

LUNCH

A T G R A N V I L L E I N N

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

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

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

Just Greens Green City Growers living greens in French vinaigrette full \$7 half \$6

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

SANDWICHES

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

Grilled Cheese & Vegetables toasted Lucky Cat sourdough with grilled vegetables, provolone, mozzarella and pesto sauce \$10

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

Roast Beef warm, shaved roast beef, portobello mushroom, provolone cheese and a garlic-horseradish sauce on a crunchy ciabatta roll \$14

Quick Pick your choice of any two items from above: soup, half salad or half sandwich \$12

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

LUNCH SPECIALTIES

sandwiches are 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

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

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

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

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

Classic Quiche Lorraine served warm with fresh fruit \$12

Chintz Room Chicken Salad the original Lazarus Chintz Room chicken salad, boiled dressing, pecans and celery with sliced fruit and raisin bread \$12

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

Grilled Steak Sandwich grilled tenderloin tips, sautéed pepper and onions, pepper jack, arugula & chipotle mayo grilled in flat bread \$16

DESSERTS

Carrot Apple Beet Cake with walnuts, layered with olde fashioned boiled frosting \$6

Raisin Bread Frozen Custard Granville Inn's once famous raisin bread, reimagined into a frozen custard made for us by Whit's and only available at the Granville Inn \$6

Chocolate Skillet Cookie with Velvet's old fashioned vanilla, salty caramel sauce and pecan brittle \$10

Gold Milk Rice Pudding basmati rice and coconut milk simmered with turmeric, ginger, vanilla and cinnamon. Served warm with Marcona almonds, raisins and locally harvested honey \$6

Apple Pie Ice Cream Sandwich snickerdoodle, Velvet vanilla, warm fried apples \$7

Seasonal Crème Brûlée with Petite Cookies \$6

PETALI TEAS

loose leaf teas presented in individual hand-filled bags

Granville Inn* our exclusive signature blend and chef's favorite of mint, chamomile, verbena and berries

French Lemon Cream* an aromatically enticing blend of red and green rooibos, vanilla, lemon and calendula

Cranberry Fruit Infusion* an all fruit blend and European tradition

Dragon Tears hand rolled green tea leaves offering a smooth and delicate flavor with a heavenly jasmine aroma

College Blend a popular malty blend of black tea imported from India, Kenya, China, and Indonesia

Earl Grey Supreme black tea with Italian bergamot, French lavender and rose

\$5 per pot

**caffeine free-selections*

 Vegetarian  Vegan  Gluten Free

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

LUNCH

A T G R A N V I L L E I N N

WINE BY THE GLASS

Sparkling

Rosa Regale, Banfi (187 ml)	\$12
Prosecco, La Luca	\$10
Chandon, NV Brut California (187ml)	\$13

Whites

Moscato Villa Pozzi, Sicily NV	\$7
Riesling, Saint M Pfalz QBA	\$8
Gruener Veltliner, Green Eyes	\$8
Pinot Grigio, Lagaria	\$8
Chardonnay, Chablis Dmn. St. Claire	\$11
Chardonnay, Greyson California	\$9
Kim Crawford Sauvignon Blanc	\$11

Reds

Pinot Noir, Sketchbook	\$12
Red Blend, Bayonette	\$9
Merlot, Velvet Devil, Charles Smith	\$9
GSM, Cline Cashmere, California	\$10
Malbec, Aruma	\$9
Hahn Cabernet, California (Monterrey)	\$10
Cabernet, Le Grand Clos Carcassonne	\$8
Petite Syrah, Old Soul, California	\$9

BEER

On Tap

on tap we feature:

Guinness	\$7
Rockmill	\$7
Buckeye Lake	\$6
Homestead Beer Company	\$6

In addition to other local seasonal favorites

Bottled Beer

Budweiser	\$3
Bud Light	\$3
Miller Lite	\$3
Yuengling Premium Light	\$3
Coors Light	\$3
Michelob Ultra	\$3.5
Sam Adams	\$4
Great Lakes	\$4

SIGNATURE COCKTAILS

The Remedy Fever Tree Biter Lemon Tonic, vodka and lemon twist on the rocks \$9

The 587 Martini sparkling wine with a splash of pear liqueur and St. Germain \$7

Sallie's Sipper Aperol and sparkling wine with lime \$7.50

Jack Rose Revival Apple Jack Brandy and house made grenadine served up \$8

Patio Punch berry vodka and Limonatta over ice \$7

Pomegranate Martini Absolut Citron, PAMA Liqueur, sparkling wine and a lemon twist \$8



GRANVILLE INN

Est. 1924