

SUNDAY BRUNCH

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

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

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

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

Smoked Chicken Quesadilla caramelized onion, cheddar and cream cheese. With spiced apple chutney and sour cream \$12

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

LUNCH SPECIALTIES

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

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

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

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

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

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 & corn on a toasted Kaiser roll or in lettuce \$16

SIGNATURE BRUNCH OFFERINGS

featuring farm fresh eggs from Terravita Farms

Warm Apple Fritters with salty caramel dipping sauce \$10

Chicken and Waffle fried boneless chicken breast, buttermilk waffle, spicy cinnamon butter and candied pecans \$14

House Omelette poached asparagus, crabmeat, Boursin herb cheese and breakfast potatoes \$16

Welsh Hills Breakfast Platter 2 biscuits, 2 eggs, breakfast potatoes and sausage gravy \$10

Rum Raisin French Toast cinnamon swirl bread, rum soaked raisins, icing drizzle and maple syrup \$10

Pot Roast Poutine crisp fries, shredded short rib, shredded cheese, brown gravy and fried egg \$14

Breakfast Sandwich Nueske Bacon, 2 over easy eggs, Mayfield Road smoked Gouda on a toasted english muffin with breakfast potatoes \$12

Classic Quiche Lorraine served warm with fresh fruit \$12

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

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

SUNDAY BRUNCH

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

House Mimosa fresh orange juice and sparkling wine \$6.5

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

Sallie's Sipper Aperol and sparkling wine with lime \$7.5

Bloody Caesar clamato, tobasco, and Absolute Peppar with lime and celery \$7.5

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

Patio Punch berry vodka and Limonatta over ice \$7



GRANVILLE INN

Est. 1924