SIGNATURE BREAKFAST & BRUNCH OFFERINGS
featuring locally raised fresh eggs from Copia Farm
Sandwiches are served with your choice of
Breakfast potatoes, French fries or fresh fruit

- **The Continental**
your choice of 3 of the following: toast, half bagel, English muffin, white chocolate-raspberry scone, Greek yogurt and granola cup, six grain oatmeal cup, hardboiled egg, fresh fruit cup, coffee or juice  $6.5

- **Skillet Scramble**
skillet scrambled egg or egg white, with potatoes, onion, and turkey sausage or bacon served in a petite skillet with toasted English muffin  $10

- **Hot Oatmeal**
creamy six grain oats topped with cinnamon roasted pecans and golden raisins  $6.5

- **Breakfast Smoothie**
blueberry and banana blended with apple juice, chia and hemp seeds  $8

- **Warm Apple Fritters**
with salty caramel dipping sauce  $10

- **Chicken and Waffle**
fried boneless chicken breast, buttermilk waffle, spicy cinnamon butter and candied pecans  $14

- **House Omelette**
poached asparagus, crabmeat, Boursin herb cheese, served with breakfast potatoes  $16

- **Welsh Hills Breakfast Platter**
2 biscuits, 2 eggs, breakfast potatoes and sausage gravy  $10

- **Huevos Ranchero**
crispy corn tortillas with spicy black beans, cheese sauce, fried eggs, and pico de gallo  $16

- **Classic Quiche Lorraine**
served warm with fresh fruit  $12

- **Pineapple Upside Down Pancakes**
with salty caramel butter and pineapple-brown sugar syrup, served with bacon  $12

- **Breakfast Burrito**
scrambled egg or egg white, turkey sausage, fresh salsa, and jack cheese rolled in flat bread  $8.5

- **Breakfast Sandwich**
Nueske Bacon, 2 over easy eggs, Mayfield Road smoked gouda on a toasted english muffin  $12

- **Breakfast Panini**
panini grilled bagel sandwich with egg white, smoked turkey, raw spinach, roasted tomato, and stone ground honey mustard  $8

- **Ham Brie Biscuit Sandwich**
shaved black forest ham, brie cheese and apricot chutney  $7

- **Warm Oatmeal**
creamy six grain oats topped with cinnamon roasted pecans and golden raisins  $6.5

- **All Vegetable Salad**
a raw salad tossed in our house made “Master Tonic” vinaigrette with spinach, broccoli, carrots, red peppers, red onion, snow peas and sprouts, topped with pepitas, hemp and chia seed  full $12 / half $9

- **Grilled Cheese & Vegetables**
toasted Lucky Cat sourdough with grilled vegetables, provolone, mozzarella and pesto sauce  $10

- **Chicken Sandwich**
shredded roast chicken, shaved ham, grilled pineapple and swiss cheese on a grilled Lucky Cat ciabatta roll  $14

- **Crispy Falafel Sandwich**
served in warm naan with sliced cucumber, tomato, pickled onion tatziki and lettuce  $12

- **The Burger**
8 oz. hand crushed dry aged beef patty cooked to order with Mayfield Road smoked gouda cheese and bacon, served fully dressed on our house baked toasted bun  $16

- **Mediterranean Nacho**
crisp pita chips with white beans, spiced ground lamb from Cable Lamb and Wool, feta cheese, olives, cucumbers, tomato and tatziki sauce  full $14 / half $9

- **Avocado Tacos**
adobo and chipotle fried tofu, avocado, pickled onion and corn relish  3 tacos  $12

SUNDAY BRUNCH
AT GRANVILLE INN

the selections below are available after 10:00 A.M.

**SOUPS & SALADS**
add grilled chicken, today’s catch or beef skewer  $6 each

- **French Onion Soup**
Granville Inn’s classic recipe hot from the broiler  $7

- **Soup of the Day**  $7

- **Fedora Chopped Salad**
chopped iceberg and romaine, bacon, blue cheese, cranberries and fried onions tossed in our sweet and sour vinaigrette  full $10 / half $7

- **All Vegetable Salad**
a raw salad tossed in our house made “Master Tonic” vinaigrette with spinach, broccoli, carrots, red peppers, red onion, snow peas and sprouts, topped with pepitas, hemp and chia seed  full $12 / half $9

**SANDWICHES**
served with your choice of french fries, tavern chips or salad du jour

- **Grilled Cheese & Vegetables**
toasted Lucky Cat sourdough with grilled vegetables, provolone, mozzarella and pesto sauce  $10

- **Chicken Sandwich**
shredded roast chicken, shaved ham, grilled pineapple and swiss cheese on a grilled Lucky Cat ciabatta roll  $14

- **Crispy Falafel Sandwich**
served in warm naan with sliced cucumber, tomato, pickled onion tatziki and lettuce  $12

- **The Burger**
8 oz. hand crushed dry aged beef patty cooked to order with Mayfield Road smoked gouda cheese and bacon, served fully dressed on our house baked toasted bun  $16

- **Mediterranean Nacho**
crisp pita chips with white beans, spiced ground lamb from Cable Lamb and Wool, feta cheese, olives, cucumbers, tomato and tatziki sauce  full $14 / half $9

- **Flatbread**
goat cheese, shaved zucchini, red onion and roasted tomato  $11

- **Bucatini Pasta Toss**
with roasted tomatoes and red peppers, Kalomata olives and basil pesto  $17

- **Avocado Tacos**
adobo and chipotle fried tofu, avocado, pickled onion and corn relish  3 tacos  $12

Consumer Advisory: Consuming meats, eggs, fish, and shellfish not cooked to USDA recommended temperatures can be potentially hazardous.

Vegetarian Vegan Gluten Free

Chad Lavely, Executive Chef
cody howe, Executive Sous Chef
Jordan Linn, Sous Chef
**WINE BY THE GLASS**

<table>
<thead>
<tr>
<th>Sparkling</th>
<th>$12</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosa Regale, Banfi (187 ml)</td>
<td></td>
</tr>
<tr>
<td>Prosecco, La Luca</td>
<td>$10</td>
</tr>
<tr>
<td>Chandon, NV Brut California (187 ml)</td>
<td>$13</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Whites</th>
<th>$7</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moscato Villa Pozzi, Sicily NV</td>
<td></td>
</tr>
<tr>
<td>Riesling, Saint M Pfaiz QBA</td>
<td>$8</td>
</tr>
<tr>
<td>Gruner Veltliner, Green Eyes</td>
<td>$8</td>
</tr>
<tr>
<td>Pinot Grigio, Tommasi</td>
<td>$9</td>
</tr>
<tr>
<td>Chardonnay, Chablis Dmn. St. Claire</td>
<td>$11</td>
</tr>
<tr>
<td>Chardonnay, Greyson California</td>
<td>$9</td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc</td>
<td>$11</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Reds</th>
<th>$12</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Noir, Sketchbook</td>
<td></td>
</tr>
<tr>
<td>Red Blend, Boyonette</td>
<td>$9</td>
</tr>
<tr>
<td>Merlot, Velvet Devil, Charles Smith</td>
<td>$9</td>
</tr>
<tr>
<td>GSM, Cline Cashmere, California</td>
<td>$10</td>
</tr>
<tr>
<td>Malbec, Aruma</td>
<td>$9</td>
</tr>
<tr>
<td>Hahn Cabernet, California (Monterey)</td>
<td>$10</td>
</tr>
<tr>
<td>Bordeaux, Chateau Blanzac</td>
<td>$8</td>
</tr>
<tr>
<td>Petite Syrah, Old Soul, California</td>
<td>$9</td>
</tr>
</tbody>
</table>

**BEER**

<table>
<thead>
<tr>
<th>On Tap</th>
<th>$7</th>
</tr>
</thead>
<tbody>
<tr>
<td>Guinness</td>
<td></td>
</tr>
<tr>
<td>Great Lakes</td>
<td>$6</td>
</tr>
<tr>
<td>Buckeye Lake</td>
<td>$6</td>
</tr>
<tr>
<td>Homestead Beer Company</td>
<td>$6</td>
</tr>
</tbody>
</table>

In addition to other local seasonal favorites

<table>
<thead>
<tr>
<th>Bottled Beer</th>
<th>$3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td></td>
</tr>
<tr>
<td>Bud Light</td>
<td>$3</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>$3</td>
</tr>
<tr>
<td>Yuengling Premium</td>
<td>$3</td>
</tr>
<tr>
<td>Coors Light</td>
<td>$3</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>$3.5</td>
</tr>
<tr>
<td>Sam Adams</td>
<td>$4</td>
</tr>
<tr>
<td>Great Lakes</td>
<td>$4</td>
</tr>
</tbody>
</table>

**SIGNATURE COCKTAILS**

- **The 587 Martini** sparkling wine with a splash of pear liqueur and St. Germain  $7
- **Pomegranate Martini** Absolut Citron, PAMA Liqueur, sparkling wine and a lemon twist  $8
- **Volkstead Tribute** Bombay gin, Noilly Prat and orange bitters served up  $8
- **Caramel Irish Coffee** Jameson Irish Whiskey, Bailey’s, butterscotch liquor, whipped cream, caramel drizzle  $8
- **Mill Street Bourbon Cocktail** Mill Street Bourbon, citrus bitters, brown sugar syrup, club soda  $9
- **The Remedy** Fevertree bitter lemon tonic, vodka, and lemon twist served over ice  $8.5