

Dinner Menu

GRANVILLE INN

Starters

BUTTERMILK BRINED CALAMARI \$17.00

chili sauce, cashews, mint

SMOKED PORK BELLY \$16.00

*house made barbeque sauce, cheddar cheese
cauliflower mash, sauteed spinach*

FRIED BRUSSEL SPROUTS \$16.00

lavender honey glaze, pickled onion, bacon

POUTINE \$18.00

*creamy black radish creamy curds, seasoned fries,
rosemary infused brown gravy*

CHEF ETHAN'S SOUP OF THE DAY \$9.00

ask your server for the flavor of the week

FRISSE SALAD \$14.00

*toasted pepitas, charred pumpkin, bourbon maple
vinaigrette, chevre*

FEDORA SALAD \$12.00

*dried cranberries, bacon, crispy onions, blue
cheese crumbles, sweet & sour dressing*

Sandwiches

CREEKSTONE ANGUS BEEF BURGER \$22.00

*8-ounce angus beef burger, smoked cheddar, bacon,
seasoned fries*

NASHVILLE HOT CHICKEN SANDWICH \$16.00

*house made nashville hot sauce, bread & butter
pickles, house made coleslaw, seasoned fries*

Entrees

PAPPARDELLE PORK & BEEF \$25.00

BOLOGNESE

*made from scratch bolognese sauce, egg
pappardelle, fresh grated parmesan
cheese*

DUCK AL'ORANGE \$36.00

*fennel apple slaw, orange glaze, creamy
polenta*

MOROCCAN CHICKPEA STEW \$21.00

grilled naan bread

SEARED HALIBUT \$52.00

cous cous, red kale, thai curry sauce

MARYLAND STYLE CRABCAKE \$45.00

*8-ounce house made crabcake, sweet corn
creme, arugula salad*

GRILLED BEEF FILET \$58.00

*8-ounce filet, cognac au poivre, rosemary & thyme
fondant potatoes, oven roasted hericot verts*

IBERICO PORK TENDERLOIN MEDALLIONS \$35.00

*mustard grain gastrique, baby rainbow
carrots, roasted fingerling potatoes*