

DINE ORIGINALS WEEK



NOVEMBER 8-14!



DINE ORIGINALS COLUMBUS.com

A taste of independence.



THE OAK ROOM AT GRANVILLE INN

314 East Broadway
Granville, Ohio 43023
740-587-3333

www.granvilleinn.com

Tax, gratuity and beverage are not included

LUNCHEON FEATURE - \$20 Per Guest

Select any 2 for \$20

Split Pea Soup with Truffled Dumplings

Our refined version of a Midwest classic

Classic French Onion Soup Au Gratin

Bubbling from the Broiler with Gruyere and Parmesan Cheese

Chintz Room Chicken Salad

The Original from the Columbus Lazarus Café,
served with Fresh Fruit and a Croissant

Fedora Chop Salad

Chopped Lettuce, Cranberries, Blue Cheese,
Bacon and Fried Onions and Sweet and Sour Vinaigrette

Spinach-Artichoke Quesadilla

Roasted Artichoke Hearts, Spinach and McKenzie Farms Goat Cheese
with Pesto Drizzle and Roasted Tomatoes

Smoked Turkey Club

Smoked Turkey Breast, Swiss Cheese and Crisp Bacon on Toasted Italian Bread
with Hand Cut Chips

COMPLIMENTARY

Chef's Ice Cream Parfait with Chestnuts & Chocolate

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DINNER FEATURE - \$30 PER GUEST

3 course prix-fixe

First Course – Select One

White Bean Pumpkin Hummus

Roasted Pumpkin & Spiced White Bean Hummus served with Crispy Flat Bread

Spinach-Artichoke Quesadilla

Roasted Artichoke Hearts, Spinach & Mackenzie Farms Goat Cheese, Pesto Drizzle & Roasted Tomatoes

Pinot Noir Steamed Mussels

Prince Edward Island Mussels with Garlic, Butter and Herbs

Second Course - Select One

Classic Cassoulet of Duck

Slow Cooked Duck Leg Confit, Sausage, Flagolets & Vegetables

Soul Warming Shrimp & Grits

Laughing Bird Shrimps, Sautéed with Green Onion, Tomato, Mushroom & Cream

Butternut Squash Ravioli

Hand Made Ravioli in Truffle & Sage Scented Beurre Noisette

Ohio Farmers Roll Fork-Tender Braised Ohio Ribeye

Scalloped Potatoes & Sauce Bourguignonne

Third Course – Select One

Maple Brown Sugar Crème Brulee OR

Chocolate-Hazelnut Terrine, Salty Caramel Sauce

Optional Wine Pairing Flight for \$10

***MENU SUBJECT TO CHANGE PER MOTHER NATURE**

WE CANNOT LIST EVERY INGREDIENT ON THE MENU. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS

WE CANNOT HONOR ANY COMPLIMENTARY GIFT CERTIFICATES OR ADDITIONAL DISCOUNTS WITH THE SPECIAL PRICING OF THIS MENU. WE THANK YOU FOR YOUR UNDERSTANDING