

SOUPS & SALADS

*add grilled chicken, today's catch
or beef skewer \$6 each*

French Onion Soup Granville Inn's classic recipe
hot from the broiler \$7

Soup of the Day \$7

The American iceberg and romaine lettuce,
cucumber, tomato, cheddar, swiss, bacon and
hard cooked egg, house made green goddess
dressing full \$10 / half \$7

Loaded Caesar Salad of crisp romaine tossed in
our house made Caesar dressing with croutons,
parmesan cracklings, white anchovies and
tomato wedges full \$9 / half \$7

Good Good Salad A powerhouse of baby spinach
and kale with quinoa, apples and blueberries
tossed with carrot, red onion and sprouts in our
pomegranate vinaigrette. Topped with toasted hemp
and chia seeds full \$12 / half \$9

Harvest Chopped Salad chopped greens and
vegetables with diced smoked turkey, bacon,
almonds, apples and blue cheese in a sweet
parsley vinaigrette full \$16 / half \$10

Fedora Chopped Salad chopped iceberg and
romaine, bacon, blue cheese, cranberries and
fried onions tossed in our sweet and sour vinaigrette
full \$10 / half \$7

Beet Salad finely cut raw red beet tossed with
minced red onion, fresh herbs, pine nuts,
pomegranate-balsamic vinaigrette served
with goat cheese brûlée full \$8 / half \$6

Warm Brussels Sprouts Salad sliced thin with
carrot, kohlrabi, gold beets, kale and cabbage
tossed in a warm bacon vinaigrette with
Lou Bergier Pichin cheese Full \$12 / half \$9
(can be made vegetarian)

THE TAVERN AT THE GRANVILLE INN

SMALL PLATES

Mediterranean "Nachos" crisp pita chips with
white beans, spiced ground Ohio lamb, feta cheese,
olives, cucumber, tomato and tzatziki sauce
full \$14 / half \$9

Artisan Cheese Plate Chef's selection of hand crafted
cheeses garnished with fruits, nuts and crisps \$16

Grilled Baby Octopus chorizo sausage, white beans,
fennel & arugula \$11

Fajita Flatbread marinated & grilled chicken, peppers,
onions, and Chihuahua cheese \$13

Tavern Wings slow cooked then chargrilled and
tossed with tabasco-honey butter \$12

Thai Calamari fried crispy and tossed with sweet chili
sauce, broccoli and onion finished with basil, peanuts
and green onion \$12

Crab Cake spicy house made Chow Chow and creamy
stone ground mustard \$14

Shrimp Cocktail poached and chilled, classic cocktail
sauce, lemon aioli and cucumber salad \$16

LARGE PLATES

Beef Short Rib pot roast style slow cooked with
onions, carrots, potatoes and steamed biscuits \$24

Roast Chicken herb roasted chicken over
brocolini and roasted potatoes
\$27 full chicken / \$16 half chicken

Pork Chop smoked, then grilled, roasted brussels,
baked apple, mustard sauce \$24

Bucatini Pasta in pesto with roasted tomato
and fresh mozzarella \$16

Brown Rice Bowl steamed brown rice, slow cooked
black beans, and roasted sweet potato with corn,
raw spinach and fresh salsa. \$16

Tavern Steak grilled USDA choice beef,
roasted shallot butter sauce, hand-cut potato wedges
and creamed spinach

6 oz. Filet Mignon \$32 12 oz. New York Strip \$29
8 oz. Sirloin \$22

Smoky Mozzarella Ravioli with charred tomato and
pepper sauce, roasted broccoli \$18

Wild Game Bangers and Mash assorted wild game
sausages over mashed potatoes with sautéed apple
\$15

SANDWICHES

*served with your choice of french fries, tavern chips,
slow cooked baked beans or salad du jour*

The Burger 8 oz. premium beef patty, cooked
to order with Mayfield Road smoked gouda cheese
and bacon, served fully dressed on our
house baked toasted bun \$14

Crispy Perch Sandwich batter fried Ohio perch on a
buttered whole grain bun with lettuce, tomato and
tarter sauce \$12

Black Bean Veggie Burger with fresh herbs,
whole grains, corn and sweet tomato chutney on a
toasted kaiser roll or in lettuce \$16

Reuben house cooked corned beef, 1000 Island,
dijon, sauerkraut and Guggisburg Swiss on rye \$13

Smoked Turkey Club toasted white bread, bacon,
guacamole, sprouts and roasted tomatoes \$12

Grilled Chicken breast sandwich with house made
apple butter, spicy pecans and brie cheese \$13

CHILDREN'S MENU

Petite Cheese Pizza crisp flatbread with roasted
tomato and mozzarella cheese \$5

Noodles with butter and parmesan cheese \$5

Grilled Peanut Butter double decker with jelly
or Hershey bar with one side \$5

Kids Hamburger with one side \$5

Grilled Chicken Breast with one side \$5

Cheese and Crackers \$5

Kids Sundae with hot fudge and whipped cream \$4

 Vegetarian  Vegan  Gluten Free

*Consumer Advisory: Consuming meats, eggs, fish,
and shellfish not cooked to USDA recommended
temperatures can be potentially hazardous.*

Chad Lavelly, Executive Chef
Cody Howe, Sous Chef
Kyle Williams, Sous Chef
Jacob Schirtzinger, Sous Chef