

= THE GRANVILLE INN =

Appetizers

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

Soups & Salads

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- Add grilled chicken breast, salmon or beef skewer to any salad for \$6 •
- Substitute half sized salad or cup of soup for any side for \$4 •

<b>FRENCH ONION SOUP</b>	7
<i>Granville Inn's classic recipe hot from the broiler</i>	
<b>CAESAR WEDGE</b>	12 full 6 half
<i>Artisan Romaine + House Made Caesar + Crispy Parmesan + White Anchovy + Tomato + Crouton</i>	
<b>FEDORA CHOPPED</b>	12 full 6 half
<i>Chopped Greens + Bacon + Blue Cheese + Cranberries + Fried Onions + Sweet and Sour Vinaigrette</i>	
<b>APPLE BEET SALAD</b>	14 full 7 half
<i>Diced Apple + Raw Beet + Pecans + Greens + Sweet Balsamic Dressing</i>	

Handhelds

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- Handhelds include choice of one 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>BRAISED BEEF SHORT RIB SANDWICH</b>	19
<i>Beef Short Rib + Cheddar + Grilled Onion + Guinness BBQ Sauce + Grilled Sour Dough</i>	

Flatbreads, Bowls & Baskets

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<b>NEW SHRIMP &amp; SHAGBARK GRITS</b>	21
<i>Shrimp + Tasso Ham + Mushrooms + Tomato + Scallions + Cheddar Cheese Ohio Milled Grits</i>	
<b>VEGAN 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>	
• Cauliflower crust available upon request •	
<b>FISH &amp; CHIPS</b>	17
<i>Beer Battered Cod Filet + Fries + Tartar Sauce</i>	

Wood Fire Grill

• Grill selections include your choice of one side dish •

<b>N.Y. STRIP</b> 30 12 oz. Certified Angus Beef, Simply Seasoned and Grilled	<b>CENTER CUT FILET</b> 33 8 oz Simply Seasoned and Grilled	<b>SMOKED PORK CHOP</b> 26 Smoked + Grilled + Spiced Apple Chutney
<b>GRILLED SALMON</b> 30 Organically Farm Raised + Harissa-Honey Butter	<b>BURBON-MAPLE CHICKEN</b> 22 Fried + Bourbon-Maple Brined Chicken Breast + Spiced Maple Butter + Pecans	<b>SPICE ROASTED SEA BASS</b> 32 Coriander Dusted + Aromatic Lobster Cream + Shiitake Mushrooms

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>	Lentils + Toasted Almond
<b>SEASONAL MIXED VEGETABLES</b> 4		<b>CHIVE MASHED POTATOES</b> 3

Sushi

<b>SEAWEED SALAD</b> 7 Seaweed + Sesame Dressing
<b>CRUNCHY SWEET POTATO ROLL</b> 12 Roast Sweet Potato + Avocado + Lettuce + Spiced Tempura Flakes
<b>CALIFORNIA ROLL</b> 10 Crab + Avocado + Cucumber
<b>KICKING TUNA ROLL</b> 17 Tuna + Jalapeno + Cream Cheese + Avocado + Ponzu + Black Sesame Seed
<b>SALMON ROLL</b> 16 Salmon + Avocado + Cucumber + Lemon + Carrot Ponzu
<b>SPICY TUNA ROLL</b> 12 Spicy Tuna + Cucumber
<b>SHRIMP ROLL</b> 16 Shrimp + Lettuce + Avocado + Cucumber + Eel Sauce
<b>SPICY YELLOWTAIL ROLL</b> 19 Yellowtail + Avocado + Pickled Onion + Tuna Tataki + Garlic Chip
<b>TUNA POKE</b> 19 Diced Tuna + Avocado + Onion + Wasabi Sour Cream + Lo Mei + Happy Rice

Jordan Linn Sous Chef, Shabrina Thomas, Sushi Chef

\*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.