

= TAVERN =

Appetizers

<p>🍷 CHEESE PLATE 14 3 Cheeses + Grapes + Almonds + Crisps</p> <p>LOCAL OHIO CHARCUTERIE PLATE 14 North Country Charcuterie Salami's + Guggisberg Swiss + Warm Baguette + Mustard + Pickles</p> <p>SMOKED CHICKEN QUESADILLA 12 Smoked Chicken + Caramelized Onion + Co-Jack + Spiced Apple Chutney + Sour Cream</p> <p>GF ROASTED BRUSSELS SPROUTS 8 Oven Roasted + Balsamic + Honey + Crispy Parmesan</p>		<p>LOCAL MEDITERRANEAN NACHOS 14 full 9 half Pita Chips + White Beans + Spiced Ground Cable Farms Lamb + Cucumber + Tomato + Feta + Olive + Tzatziki</p> <p>GF CLASSIC SHRIMP COCKTAIL 15 full 10 half Chilled Jumbo Shrimp + Classic Cocktail Sauce</p> <p>NONNA'S MEATBALL 9 Beef, Pork & Veal Meatball + Tomato Sauce + Garlic Toast</p> <p>ARTICHOKE CRAB DIP 15 Crab Meat + Cheddar + Cream Cheese + Artichokes + Herbs + Warm Sourdough</p>
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Soups + Salads

• Add Grilled Chicken, Salmon, or Beef Skewer to any Salad 6 •

<p>LOBSTER BISQUE 8 Chantilly Cream + Chives</p> <p>FRENCH ONION SOUP 7 Granville Inn's classic recipe hot from the broiler</p> <p>CAESAR SALAD 7 full 5 half Romaine + Parmesan + Croutons + Caesar Dressing</p>	<p>🍷 GRAIN & SEED KALE SALAD 9 full 7 half 5 Grain Blend + Kale + Walnuts + Grapes + Blueberries + Fire Cider/Honey Mustard Dressing</p> <p>GF AMERICAN SALAD 9 full 7 half Iceberg + Romaine + Green Goddess + Cucumber + Tomato + Bacon + Egg + Cheddar Cheese</p>	<p>FEDORA CHOPPED 8 full 6 half Chopped Iceberg + Romaine + Bacon + Blue Cheese + Cranberries + Fried Onions + Sweet and Sour Vinaigrette</p> <p>CHINTZ ROOM CHICKEN SALAD 12 A Columbus Original + Pecans + Celery + Fresh Fruit + Raisin Bread</p>
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Handhelds

• Handhelds are served with your choice of one side •

<p>GRILLED CHICKEN SANDWICH 13 Grilled Chicken Breast + Spiced Apple Chutney + Cheddar Cheese + Bacon</p> <p>TURKEY CLUB 12 Grilled Sour Dough + Roasted Tomato + Avocado + Bacon + Sprouts</p> <p>🍷 TRIPLE DECKER GRILLED CHEESE 12 Luck Cat Sour Dough + Dijon Cream Cheese + Gruyere + Comte</p> <p>CORNED BEEF REUBEN 13 Slow Cooked Corned Beef + Swiss Cheese + Sauerkraut + Dijon + Russian Dressing + Lucky Cat Rye</p> <p>FRIED SHRIMP PO BOY 15 Crispy Shrimp + Shredded Lettuce + Tomato + Spicy Mayo + Toasted French Roll</p> <p>THE BURGER 14 8oz Pat LaFrieda Burger + Mayfield Road Smoked Gouda + Bacon + LTO + House Baked Bun</p> <p>BLACKENED SALMON TAIL 16 Mustard Aioli + Picco de Gallo + Shredded Lettuce + House Baked Bun</p>

Large Plates

• Large Plate are served with your choice of one additional side •

<p>GF TAVERN STEAK FRITES (WITH FRIES)*</p> <p>6 oz Filet of Beef Tenderloin 27</p> <p>12 oz Certified Angus Beef New York Strip 30</p> <p>TENDERLOIN TIPS 29</p> <p>Grilled Beef Tenderloin Tip + Sauteed Onions + Mushrooms</p> <p>FISH & CHIPS 17</p> <p>Beer Battered Cod Filet + Fries + Malt Vinegar + Tarter Sauce</p>	<p>GF GRILLED SALMON FILET 30</p> <p>Grilled Salmon Filet + Cheddar Cheese</p> <p>Cauliflower "Grits" + Pico de Gallo</p> <p>ROASTED CHICKEN 19</p> <p>Tandori Roasted Chicken + Rice Pilaf + Pickled Onion + Garlic Yogurt</p> <p>RABBIT & DUMPLINGS 12</p> <p>Slow Cooked Locally Raised Rabbit + Wild Mushrooms + Cream + Truffle Dumplings</p>
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Bowls & Flatbreads

• Add grilled chicken, shrimp, salmon or beef skewer to any bowl or flatbread for \$6 •

• Cauliflower Crust Available Upon Request •

<p>SMOKY MOZZARELLA RAVIOLIS 17</p> <p>Ohio City Raviolis + Charred Pepper-Tomato Sauce + Roasted Broccoli</p> <p>TOMATO BASIL FLATBREAD 10</p> <p>Roasted Roma Tomatoes + Fresh Basil + Mozzarella + Pesto</p>	<p>VEGAN GF BROWN RICE BOWL 18</p> <p>Steamed Brown Rice + Black Beans + Roasted Sweet Potatoes + Corn + Raw Spinach + Pico de Gallo</p> <p>MUSHROOM FLATBREAD 12</p> <p>Alfredo + Wild Mushrooms + Smoked Bacon + Cheese</p>	<p>FLORENTINE MAC & CHEESE 15</p> <p>Cavatappi + 4 Cheese Sauce + Roma Tomato + Spinach + Mushroom</p> <p>VEGAN GF BUDDAH RICE BOWL 15</p> <p>Brown Rice + Tofu + Steamed Vegetables + Peanut Sauce + Cilantro</p>
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Sides

<p>FRENCH FRIES 3</p> <p>SWEET POTATO FRIES 3</p> <p>GF HOUSE MADE SUCCOTASH 4</p> <p>Corn + Cream + Bacon + Red Pepper</p> <p>BUTTERED ASPARAGUS 5</p>	<p>HOUSE-MADE BBQ CHIPS 2</p> <p>CREAMY 3 CHEESE MACARONI 4</p> <p>GF GARLIC ROASTED POTATOES 3</p> <p>FRENCH GREEN BEANS 4</p>	<p>FRESH FRUIT CUP 4</p> <p>GF SAFFRON RICE PILAF 4</p> <p>Lentils + Toasted Almond</p> <p>GF CHIVE MASHED POTATOES 3</p> <p>GF CAULIFLOWER CHEESE "GRITS" 5</p>
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Daily Specials

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