded breast with house-made
marinara sauce over angel hair pasta.
Includes garden salad.

HORSERADISH CRUSTED FILET OF SALMON* \$26

Topped with dijon aioli sauce.
Served with risotto & sautéed spinach.

SHRIMP ALFREDO* \$24

Served with angel hair pasta, house-made
alfredo sauce & 6 jumbo shrimp.

BEER BATTERED COD PLANKS* \$22

Deep fried. Served with your choice of 2 sides.

* CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD,
SHELLFISH, POULTRY OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.

Sides

Yukon Gold
mashed potatoes

Seasonal vegetable
(ask your server)

Sautéed spinach

Risotto

Garden salad

Coleslaw

Desserts

CRÈME BRÛLÉE \$6

CHEESECAKE \$6

SIMON KENTON
INN CAKE \$7

Add a scoop of
ice cream for \$2

Ask your server about
cake flavors & special desserts
of the week.

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