

# == TAVERN ==

## Appetizers

<b>CHEESE PLATE</b> 3 Cheeses + Grapes + Almonds + Crisps	14	<b>LOCAL MEDITERRANEAN NACHOS</b> Pita Chips + White Beans + Spiced Ground Cable Farms Lamb + Cucumber + Tomato + Feta + Olive + Tzatziki	14 full 9 half
<b>LOCAL OHIO CHARCUTERIE PLATE</b> North Country Charcuterie Salami's + Guggisberg Swiss + Warm Baguette + Mustard + Pickles	14	<b>GF SHRIMP COCKTAIL</b> Chilled Jumbo Shrimp + Classic Cocktail Sauce + Spicy Mayo + Seaweed Salad	15 full 10 half
<b>SMOKED CHICKEN QUESADILLA</b> Smoked Chicken + Caramelized Onion + Co-Jack + Spiced Apple Chutney + Sour Cream	12	<b>NONNA'S MEATBALL</b> Beef, Pork & Veal Meatball + Tomato Sauce + Garlic Toast	9
<b>THAI CHILI CALAMARI TOSS</b> Sweet Chili Sauce + Broccoli + Onion + Peanuts + Mint + Basil	12	<b>GF ROASTED BRUSSELS SPROUTS</b> Oven Roasted + Balsamic + Honey + Crispy Parmesan	8

## Soups + Salads

• Add Grilled Chicken, Salmon, or Beef Skewer to any Salad 6 •

<b>SOUP OF THE DAY</b> Ask your server for today's offering	7	<b>FRENCH ONION SOUP</b> Granville Inn's classic recipe hot from the broiler	7	<b>FEDORA CHOPPED</b> Chopped Iceberg + Romaine + Bacon + Blue Cheese + Cranberries + Fried Onions + Sweet and Sour Vinaigrette	8 full 6 half
<b>CAESAR SALAD</b> Romaine + Parmesan + Croutons + Caesar Dressing • Add Grilled Chicken \$5 or Salmon \$6	7 full 5 half	<b>GF BEET SALAD</b> Raw Beets + Red Onion + Pine Nuts + Cilantro + Mint + Pomegranate Dressing + Caramelized Goat Cheese	9 full 7 half	<b>GRAIN &amp; SEED KALE SALAD</b> 5 Grain Blend + Kale + Walnuts + Grapes + Blueberries + Fire Cider/Honey Mustard Dressing	9 full 7 half
<b>CHINTZ ROOM CHICKEN SALAD</b> A Columbus Original + Pecans + Celery + Fresh Fruit + Raisin Bread	12				

## Handhelds

• Handhelds are served with your choice of one side •

<b>GRILLED CHICKEN SANDWICH</b> Grilled Chicken Breast + Roasted Red Pepper + Blue Cheese + Arugula	13
<b>TURKEY CLUB</b> Grilled Sour Dough + Roasted Tomato + Avocado + Bacon + Sprouts	12
<b>3 FALAFEL TACOS</b> House made Falafel + Tazatziki + Pickled Onion + Cucumber + Lettuce	11
<b>CORNED BEEF REUBEN</b> Slow Cooked Corned Beef + Swiss Cheese + Sauerkraut + Dijon + Russian Dressing + Lucky Cat Rye	13
<b>FRIED SHRIMP PO BOY</b> Crispy Shrimp + Shredded Lettuce + Tomato + Spicy Mayo + Toasted French Roll	15
<b>THE BURGER *</b> 8oz Pat LaFrieda Burger + Mayfield Road Smoked Gouda + Bacon + LTO + House Baked Bun	14
<b>DEVILED CRAB CAKE SANDWICH</b> Crisp + Creamy + Crab Cake + Buttered Bun + Lettuce + Tomato	16

## Large Plates

• Large Plate are served with your choice of one additional side •

<b>GF TAVERN STEAK FRITES (WITH FRIES)*</b>		<b>GF GRILLED SALMON</b>	29
6 oz Filet of Beef Tenderloin	26	Cajun Seasoned Salmon + Cheddar Cheese	
12 oz Certified Angus Beef New York Strip	29	Cauliflower "Grits" + Pico de Gallo	
<b>TENDERLOIN TIPS</b>	29	<b>BUTTERMILK FRIED CHICKEN</b>	24
Grilled Beef Tenderloin Tip + Crisp Potato Cake + Sautéed Onions + Mushrooms + Blue Cheese Crumbles		Southern Fried Boneless Breast + Milligan's Bourbon Barrel Maple + Pecans + Mashed Sweet Potato	
<b>FISH &amp; CHIPS</b>	17		
Beer Battered Cod Filet + Fries + Malt Vinegar + Tarter Sauce			

## Bowls & Flatbreads

• Add grilled chicken, shrimp, salmon or beef skewer to any bowl or flatbread for \$6 •

<b>CHERRY TOMATO PASTA</b>	16	<b>GF BROWN RICE BOWL</b>	18	<b>SHRIMP &amp; TASSO HAM</b>	18
Mixed Cherry Tomatoes + Garlic + Olive Oil + Red Pepper Flakes + Fresh Basil + Farfalle + Parmesan		Steamed Brown Rice + Black Beans + Roasted Sweet Potatoes + Corn + Raw Spinach + Pico de Gallo		Bucatini Pasta + Shrimp + Tasso + Bell Pepper + Mushrooms + Cream	
<b>TOMATO BASIL FLATBREAD</b>	10	<b>MUSHROOM FLATBREAD</b>	12	<b>GF BUDDAH RICE BOWL</b>	15
Roasted Roma Tomatoes + Fresh Basil + Mozzarella + Pesto		Alfredo + Wild Mushrooms + Smoked Bacon + Cheese		Brown Rice + Grilled Tofu + Steamed Vegetables + Peanut Sauce + Cilantro	

## Sides

<b>FRENCH FRIES</b>	3	<b>HOUSE-MADE BBQ CHIPS</b>	2	<b>FRESH FRUIT CUP</b>	4
<b>SWEET POTATO FRIES</b>	3	<b>CREAMY 3 CHEESE MACARONI</b>	4	<b>GF HOUSE MADE SUCCOTASH</b>	4
<b>BUTTERED ASPARAGUS</b>	5	<b>GF GARLIC ROASTED POTATOES</b>	3	Corn + Cream + Bacon + Red Pepper	
<b>GF CAULIFLOWER CHEESE "GRITS"</b>	5	<b>FRENCH GREEN BEANS</b>	4	<b>GF SAFFRON RICE PILAF</b>	4
<b>GF CHIVE MASHED POTATOES</b>	3			Lentils + Toasted Almond	
				<b>MASHED SWEET POTATO</b>	3

## Daily Specials

<b>WEEKEND WINE DOWN</b>	10	<b>MEATBALL MONDAY</b>	10	<b>TACO TUESDAY</b>	11
Saturday and Sunday Our Cheese Plate with your Choice of Glass of House Wine		Our House-Made Meatballs over Spaghetti		3 Tacos of the day with House Margarita	
<b>WINE WEDNESDAY</b>		<b>BURGER &amp; BEER</b>	12	<b>FISH FRIDAY</b>	14
\$5.00 off wine list price on all bottles of wine		<b>THURSDAY</b> Burger and Choice of Craft Draft Beer		Beer Battered or Broiled Fish and Chips with Choice of Draft Beer	

\* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however, our kitchen is not completely gluten-free.

• Chad Lavelly Executive Chef + Cody Howe Executive Sous Chef + Jordan Linn Sous Chef •