

**THE GRANVILLE INN**

**STARTERS & APPS**

**🌿 HUMMUS PLATTER 16**  
roasted garlic hummus + pita + antipasto & pickled accompaniments

**🌿 ROASTED BRUSSELS SPROUTS 8**  
pan roasted brussels sprouts + goat cheese + crispy pancetta bacon + marcona almonds + harissa honey

**FRENCH ONION SOUP 7**  
granville inn's classic recipe hot from the broiler

**🌿 CHEESE BOARD 18**  
chef selected cheeses + racoon creek farms basil infused honey + seasonal accompaniments + crackers + crisps

**THAI GRILLED SHRIMP 16**  
grilled marinated shrimp + cilantro-lime slaw + coconut lemongrass sauce + pickled ginger

**SALADS**

half | full sizes available

**CAESAR 6 | 12**  
mixed greens + house made caesar + crispy parmesan + white anchovy + tomato + crouton

**FEDORA CHOPPED 6 | 12**  
chopped greens + bacon + bleu cheese + cranberries + fried onions + sweet & sour vinaigrette

**🌿 Gf ROASTED BEET SALAD 7 | 14**  
roasted beets + brulee goat cheese + arugula spinach mix + orange thyme vinaigrette

add a protein: 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 + granville bread co. bun + fries . . . . . 14

**🌿 IMPOSSIBLE™ BURGER 8oz** impossible™ burger + smoked gouda + lto + granville bread co. bun + fries (vegan cheddar available upon request) . . . 16

**TENDERLOIN TIP QUESADILLAS** wood grilled 4oz tenderloin tips + cheddar + fajita vegetables + arugula + chipotle sour cream + flour tortilla + brown rice + pico de gallo . . . . . 16

**FISH & CHIPS** beer battered cod filet + fries + tartar sauce . . . . . 17

**🌿 Gf BROWN RICE BOWL** steamed brown rice + black beans + roasted sweet potatoes + corn + raw spinach + pico de gallo . . . 15  
add a protein: grilled chicken breast 6 | grilled salmon 6 | grilled shrimp 8 | beef tenderloin skewer 8

**BOURBON-MAPLE CHICKEN** fried + bourbon-maple brined chicken breast + spiced maple butter + pecans + sautéed green beans + chive whipped potatoes . . . 24

**GRILLED PORK TENDERLOIN** wood grilled dry rubbed pork tenderloin + burgundy braised red cabbage + potato cakes . . . . . 28

**CARDAMOM SHRIMP PASTA** grilled shrimp + cardamom brie sauce + shitakes + roasted tomatoes + scallions + angel hair . . . . . 24

**🌿 Gf GRILLED SALMON** faroe island organically farm raised 7oz + harissa-honey butter + sweet potato zucchini hash . . . . . 32

**GREAT LAKES WALLEYE** pan seared + parmesan risotto + pancetta bacon + wild mushrooms + peas + sautéed asparagus . . . . . 32

**🌿 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 FLOURLESS CHOCOLATE TORTE 10**  
mocha whipped cream + chocolate sauce

**🌿 Gf CRÈME BRÛLÉE 9**  
weekly flavored crème brûlée + chocolate cigarillos

*\*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.*