

GRANDVIEW



HOMEGROWN

CHEF'S MENU

FRESH | LOCAL | SUSTAINABLE



Our specials highlight the best local, organic, and sustainable fare of the season. Made from scratch by our team of chefs, this menu is an opportunity to enjoy some delicious and healthy indulgences made available by the season. Enjoy!

WARM SAUSAGE AND POTATO SALAD

Holiday Italian Sausage of Cleveland, fresh sweet Hungarian Kolbasz, roasted organic fingerling potatoes, escarole, and julienne red bell peppers in a sour cream dressing. 12.99

BEEF OSSO BUCCO

Slow-braised Black Angus beef shanks with a demi glace of Angry Orchard hard cider and Guinness, served with horseradish mashed potatoes, glazed carrots and radish gaufrettes. 20.99

GRILLED CHICKEN AND HONEY CRISP APPLE FLATBREAD

Gerber Amish Farms grilled chicken, Lynd's Fruit Farm Honey Crisp apples, Ohio butternut squash, and creamy gouda cheese, with a bourbon bacon marmalade. 11.99

PARMESAN-CRUSTED CALAMARI

Served with stewed San Marzano tomatoes and fresh papparedelle pasta from Pasta Di Tone of Columbus, tossed with fresh mozzarella and topped with a tart balsamic glaze and fresh hydroponic Ohio basil. 14.99

APPLE BROWN SUZY

Lynd's Fruit Farm Honey Crisp apples, oatmeal cinnamon streusel topping, and apple syrup with Velvet vanilla bean ice cream. 7.99

FEATURED COCKTAILS

BLACK VELVET

Angry Orchard Cider,
Guinness Stout 5.50

ANGRY WATERS

Watershed Bourbon, Mint, Lemon,
Angry Orchard splash 9