

The Acorn Pub at The Granville Inn

*Sandwiches served with choice of French fries
or sweet potato fries*

Plate of Sweet Potato Fries \$6

Pumpkin Hummus \$7

*Spicy white bean and pumpkin hummus with pumpkin
seed brittle and crispy flat bread*

Smoked Chicken Quesadilla \$8

*House smoked chicken, with caramelized onions and
cheddar cheese. Served with sour cream and spiced
apple chutney*

Tomato & Mozzarella Flatbread \$9

Oven-crisped grilled flatbread with pesto drizzle

Marinated Olives & Pickles \$8

With olive oil, lemon and herbs

Chicken Salad Club \$12

*Our Chintz Room chicken salad on toasted sourdough
with bacon, lettuce and tomato*

Fish & Chips \$14

*Crispy beer battered cod served with
fries and tartar sauce*

Acorn Pub Burger \$12

7oz Pat LaFrieda beef patty, bacon and cheddar cheese

Black Bean Burger \$10

With chipotle mayo and house-made pickles

Pub Club \$10

*Shaved turkey on toasted Lucky Cat whole grain rye,
with guacamole, bacon and sprouts*

Pub Steak Sandwich \$15

*Sliced flatiron steak with blue cheese,
arugula and roasted red peppers*

Crab Cake Sandwich \$12

*On a toasted kaiser roll with chipolte aioli
and roasted corn salsa*

B.E.L.T \$11

*Loaded bacon and egg sandwich with
arugula and roasted tomatoes
on toasted sourdough whole grain rye*

Checks for parties of eight or more will include a 20% gratuity
CONSUMER ADVISORY: Consuming meats, eggs, fish and shellfish which are not cooked
to USDA recommended temperatures can be potentially hazardous.

The Acorn Pub *at* The Granville Inn

The 587 Martini \$6.50

*A refreshing combination of sparkling wine,
Mathilde Pear Liqueur and St. Germain*

Cellblock OYO Tango \$8.50

*Middlewest premium small batch OYO vodka
with Cointreau and fresh citrus*

Bryn Du Julep \$7.50

*Makers Mark Bourbon and brown sugar simple syrup
muddled with fresh mint and lemon*

Elements of Ivy \$7.50

*Designed for an Abercrombie catered corporate event,
this delicious libation combines vodka, fresh lemon and
cucumber dry soda.*

“Hold Me Touch Me” \$6.50

*This fun sassy song from The Producers performed at
The Weathervane inspired us to combine
sparkling wine, Limoncello and peach juice*

Pomegranate Cosmo \$7.50

*The classic and beloved cosmo accented
with pomegranate liqueur*

Blood Orange Blossom \$7.00

*Watershed Vodka, housemade blood orange syrup
and fresh mint give this delightful drink a fresh kick*

Strawberry Bubbles \$6.50

Sparkling wine with strawberry puree and fresh lime

Rumdelicious \$7.00

*Pineapple juice and coconut rum topped with a
housemade rum-pineapple liqueur*

Danny Boy Manhattan \$7.00

*A perfect rye whiskey Manhattan served up
with a splash of cherry juice*

*Thursdays just got better at The Granville Inn!
Due to the popularity of our Wine Wednesdays,
the Craft Beer contingent demanded equal time,
so we will be hosting Craft Beer Thursdays the
second and fourth Thursday of each month starting at 5 pm.*

*For \$10, taste four different craft beers.
Chef Chad will include a tasty tidbit, Jordan will be tending bar,
and music will be provided by Flo and the Boys.*



**The Chef's Table Wine Shop
and Gourmet-to-Go**

Open Monday thru Saturday 11 am - 7 pm
Through the carriage courtyard - enter the red door
Case discounts available / Free Granville Delivery