

# — THE GRANVILLE INN —

## Appetizers

<b>CHEESE BOARD</b>	16	<b>CRISPY CRAB CAKES</b>	16
<i>Local + Old World + Seasonal Accompaniments + Crackers + Crisps</i>		<i>Cilantro-Lime Slaw + Tumeric Aioli</i>	
<b>ROASTED BRUSSELS SPROUTS</b>	8	<b>CLASSIC SHRIMP COCKTAIL</b>	15 full 10 half
<i>Oven Roasted + Balsamic + Honey + Crispy Parmesan</i>		<i>Chilled Jumbo Shrimp + Classic Cocktail Sauce</i>	

## Soups & Salads

• Add grilled chicken breast, salmon or beef skewer to any salad for \$6 •

<b>FRENCH ONION SOUP</b>			7
<i>Granville Inn's classic recipe hot from the broiler</i>			
<b>GRAIN &amp; SEED KALE SALAD</b>			9 full 7 half
<i>5 Grain Blend + Kale + Walnuts + Grapes + Blueberries + Fire Cider/Honey Mustard Dressing</i>			
<b>FEDORA CHOPPED</b>			8 full 6 half
<i>Chopped Iceberg + Romaine + Bacon + Blue Cheese + Cranberries + Fried Onions + Sweet and Sour Vinaigrette</i>			
<b>AMERICAN SALAD</b>			9 full 7 half
<i>Iceberg + Romaine + Green Goddess + Cucumber + Tomato + Bacon + Egg + Cheddar Cheese</i>			

## Handhelds

• Handhelds include choice of 1 side •

<b>THE BURGER</b>			14
<i>8oz Pat LaFrieda Burger + Mayfield Road Smoked Gouda + Bacon + LTO + House Baked Bun</i>			
<b>CRAB CAKE PO BOY</b>			18
<i>Lump Crab Cakes + Corn Relish + Old Bay Aioli</i>			
<b>TURKEY CLUB</b>			12
<i>Grilled Sour Dough + Roasted Tomato + Avocado + Bacon + Sprouts</i>			
<b>REUBEN SANDWICH</b>			13
<i>Choice of Slow Cooked Corned Beef or Turkey + Swiss Cheese + Sauerkraut + Dijon + Russian Dressing + Lucky Cat Rye</i>			

## Flatbreads, Bowls & Baskets

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

• Cauliflower crust available upon request •

<b>SMOKY MOZZARELLA RAVIOLI</b>			17
<i>Ohio City Ravioli + Charred Pepper-Tomato Sauce + Roasted Broccoli</i>			
<b>BUCATINI PASTA</b>			15
<i>Walnut Pesto + Cherry Tomato + Chopped Kale + Parmesan Crisps</i>			
<b>BROWN RICE BOWL</b>			18
<i>Steamed Brown Rice + Black Beans + Roasted Sweet Potatoes + Corn + Raw Spinach + Pico de Gallo</i>			
<b>TOMATO BASIL FLATBREAD</b>			10
<i>Roasted Roma Tomatoes + Fresh Basil + Mozzarella + Pesto</i>			
<b>FISH &amp; CHIPS</b>			17
<i>Beer Battered Cod Filet + Fries + Tarter Sauce</i>			

## Wood Fire Grill

• Grill selections include your choice of one side dish •

<b>N.Y. STRIP</b>	30	<b>CENTER CUT FILET</b>	33	<b>SMOKED PORK CHOP</b>	26
<i>12 oz. Certified Angus Beef, Simply Seasoned and Grilled</i>		<i>8 oz Simply Seasoned and Grilled</i>		<i>Stone Ground Mustard Sauce</i>	
<b>GRILLED SALMON</b>	30	<b>ROASTED CHICKEN</b>	19		
<i>Organically Farm Raised &amp; Harissa-Honey Butter</i>		<i>Garlic and Herb Roasted Half Chicken</i>			

## Sides

<b>FRENCH GREEN BEANS</b>	4	<b>FRENCH FRIES</b>	3	<b>SAFFRON RICE PILAF</b>	4
<b>BUTTERED ASPARAGUS</b>	5	<b>GARLIC ROASTED POTATOES</b>	3	<i>Lentils + Toasted Almond</i>	
				<b>CHIVE MASHED POTATOES</b>	3

\*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.