



# GRANVILLE INN

Est. 1924

## - SOUPS & SALADS -

**FRENCH ONION** 10  
gruyère cheese, house-made croutons

**SPRING VEGETABLE CHILI** 8  
beans, hominy, corn, couscous

**FEDORA SALAD** 12 | 17  
dried cranberries, bacon, crispy onions,  
bleu cheese crumbles, sweet & sour dressing

**CLASSIC WEDGE SALAD** 12  
bleu cheese, candied bacon, pickled red onion,  
heirloom cherry tomatoes, house bleu cheese  
dressing

### ADD PROTEIN

chicken +8    salmon +10    shrimp +12    steak +15

## - PLATES -

**GRANVILLE INN BREAKFAST** 16  
two eggs, bacon or sausage,  
home fries or fresh fruit, choice of toast

**EGGS BENEDICT** 16  
two poached eggs, toasted english muffin,  
ham, hollandaise sauce, home fries or fresh fruit

**CHORIZO & CHEDDAR OMELET** 16  
three eggs, north country rojizo chorizo,  
aged white cheddar, home fries or fresh fruit,  
choice of toast

**FLORENTINE OMELET** 14  
three egg whites, fresh spinach, tomato,  
avocado, provolone, home fries or fresh fruit,  
choice of toast

**STRAWBERRY PANCAKES** 16  
fresh strawberries, strawberry compote, maple  
syrup, whipped butter, bacon or sausage

**FRUIT & YOGURT BOWL** 13  
vanilla yogurt, house granola, seasonal berries,  
choice of toast

## - HANDHELDS -

served with seasoned fries, home fries, or fresh fruit | side salad +2

**BREAKFAST BURRITO** 15  
scrambled eggs, sausage, cheddar, avocado,  
salsa roja

**SOURDOUGH GRILLED CHEESE** 15  
bandit red cheddar, bankston brie, arugula,  
fig jam, toasted sourdough

**ALLEN BROTHERS  
SMOKED PRIME RIB SANDWICH** 18  
shaved prime rib, caramelized onion,  
sharp white cheddar, horseradish aioli,  
arugula, toasted brioche

**GRANVILLE INN BURGER** 18  
the butcher & grocer signature grass fed 8 oz.  
beef patty, bacon & onion jam,  
middlefield smoked cheddar  
add a fried egg +2.5

## - COCKTAILS -

**STRAWBERRY  
PINEAPPLE MIMOSA** 12  
fresh strawberry, pineapple juice, prosecco

**BLACKBERRY MINT MIMOSA** 12  
house blackberry mint syrup, lime, prosecco

**TORCHED ROSEMARY  
PEACH MIMOSA** 12  
peach nectar, torched rosemary, prosecco

**HABANERO BLOODY MARIA** 13  
tequila, house bloody mix, lemon, habanero  
bitters

**COLD BREW MARTINI** 14  
high bank vodka, coffee liqueur, brootlegg cold  
brew, cinnamon, vanilla bean demerara

**SMOKED OLD FASHIONED** 16  
middle west dark pumpnickel rye,  
black walnut bitters, chocolate bitters,  
vanilla bean demerara

to view our selection of  
wines by the bottle,  
beers on tap, and collection of  
spirits, scan the qr code:

