

= LUNCH =

Soups + Salads

<p>SOUP OF THE DAY 7 <i>Ask your server for today's offering</i></p> <p>FEDORA CHOPPED 8 Full 6 half <i>Chopped Iceberg + Romaine + Bacon + Blue Cheese + Cranberries + Fried Onions + Sweet and Sour Vinaigrette</i> • Add grilled chicken, today's catch or beef skewer to any salad 6</p> <p>GF MOROCCAN BEET 9 full 7 half <i>Raw Beets + Red Onion + Pine Nuts + Cilantro + Mint + Pomegranate Dressing + Caramelized Goat Cheese</i> • Add grilled chicken, today's catch or beef skewer to any salad 6</p>	<p>FRENCH ONION SOUP 7 <i>Granville Inn's classic recipe hot from the broiler</i></p> <p>THE CAESAR SALAD 7 full 5 half <i>Romaine + Parmesan + Croutons + Caesar Dressing</i></p> <p>GRAIN SEED & KALE SALAD 9 full 7 half <i>5 Grain Blend + Kale + Walnuts + Grapes + Blueberries + Fire Cider/Honey Mustard Dressing</i></p>
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Sandwiches

• Sandwiches include choice of one side •

<p>BUTTERMILK CHICKEN 14 <i>Crispy Fried + Lettuce + Tomato + Spicy Pickle Slaw + House Baked Bun</i></p> <p>CORNERED BEEF REUBEN 13 <i>Slow Cooked Corned Beef + Sauerkraut + Dijon + Russian Dressing</i></p> <p>CRAB CAKE PO BOY 16 <i>Lump Crab Cakes + Corn Relish + Old Bay Aioli</i></p> <p>SPICY GRILLED MAHI 14 <i>Chow Chow + Mayonnaise + French Bread</i></p>	<p>TURKEY CLUB 12 <i>Lucky Cat Sour Dough + Roasted Tomato + Avocado + Bacon + Sprouts</i></p> <p>SMOKED CHICKEN QUESADILLA 12 <i>Smoked Chicken + Caramelized Onion + Co-Jack + Spiced Apple Chutney + Sour Cream</i></p> <p>PICK 2 COMBO 12 <i>Your choice of 2. ½ Sandwich, ½ Salad, or Cup of Soup</i></p> <p>LOCAL BODEGA EGG SANDWICH 10 <i>Butter Toasted Bun + Fried Copia Egg + Cheese + Spicy Mayo + Spinach</i></p>
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Lunch Specialites

<p>FALAFEL TACOS 11 <i>House Made Falafel + Tzatziki + Pickled Onion + Cucumber + Lettuce + Shagbark Chips</i></p> <p>VEGAN GF BROWN RICE BOWL 18 <i>Steamed Brown Rice + Black Beans + Roasted Sweet Potatoes + Corn + Raw Spinach + Fresh Salsa</i></p> <p>QUICHE LORRAINE 12 <i>Bacon + Onion + Gruyere Cheese + Sliced Fruit</i></p>	<p>THE BURGER * 12 <i>8oz Burger + Mayfield Road Smoked Gouda + Bacon + LTO + House Baked Bun + Fries</i></p> <p>BUCATINI PASTA 18 <i>Bucatini Pasta + Roasted Vegetables + Pesto + Crispy Artichokes</i> • Add Grilled Chicken 6 Grilled Shrimp 7</p> <p>BUTTERMILK FRIED CHICKEN WINGS 6 half 12 full <i>Buttermilk Brine + Seasoned Flour + Fried Crisp + House-Made Hot Sauce + Green Goddess</i></p>	<p>PATTY MELT 12 <i>Hamburger Patty + Sautéed Onion + Swiss + Rye + Choice of Side</i></p> <p>CHINTZ ROOM CHICKEN SALAD 10 <i>A Columbus Original + Pecans + Celery + Fresh Fruit + Raisin Bread</i></p> <p>ROASTED TOMATO FLATBREAD 9 <i>Roasted Tomato + Caramelized Onions + Basil Pesto + Fresh Mozzarella</i> • Add grilled chicken 6</p>
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Sides

<p>FRENCH FRIES 3</p> <p>SWEET POTATO FRIES 3</p> <p>HOUSE-MADE BBQ CHIPS 2</p> <p>SLOW COOKER BAKED BEANS 2</p>	<p>LOCAL SHAGBARK SEED & MILL TORTILLA CHIPS 3</p> <p>FRESH FRUIT CUP 3</p> <p>SOUR CREAM & CHIVE POTATO SALAD 2</p> <p>SALAD DU JOUR 4</p>
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*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however, our kitchen is not completely gluten-free.

• Chad Lavelly Executive Chef + Cody Howe Executive Sous Chef + Jordan Linn Sous Chef •