



The Oak Room at The Granville Inn

Dining and Lodging since 1924

Warm Apple Fritter Basket \$7

With sweet and salty caramel dipping sauce

Classic French Onion Soup

Cup \$5 Bowl \$7 Chef Style \$8 (Bowl with an egg)

Classic Caesar Salad \$6 plate \$9 bowl

Romaine hearts, croutons, parmesan and creamy Caesar dressing

The Fedora Chop Salad \$8 plate \$11 bowl

Chopped iceberg and romaine with blue cheese, bacon, dried cranberries and fried onions tossed in our sweet and sour vinaigrette

House Made Granola Parfait \$6

Layered with berry salad, Greek yogurt and orange-infused honey

Smoked Salmon Rillettes \$9

Blended with cream cheese, garlic and herbs. Served with crisp French bread crostini

Shrimp Cocktail \$14

Chilled poached shrimp on a bed of classic cocktail sauce

Quiche Lorraine \$10

Classic deep dish quiche with gruyere, bacon and onion

Welsh Hills Platter \$10

Two eggs over biscuits with potatoes Lyonnaise and sausage gravy

Shrimp & Grits \$13

Shrimp Sautéed with Bacon, Mushrooms and Green Onions over Cheddar Cheese Grits

Acorn Pub Burger \$12

7oz Pat LaFrieda beef patty, bacon and Cheddar cheese, served with French fries

Grilled Vegetable Stack \$14

Grilled Vegetables, Portobello Mushrooms and Goat Cheese with layers of red pepper pasta and a Kalamata Olive vegetable broth

B.E.L.T. \$11

Loaded bacon and 2 egg sandwich with roasted tomatoes and Arugula on Lucky Cat Bakery whole grain sourdough bread

Blueberry Pancakes \$9

With house-made lemon syrup and whipped butter

Sweet Potato Pancakes \$9

Whipped butter, maple syrup and candied pecans

Bananas Foster French Toast \$11

Cinnamon swirl bread, sautéed banana, brown sugar, butter and rum

House Omelet \$12

A rolled French omelet with crab meat, Boursin cheese and asparagus

Grilled Salmon \$15

Over Lucky Cat olive bread toast with caramelized onions and Hollandaise sauce

Pot Roast Hash \$13

Sautéed potatoes with bacon and onions, roast beef and two eggs with Hollandaise sauce

Eggs Sardou or Eggs Benedict \$12

Sardou: Two poached eggs over artichoke hearts and creamed spinach crowned with Hollandaise sauce and diced ham

Benedict: Two poached eggs atop English muffins and sliced ham topped with Hollandaise sauce

À la Carte

2 Eggs any Style	\$3	2 Slices of Cottage Ham	\$3
Cheese Omelet	\$7	2 Slices Caramelized Bacon	\$4
2 Original Pancakes	\$4	3 Slices Traditional Bacon	\$4
Seasonal Fruit Salad	\$4	Grilled Tenderloin Steak Skewer	\$5
Caramelized ½ Grapefruit	\$4	Bagel with Cream Cheese	\$3
Cheesy Potato Scramble	\$2	2 slices Toast	\$2
Potatoes Lyonnaise	\$2	Cinnamon Roll Scone	\$3

Children's Menu

Cereal with milk	\$2
Fruit Cup	\$2
French Toast Sticks & Bacon	\$2
1 Egg, Bacon, Potatoes	\$3
Chocolate Chip Pancake	\$3

Some dishes may be prepared vegetarian or gluten-free. Please ask your server.
Private event rooms available for parties of 4-200 guests.

Executive Chef: Chad Lavelly

Autumn, 2011

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

Specialty Cocktails

The Loaded Bloody Mary \$7.50

Our Granville Inn tribute to this Brunch Classic

Strawberry Bubbles \$6.50

Sparkling wine with strawberry puree and fresh lime

Bryn Du Julep \$7.50

Makers Mark Bourbon and Brown Sugar Simple Syrup muddled with Fresh Mint and Lemon

House made Sangria \$6.75

White or red and served on the rocks

The Gourmandise \$7.50

Fresh grapefruit juice, Watershed Gin, Basil & Agave Nectar with a salted rim

Judge & Jury Coffee \$6.50

Hot Coffee with a balanced blend of Bushmills Irish Whiskey, Baileys, Frangelico and Whipped Cream

The Sunday Bohemian \$7.50

A refreshing libation of Ketel One Vodka, St. Germain Liqueur, Sparkling Wine and Pineapple Juice

The 587 Martini \$6.50

A refreshing combination of Sparkling Wine, Mathilde Pear Liqueur and St. Germain

Rumdelicious \$7.00

Pineapple juice and coconut rum topped with a house made rum-pineapple liqueur

Signature Mimosas \$7.00

Mint Zinger

Sparkling Wine, orange juice, fresh lime and mint

Marvelous Mimosa

Accented with Licor 43 Spanish Liqueur once known as Mirabilis Liqueur

Mimosa Blossom

Sparkling Wine, orange juice, and our housemade Blood Orange Liqueur