

# SUNDAY BRUNCH

A T G R A N V I L L E I N N


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


 **The American** iceberg and romaine lettuce,  
cucumber, tomato, cheddar, swiss, bacon  
and hard cooked egg, house made green  
goddess dressing full \$10 / half \$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 tzatziki 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 tzatziki 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, Kalamata olives and  
basil pesto \$17


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



## 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** 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 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

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

 Vegetarian  Vegan  Gluten Free

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

Chad Lavelly, Executive Chef  
Cody Howe, Executive Sous Chef  
Jordan Linn, Sous Chef

# SUNDAY BRUNCH

A T G R A N V I L L E I N N

## WINE BY THE GLASS

### Sparkling

Rosa Regale, Banfi (187 ml)	\$12
Prosecco, La Luca	\$10
Chandon, NV Brut California (187ml)	\$13

### Whites

Moscato Villa Pozzi, Sicily NV	\$7
Riesling, Saint M Pfalz QBA	\$8
Gruener Veltliner, Green Eyes	\$8
Pinot Grigio, Tommasi	\$9
Chardonnay, Chablis Dmn. St. Claire	\$11
Chardonnay, Greyson California	\$9
Kim Crawford Sauvignon Blanc	\$11

### Reds

Pinot Noir, Sketchbook	\$12
Red Blend, Bayonette	\$9
Merlot, Velvet Devil, Charles Smith	\$9
GSM, Cline Cashmere, California	\$10
Malbec, Aruma	\$9
Hahn Cabernet, California (Monterrey)	\$10
Bordeaux, Chateau Blanzac	\$8
Petite Syrah, Old Soul, California	\$9

## BEER

### On Tap

on tap we feature:	
Guinness	\$7
Great Lakes	\$6
Buckeye Lake	\$6
Homestead Beer Company	\$6

In addition to other local seasonal favorites

### Bottled Beer

Budweiser	\$3
Bud Light	\$3
Miller Lite	\$3
Yuengling Premium	\$3
Coors Light	\$3
Michelob Ultra	\$3.5
Sam Adams	\$4
Great Lakes	\$4

## 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



# GRANVILLE INN

Est. 1924