

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

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

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

Burrata & Sausage Burrata cheese, house made Italian
sausage, tomato gravy & warm crostini \$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

Fritto Misto flash fried calamari, shrimp, scallops and
smelts, lemon aioli & house made hot sauce \$14

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 tandoori spiced chicken
basmati rice pilaf, pickled onion & garlic yogurt
\$27 full chicken / \$16 half chicken

Anderson Farm's Three Little Pigs grilled chop and
braised belly over roast pork hash and fried apples
\$26

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

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

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