

# THE GRANVILLE INN

## STARTERS & SALADS

- CHEESE BOARD** Chef Selected Artisan Cheeses + Seasonal Accompaniments + Crackers + Crisps . . . . . 18
- FRENCH ONION SOUP** Granville Inn's classic recipe hot from the broiler . . . . . 7
- ROASTED BRUSSELS SPROUTS** Oven Roasted + Balsamic + Honey + Crispy Parmesan . . . . . 8
- FEDORA CHOPPED** Chopped Greens + Bacon + Bleu Cheese + Cranberries + Fried Onions + . . . 12 full 6 half  
Sweet and Sour Vinaigrette
- CAESAR** Mixed Greens + House Made Caesar + Crispy Parmesan + White Anchovy + Tomato + . . 12 full 6 half  
Crouton  
**Add a protein to a salad: grilled chicken breast 6, grilled salmon 6, grilled shrimp 8, beef tenderloin skewer 8**

## ENTREES

- THE BURGER** 8oz Pat LaFrieda Burger + Smoked Gouda + Bacon + LTO + Brioche + Fries . . . . . 14
- IMPOSSIBLE™ BURGER** 8oz Impossible™ Burger + Smoked Gouda + LTO + Brioche + Fries (Vegan . . . . . 16  
Cheddar Available Upon Request)
- FISH & CHIPS** Beer Battered Cod Filet + Fries + Tartar Sauce . . . . . 17
- VEGAN Gf BROWN RICE BOWL** Steamed Brown Rice + Black Beans + Roasted Sweet Potatoes + Corn + Raw . . . . . 18  
Spinach + Pico de Gallo  
**add a protein: grilled chicken breast 6, grilled salmon 6, grilled shrimp 8, beef tenderloin skewer 8**
- GRILLED PORK TENDERLOIN** Wood Grilled Dry Rubbed Pork Tenderloin + Burgundy Braised Red . . . 28  
Cabbage + Potato Cakes
- Gf GRILLED SALMON** Faroe Island Organically Farm Raised 7oz + Harissa-Honey Butter + Sweet Potato . . . 32  
Zucchini Hash
- Gf N.Y. STRIP** Wood Grilled 12 oz. + Roasted Broccolini + Fried Fingerling Potatoes . . . . . 34
- Gf CENTER CUT FILET** Wood Grilled 8 oz + Beurre Blanc Spinach + Chive Whipped Potatoes . . . . . 36

## DESSERTS

- Gf CRÈME BRÛLÉE** Weekly Flavored Crème Brûlée + Chocolate Cigarillos . . . . . 9

**GRANVILLE INN WHIT'S** Raisin Bread Whit's Frozen Custard + Crème Anglaise + Whipped Topping . . . . 6

*\*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.*