



The Barn at Pine Tree, a historical landmark barn built in 1868, was a stock barn for more than 100 years. In the 1960's Robert and Betty Dush developed the farm into one of Ohio's largest Christmas Tree farms. Over subsequent years the Dush family restored the "bank" barn into gift shops, a home furnishings and interior design studio and luncheon restaurant.

The grain bins in the century old barn became the home of The Granary in the fall of 1980. In the beginning, only simple refreshments were served.

Today, the Granary Restaurant boasts a special menu of house-made entrees and desserts.

Bon Appétit!

Entrees

French Onion Soup

A house specialty

Tender Onions are simmered in a hearty blend of spices, broth and wine. Served in a traditional earthenware bowl, topped with croutons and Provolone cheese.

Served with muffin or bread choice. **\$6.95**

With Green Garden Salad, Cashew Spinach Salad or Fresh Fruit \$10.95

Quiche du Jour

House made. A delicate, buttery hand-formed crust is filled with fine cheeses, eggs & cream. Each day we offer two varieties: Meat, or vegetarian. **\$6.95**

With Green Garden Salad, Cashew Spinach Salad, Fresh Fruit or Soup \$10.95

Crepe du Jour

A traditional French crepe with a delectable, seasonal filling. Changes daily. Served with Green Garden Salad, Cashew Spinach Salad, Fresh Fruit or Soup. **\$10.95**

Betty's Sweet Chicken Fruit Salad

A house favorite featuring our sweet homemade dressing folded with whipped cream, chunks of chicken breast, seedless grapes, pineapple tidbits, and celery. Served on a bed of lettuce with fresh fruit and choice of bread or muffin. **\$9.95**

Cashew Spinach Salad

A bed of baby spinach, topped with chopped hard-boiled eggs, cashews & sliced red onions. Served with choice of Bread. **\$9.95** *Hot Bacon Dressing.....add \$0.75*

Signature Luncheon Salads

Signature Luncheon Salads are served with a choice of muffin or bread.

Johnny's Orchard Salad

A blend of Romaine lettuce and spinach, topped with red and green apples, diced ham, shredded Swiss cheese, sprinkled with dried cranberries and cashews. We recommend our house made Sweet and Sour dressing. **\$10.95**

Raspberry Chicken Spinach Salad

Boneless, skinless breast of chicken is charbroiled, marinated in raspberry walnut dressing, served on a bed of fresh spinach, topped with Mandarin oranges, strawberries & sugared almonds. We recommend Raspberry Walnut dressing. **\$11.95**

Chicken Caesar Salad

Marinated chicken breast served on a crisp bed of fresh chopped Romaine garnished with homemade croutons, grated parmesan cheese, vine-ripened tomatoes and tossed in a creamy Caesar dressing. **\$10.95**

Several Menu Items Available Vegetarian or Gluten Free – Please Ask!

**If you have a food allergy or special dietary requirement, please notify your server. Cross-contamination is always a possibility. So, we cannot guarantee that any item will be completely free of allergens.*

**A Standard Gratuity of 20% will be added to groups of 8 or more.*

Sandwiches

*Sandwiches are served with your choice of a Green Garden Salad,
Cashew Spinach Salad, Fresh Fruit or French Onion Soup.*

Half Club Croissant

Thinly sliced breast of smoked turkey, ham and applewood-smoked bacon topped with Swiss cheese, lettuce and tomato on a buttery croissant. **\$9.95** *Whole sandwich add \$3.95*

Half Turkey Ciabatta Sandwich

Delicious tender smoked turkey breast, walnut lemon cream cheese with dried cranberries, Provolone cheese and baby spinach on crusty Whole Wheat Ciabatta Roll. **\$9.95** *Whole sandwich add \$3.95*

Bacon, Lettuce, Tomato and Avocado Sandwich

Thick cut applewood-smoked bacon, crisp lettuce, vine ripened tomatoes and avocado served on a toasted artisan Ciabatta roll. **\$11.95** *Add Chicken Breast \$2.00*

Breads & Muffins

House made Lemon Crumb Muffin, Dilly Bread, Multi-grain Baguette or Sourdough Baguette **\$2.25**

Salad Dressings

House-made Balsamic Vinaigrette or Sweet & Sour

Other Dressing Choices: Parmesan Peppercorn, Raspberry Walnut, Lite Italian,
Mango Chardonnay or Chunky Bleu Cheese
For House-made Hot Bacon Dressing Add \$.75

Desserts

Sour Cream Fruit Pie

A house specialty for over 30 years.

Your Choice of Perfectly ripe peach or black raspberry fruit, blended with a touch of "sweet" sour cream filling and nestled in a delicate house-made pie crust.

\$5.25 *A La Mode, add \$1.50*

Cheesecake du Jour

Varieties change weekly.

\$5.95

Feature Dessert –

Changes Daily

Beverages

Old Fashioned Fresh Squeezed Lemonade or House Made Lemon Mint Iced Tea **\$2.95**

(One free refill only on specialty Lemon Mint Ice Tea and Lemonade)

Coke, Diet Coke, Sprite, Cherry Coke, IBC Root Beer, IBC Diet Root Beer **\$2.25**

Raspberry Iced Tea (Sweetened), Unsweetened Iced Tea **\$2.25**

Hot Tea

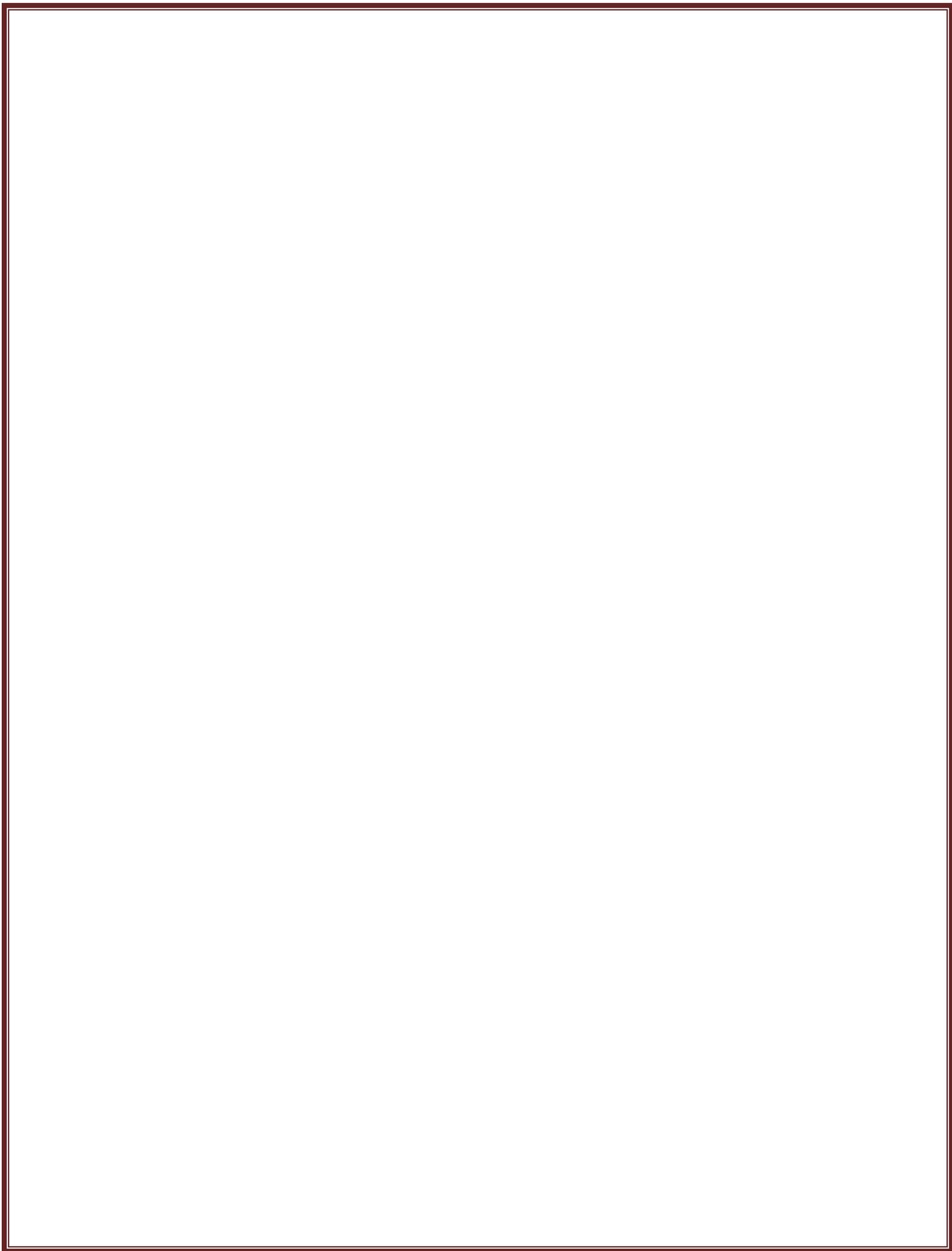
An assortment of herbal teas **\$2.25**

San Pellegrino

Sparkling Water **\$2.95**

Fresh Brewed Coffee

Regular or Flavored Decaf **\$2.25**



Kids' Menu

For Children Under Ten

Grilled American Melt

American cheese between slices of whole wheat bread toasted until melted.

Served with Potato Chips and fresh fruit. **\$6.95**

Turkey & Cheese Mini Croissant

Tender Smoked Turkey & Provolone Cheese on a buttery mini croissant.

Served with Potato Chips and fresh fruit. **\$6.95**

