



GRANVILLE INN

Est. 1924

Starters

Local Cheese Board \$18

Chef's selection of local Ohio cheeses seasonal garnishes | crackers

Korean Cauliflower \$12

cilantro | serrano | gochujang

Lamb Empanadas \$16

cotija cheese | aji verde sauce

Chicken Lollipops \$15

green onion | sesame | chili-garlic sauce

Rock Shrimp Tempura \$18

chili sambal aioli

Chips and Dip \$12

*duck fat fried fingerling potatoes
aleppo pepper | caramelized onion dip*

Buratta \$14

*cherry tomato marmalade | basil
everything bagel spice | focaccia*

Brussel Sprouts \$12

*goat cheese | pancetta | marcona almonds
harissa honey*

Soups & Salads

Raw Beet Salad \$14

*julienned raw beets | toasted pine nuts
red onion | sorrel | brûlée goat cheese
pomegranate-balsamic vinaigrette*

Heirloom Tomato Salad \$15

*corn | cucumber | green onion | basil | bacon
green goddess dressing*

French Onion Soup \$8

crouton | gruyere

Fedora Salad \$12

*bacon | blue cheese | cranberries
fried onions | sweet & sour dressing*

Granville Caesar \$12

romaine | parmesan croutons | tomatoes

Main Course

Lemon-Ricotta Ravioli \$28

*roasted cherry tomatoes | niscoise olives
oregano | basil | parmesan*

New York Strip \$44

*aligot potatoes | maitake mushrooms
onion marmalade | blue cheese*

Blackened Red Snapper \$34

*basmati rice pilaf | cucumber salad
chili-tomato jam*

Granville Burger \$18

*pat lafrieda burger | smoked gouda | bacon
brioche bun | fries*

Roasted Chicken \$28

*jerk spice | okinawan sweet potatoes | broccolini
white BBQ sauce*

Grilled Filet Mignon \$48

*scallion-potato cake | spinach | portabella
mushrooms | debris sauce*

Scallops \$38

*creamed corn | jalapeno | scallion | roasted
tomatoes | bacon jam*

Grilled Salmon \$34

*sweet potatoes | chorizo | corn | green onion
poblano peppers | harissa honey butter*

Bourbon Brined Skirt Steak \$36

*balsamic onions | horseradish potatoes
house steak sauce*

Shrimp & Grits \$26

*weisenberger cheddar grits | andouille sausage
bell pepper | green onion*



Gluten free. Not all gluten free items are suitable for those with celiacs disease.

Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.
Please inform your server if a person in your party has a food allergy or special dietary needs.



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White Wine

Villa Pozzi Moscato 2019 \$9/36
Sicily, Italy

Hidef Reisling 2019 \$9/36
Mosel, Germany

Pascual Toso Brut \$10/40
Mendoza, Argentina

Granville Inn Pinot Grigio \$8/32
Rutherford, CA

Joseph Drouhin Macon 2019 \$11/45
Burgundy, France

Granville Inn Chardonnay \$8/28
Rutherford, CA

Kim Crawford Sauvignon Blanc 2020 \$12/48
Marlborough, New Zealand

Grayson Cellars Chardonnay 2020 \$12/48
Napa, CA

Campuket Rose 2019 \$8/32
Costiereres de Nimes, France

Far Niente Chardonnay 2019 \$20/80
Napa Valley, CA

Red Wine

Monte Volpe Primo Rosso 2015 \$9/36
Mendocino, CA

The Path Pinot Noir 2019 \$10/40
Sonoma, CA

Altos Las Hormigas (Malbec) 2018 \$9/36
Mendoza, Argentina

Chateau Lavergne 2019 \$10/40
Bordeaux, France

Avignonesi Sangiovese 2019 \$11/45
Montepulciano, Italy

Granville Inn Cabernet Sauvignon \$8/28
Rutherford, CA

Hahn Cabernet Sauvignon 2018 \$11/45
Central Coast, CA

Post & Beam Cabernet Sauvignon 2018 \$18/72
Napa Valley, CA

Craft Cocktails

Summer "Big Red" \$12

*tito's vodka / triple sec / fresh lime juice / cherry juice / roses lime juice
cherry garnish*

Strawberry Jalapeno Margarita \$14

*espolon tequila / fresh lime juice / strawberries / jalapeno / agave nectar
salt rim*

Honey & Thyme Grapefruit Cocktail \$14

*reyka vodka / fresh thyme / honey / fresh grapefruit
grapefruit & thyme garnish*

Blueberry Lemonade Gin Fizz \$12

*hendricks gin / fresh lemon juice & blueberries / simple syrup / club soda
lemon garnish*



Ask about our drafts!
