

Menu

STARTERS

BUTTERMILK BRINED CALAMARI	\$17	BRUSSEL SPROUTS	\$12
<i>sweet thai chili, roasted cashews, mint</i>		<i>lavendar honey, pickled onion, bacon</i>	
FRENCH ONION SOUP	\$10	JUMBO SHRIMP COCKTAIL	\$16
<i>gruyere, crouton</i>		<i>house-made cocktail sauce</i>	
KALE & FARRO SALAD	\$14	FEDORA SALAD	\$14
<i>apple, pomegranate, toasted pecans, feta, maple dijon vinaigrette</i>	\$7 half	<i>dried cranberries, bacon, crispy onions, blue cheese crumbles, poppy seed dressing</i>	\$7 half
HOG WINGS	\$16	SPINACH & ARTICHOKE DIP	\$16
<i>House barbeque, celeriac, fennel, apple slaw</i>		<i>baked asiago, sourdough crostini</i>	
CHEF ETHAN'S SOUP OF THE DAY \$9			
<i>ask your server for the flavor of the week</i>			

ENTREES

MOROCCAN CHICKPEA STEW	\$19	PASTA BOLOGNESE	\$25
<i>lentils, basmati, naan</i>		<i>burrata, fried basil</i>	
IBERICO PORK TENDERLOIN	\$35	SEAFOOD CIOPPINO	\$46
<i>braised red cabbage, red skin mashed potatoes, whole grain mustard gastrique</i>		<i>mussels, shrimp, calamari, toasted baguette, roasted garlic aioli</i>	
		<i>Add a lobster tail- \$24</i>	
CARIBBEAN JERK SALMON	\$34	BRAISED LAMB SHANK	\$39
<i>pineapple relish, jerk glaze, grilled swiss chard, coconut almond rice</i>		<i>succotash, farro mushroom risotto, collard green, chianti reduction</i>	
GRILLED NY STRIP	\$48	PARMESAN CRUSTED STUFFED CHICKEN	\$29
<i>broccolini, pearl onions, red-skinned mashed potatoes, balsamic glaze</i>		<i>boursin stuffing, roasted red pepper cream, broccolini, coconut almond rice</i>	
GRANVILLE BURGER	\$18	NASHVILLE HOT CHICKEN SANDWICH	\$16
<i>bacon jam, aged cheddar</i>		<i>house-made nashville hot sauce, bread & butter</i>	
<i>add a fried egg + \$1.5</i>		<i>pickles, house- made coleslaw, seasoned fries</i>	
<i>make it a beyond burger + \$2</i>			

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The Bar

COCKTAILS

PECAN PIE OLD FASHIONED \$13
vanilla bean & pecan infused makers, orange bitters, simple syrup

SPICED PEAR SANGRIA \$11
pinot noir, spiced pear liqueur, gran gala, cinnamon bitters

SPARKLING BASIL LEMONADE \$10
basil infused vodka, simple syrup, club soda, lemonade

CLOVER CLUB \$12
dry gin, lemon juice, raspberry syrup, aquafaba

SPICY ESPRESSO MARTINI \$13
tequila, espresso, aquafaba, crème de cacao, cinnamon & habanero bitters,

WHITE

VILLA POZZI MOSCATO 2019 \$9|36
SICILY, ITALY

PASCUAL TOSO BRUT \$10|40
MENDOZA, ARGENTINA

KIM CRAWFORD SAUVIGNON BLANC 2020 \$11|45
MALBOROUGH, NEW ZEALAND

CAMPUGET ROSE 2019 \$8|32
COSTIERERES DE NIMES, FRANCE

FAR NIENTE CHARDONNAY 2019 \$20|80
RUTHERFORD, CA

HIDEF RIESLING 2019 \$9|36
MOSEL, GERMANY

GRANVILLE INN PINOT GRIGIO \$8|32
RUTHERFORD, CA

SEQUOIA GROVE CHARDONNAY 2021 \$17|52
NAPA VALLEY, CA

MACON VILLAGE JOSEPH DROUHIN \$11|45
BURGANDY, FRANCE

RED

MONTE VOLPE PRIMO ROSSO 2015 \$9|36
MENDOCINO, CA

ALTOS LAS HORMIGAS MALBEC 2018 \$9|36
MENDOZA, ARGENTINA

CANTALORO AVIGNONESI 2019 \$11|45
TOSCANO, ITALY

LIBERTY SCHOOL CABERNET SAUVIGNON 2021 \$11|45
CENTRAL COAST, CA

THE PATH PINOT NOIR 2019 \$10|40
SONOMA, CA

CHATEAU GERMAN 2018 \$17|52
BORDEAUX, FRANCE

GRANVILLE INN CABERNET SAUVIGNON 2020 \$8|28
RUTHERFORD, CA

POST & BEAM CABERNET SAUVIGNON 2018 \$18|72
NAPA VALLEY, CA

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314 E Broadway, Granville, OH

www.granvilleinn.com