

— LUNCH —

Soups + Salads

• Add grilled chicken, salmon, or beef skewer to any salad \$6 •

LOBSTER BISQUE Chantilly Cream + Chives	8	FRENCH ONION SOUP Granville Inn's classic recipe hot from the broiler	7
FEDORA CHOPPED Chopped Iceberg + Romaine + Bacon + Blue Cheese + Cranberries + Fried Onions + Sweet and Sour Vinaigrette	8 full 6 half	CAESAR SALAD Romaine + Parmesan + Croutons + Caesar Dressing	7 full 5 half
GRAIN & SEED KALE SALAD 5 Grain Blend + Kale + Walnuts + Grapes + Blueberries + Fire Cider/Honey Mustard Dressing	9 full 7 half	AMERICAN SALAD Iceberg + Romaine + Green Goddess + Cucumber + Tomato + Bacon + Egg + Cheddar Cheese	9 full 7 half

Sandwiches

• Sandwiches include choice of one side •

CORNED BEEF REUBEN Slow Cooked Corned Beef + Swiss Cheese + Sauerkraut + Dijon + Russian Dressing + Lucky Cat Rye	13	TURKEY CLUB Grilled Sour Dough + Roasted Tomato + Avocado + Bacon + Sprouts	12
LOCAL BODEGA EGG SANDWICH Butter Toasted Bun + Fried Cobia Egg + Cheese + Spicy Mayo + Spinach	10	TRIPLE DECKER GRILLED CHEESE Lucky Cat Sour Dough + Dijon Cream Cheese + Gruyere + Comte	12
GRILLED CHICKEN SANDWICH Grilled Chicken Breast + Spiced Apple Chutney + Cheddar Cheese + Bacon	13	SMOKED CHICKEN QUESADILLA Smoked Chicken + Caramelized Onion + Co-Jack + Spiced Apple Chutney + Sour Cream	12
FRIED SHRIMP PO BOY Crispy Shrimp + Shredded Lettuce + Tomato + Spicy Mayo + Toasted French Roll	15	PICK 2 COMBO Your choice of 2. ½ Sandwich, ½ Salad, or Cup of Soup	12
BLACKENED SALMON TAIL Mustard Aioli + Picco de Gallo + Shredded Lettuce + House Baked Bun	16		

Lunch Specialites

• Cauliflower Crust Available Upon Request for Flatbreads •

CHINTZ ROOM CHICKEN SALAD A Columbus Original + Pecans + Celery + Fresh Fruit + Raisin Bread	12	THE BURGER 8oz Pat LaFrieda Burger + Mayfield Road Smoked Gouda + Bacon + LTO + House Baked Bun	14	VEGAN GF BUDDAH RICE BOWL Brown Rice + Tofu + Steamed Vegetables + Peanut Sauce + Cilantro	15
VEGAN GF BROWN RICE BOWL Steamed Brown Rice + Black Beans + Roasted Sweet Potatoes + Corn + Raw Spinach + Pico de Gallo	18	QUICHE LORRAINE Bacon + Onion + Gruyere Cheese + Sliced Fruit	12	MUSHROOM FLATBREAD Alfredo + Wild Mushrooms + Smoked Bacon + Cheese	12
SMOKY MOZZARELLA RAVIOLIS Ohio City Raviolis + Charred Pepper-Tomato Sauce + Roasted Broccoli	17	TOMATO BASIL FLATBREAD Roasted Roma Tomatoes + Fresh Basil + Mozzarella + Pesto	10	FLORENTINE MAC & CHEESE Cavatappi + 4 Cheese Sauce + Roma Tomato + Spinach + Mushroom	15

Sides

FRENCH FRIES	3	FRESH FRUIT CUP	4
SWEET POTATO FRIES	3	SOUR CREAM & CHIVE POTATO SALAD	3
HOUSE-MADE BBQ CHIPS	2	SALAD DU JOUR	4

*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 •