

— TAVERN —

Appetizers

BUTTERMILK FRIED CHICKEN WINGS	12 full 6 half	MEDITERRANEAN NACHOS	14 full 9 half
<i>Buttermilk Brine + Seasoned Flour + Fried Crisp + House-Made Hot Sauce + Green Goddess</i>		<i>Pita Chips + White Beans + Spiced Ground Lamb + Cucumber + Tomato + Feta + Olive + Tzatziki</i>	
ROASTED BRUSSELS SPROUTS	8	CHILLED SHRIMP COCKTAIL	15 full 10 half
<i>Oven Roasted + Balsamic + Honey + Crispy Parmesan</i>		<i>Chilled Jumbo Shrimp + Classic Cocktail Sauce + Spicy Mayo + Seaweed Salad</i>	
OHIO CHEESE PLATE	11	CHORIZO SAUSAGE FLATBREAD	9
<i>3 Ohio Cheeses + Grapes + Almonds + Crisps</i>		<i>Chipolte-Tomato Sauce + Grilled Corn + Roasted Red Pepper + Chorizo + Jalapeno + Cilantro</i>	
OHIO CHARCUTERIE PLATE	12	• Add grilled chicken 6	
<i>Locally Crafted Meats + Warm Baguette + Mustard + Pickles</i>		NONNA'S MEATBALL	9
		<i>Beef, Pork & Veal Meatball + Tomato Sauce + Garlic Toast</i>	

Soups + Salads

• Add Grilled Chicken, Today's Catch, or Beef Tenderloin Skewer to any Salad 6 •

SOUP OF THE DAY	7	FRENCH ONION SOUP	7
<i>Ask your server for today's offering</i>		<i>Granville Inn's classic recipe hot from the broiler</i>	
FEDORA CHOPPED	8 Full 6 half	THE CAESAR SALAD	7 full 5 half
<i>Chopped Iceberg + Romaine + Bacon + Blue Cheese + Cranberries + Fried Onions + Sweet and Sour Vinaigrette</i>		<i>Romaine + Parmesan + Croutons + Caesar Dressing</i>	
MOROCCAN BEET	9 full 7 half	GRAIN SEED & KALE SALAD	9 full 7 half
<i>Raw Beets + Red Onion + Pine Nuts + Cilantro + Mint + Pomegranate Dressing + Caramelized Goat Cheese</i>		<i>5 Grain Blend + Kale + Walnuts + Grapes + Blueberries + Fire Cider/Honey Mustard Dressing</i>	
CHINTZ ROOM CHICKEN SALAD	10		
<i>A Columbus Original + Pecans + Celery + Fresh Fruit + Raisin Bread</i>			

Handhelds

• Sandwiches include choice of one side •

FALAFEL TACOS	11	TURKEY CLUB	12	BUTTERMILK CHICKEN	14
<i>House made Falafel + Tazatziki + Pickled Onion + Cucumber + Lettuce</i>		<i>Lucky Cat Sourdough + Roasted Tomato + Avocado + Bacon + Sprouts</i>		<i>Crispy Fried + Lettuce + Tomato + Spicy Pickle Slaw + House Baked Bun</i>	
THE BURGER *	12	CORNERED BEEF REUBEN	13	PATTY MELT	12
<i>8oz Burger + Mayfield Road Smoked Gouda + Bacon + LTO + House Baked Bun + Fries</i>		<i>Slow Cooked Corned Beef + Swiss Cheese + Sauerkraut + Dijon + Russian Dressing</i>		<i>Hamburger Patty + Sautéed Onion + Swiss + Rye + 100 Island</i>	
SPICY GRILLED MAHI	14	SMOKED CHICKEN QUESADILLA	12		
<i>Chow Chow + Mayonnaise + French Bread</i>		<i>Smoked Chicken + Caramelized Onion + Co-Jack + Spiced Apple Chutney + Sour Cream</i>			

Large Plates

• Large Plates include choice of one side •

CEDAR PLANKED SALMON *	26	HERB ROASTED HALF CHICKEN	22	DUROC PORK CHOP *	27
<i>Sweet-Spicy Glaze + Roast Corn Relish</i>		<i>Oven Roasted Vegetables + Natural Jus</i>		<i>12 oz Bone-in + Roasted Apple + Stone Ground Mustard Sauce</i>	
BROWN RICE BOWL	18	CRAB CAKES	28	TAVERN STEAK*	
<i>Steamed Brown Rice + Black Beans + Roasted Sweet Potatoes + Corn + Raw Spinach + Fresh Salsa</i>		<i>Jumbo Lump Crab + Roast Corn Relish + Old Bay Aioli</i>		<i>6 oz Filet of Beef Tenderloin</i>	26
ROMA TOMATO PASTA	16			<i>12 oz New York Strip</i>	27
<i>Roma Tomatoes + Garlic + Olive Oil + Red Pepper Flakes + Fresh Basil + Farfalle + Parmesan</i>				<i>6 oz Tenderloin Steak Tips</i>	21
• Add grilled chicken, shrimp or salmon 6					

Sides

FRENCH FRIES	3	HOUSE-MADE BBQ CHIPS	2	FRESH FRUIT CUP	3
SWEET POTATO FRIES	3	CREAMY 3 CHEESE MACARONI	4	GF SOUR CREAM & CHIVE POTATO SALAD	2
GF SLOW COOKER BAKED BEANS	2	GF GARLIC ROASTED POTATOES	3	HOUSE MADE SUCCOTASH	4
BUTTERED ASPARAGUS	5	FRENCH GREEN BEANS	4	<i>Corn + Cream + Bacon + Red Pepper</i>	
				GF SAFFRON RICE PILAF	4
				<i>Lentils + Toasted Almond</i>	

Daily Specials

WEEKEND WINE DOWN	10	MEATBALL MONDAY	10	TACO TUESDAY	11
<i>Saturday and Sunday Our Cheese Plate with your Choice of Glass of House Wine</i>		<i>Our House-Made Meatballs over Spaghetti</i>		<i>3 Tacos of the day with House Margarita</i>	
WINE WEDNESDAY		BURGER & BEER THURSDAY	12	FISH FRIDAY	14
<i>\$5.00 off wine list price on all bottles of wine</i>		<i>Burger and Choice of Craft Draft Beer</i>		<i>Beer Battered or Broiled Fish and Chips with Choice of Draft Beer</i>	

* 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 •