



Luncheon Menu

Soups and Salads

Add grilled chicken to any salad for \$6

Velvet Lobster Bisque

Cup \$7 Bowl \$9

Velvety lobster bisque with Chantilly cream

Classic French Onion Soup Au Gratin

Cup \$5 Bowl \$7

Bubbling from the broiler with gruyère and parmesan cheeses

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

Caesar Salad \$6 plate \$9 bowl

Romaine hearts, croutons, parmesan and creamy Caesar dressing

Wedge Salad \$7

Crisp Iceberg wedge with green goddess, crumbled blue cheese, bacon, diced red onion and tomato

Sandwiches

Served with French Fries or Sweet Potato Fries

Chicken Salad Club \$12

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

Gourmet Toasted Cheese Sandwich \$10

On Lucky Cat French bread

Pastrami and Corned Beef Reuben \$12

Shaved corned beef and pastrami, sauerkraut and Swiss cheese grilled on rye

Black Bean Burger \$10

with chipotle mayo and house-made pickles

Smoked Turkey Club \$10

Smoked turkey breast, Swiss cheese and crisp bacon on toasted sourdough bread

Acorn Pub Burger \$12

7oz Pat LaFrieda beef patty, bacon and cheddar cheese

Pub Steak Sandwich \$15

Sliced flat iron steak with blue cheese, arugula and roasted red peppers

B.E.L.T \$11

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

Lunch Specialties

Chintz Room Chicken Salad \$11

The Original from the Columbus Lazarus Café, served with fresh fruit and a croissant

Seared Tuna Salad Nicoise \$16

Seared tuna atop a chilled salad of green beans, potato, egg, olives and tomatoes

Shrimp Salad \$15

Chilled poached shrimp tossed with diced cucumber, tomato and red onion with a parsley dressing served over greens

Pumpkin Hummus \$7

Spicy white bean and pumpkin hummus with pumpkin seed brittle and crispy flatbread

Mozzarella and Roasted Tomato Flatbread \$9

Oven-crisped grilled flatbread with a pesto drizzle

Smoked Chicken Quesadilla \$8

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

Southwestern Crab Cake Salad \$13

Roasted corn salsa and chipotle aioli

Grilled Vegetable Stack \$14

Layers of grilled vegetables and red pepper pasta with Kalamata olive vegetable broth

Fish and Chips \$14

Crispy beer battered cod with fries and tartar sauce

Bucatini Pasta \$15

Bucatini pasta, roasted roma tomatoes and fresh mozzarella tossed in pesto sauce

Quiche Lorraine \$12

Classic deep dish quiche with gruyère, bacon and onion, served with fresh fruit

For parties of eight or more the check 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.



SEASONAL PUB COCKTAILS

The 587 Martini \$6.50

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

Bryn Du Julep \$7.50

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

“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

Judge & Jury Coffee \$6.50

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

Strawberry Bubbles \$6.50

Sparkling wine with strawberry puree and fresh lime

The Gourmandise \$7.50

Fresh grapefruit juice, Watershed Gin, basil and Agave Nectar with a salted rim

Rumdelicious \$7.00

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



We are proud to offer Granville's own Petali Teas, loose leaf teas presented in individual hand-filled bags **\$4.50 per pot**

Granville Inn

Our exclusive signature blend and Chef's favorite of Mint, Chamomile, Verbena and Berries

French Lemon Cream

An aromatically enticing blend of Red and Green Rooibos, Vanilla, Lemon and Calendula

Cranberry Fruit Infusion

An all fruit blend and European tradition

Dragon Tears

Hand Rolled Green Tea leaves offering a smooth and delicate flavor with a heavenly Jasmine aroma

College Blend

A popular malty blend of Black Tea imported from India, Kenya, China, and Indonesia

Earl Grey Supreme

Black Tea with Italian Bergamot, French Lavender and Rose

DESSERTS

Triple Chocolate Terrine: White, Milk, and Dark Chocolate with Raspberry Coulis \$7

Crème Brulée du Jour with Petite Cookies \$6

Lemon Curd Cheesecake \$7

Carrot, Apple and Beet Cake \$6

With cream cheese frosting

Jeni's Splendid Ice Creams \$5/scoop

Ask your server for selection

Warm Chocolate Cake, Vanilla Ice Cream and Raspberry Sauce \$8

Heartland Cheese Plate \$14

A Changing Presentation Featuring Fine Ohio Hand-Crafted Cheeses, Seasonal Fruits and Crisps