

THE EATERY AT  
 THE  
**GRANT HOUSE**  
 BUILT 1849  
 VANCOUVER, WA

JOIN US FOR SUNDAY SUPPERS  
 A MONTHLY FEAST. ONE SEATING 6PM.  
 APRIL 7TH: MUNICH IN SPRING

LUNCH: TUES-FRI 11AM-3PM  
 HAPPY HOUR: TUES-FRI 4-6PM  
 DINNER: TUES-SAT 5-9PM  
 BRUNCH: SAT-SUN 10AM-3PM

# DINNER

## SNACKS

- House made cheese rolls, bacon butter  
baked to order  
**10**
- Scotch egg, hot sauce, lemon  
**5**
- Carrot bisque, cardamom tuile  
**9**
- Pickled deviled eggs  
**5**
- Duck liver mousse, sherry gelee  
**9**
- Crispy Brussels sprouts, spicy vinaigrette, orange  
**9**
- Grant House chef board, meats, cheeses, pickles,  
fruits, breads & spreads  
**25**

## SMALL PLATES

- Arch cape chicories, cara cara orange,  
poached raisin, pistachio  
**12**
- Burrata, sweet potato, saba, sage  
**12**
- KALE CAESAR!**  
sourdough crumb, Sarvecchio  
**13**
- Roasted Wobbly Cart Farms beets,  
grapefruit, fennel  
**13**
- Dungeness crab toast, rouille  
**16**
- Crispy calamari & garden vegetables,  
black garlic mayonnaise  
**13**
- Rye spätzle & cheese, apple butter  
**15**
- House made tagliatelle,  
rabbit carbonara  
**18**

## LARGE PLATES

Spice rubbed half chicken,  
squash, kale  
**24**

Cassoulet of Duck confit,  
garlic sausage, braised pork,  
Ayer's Creek tarbesque beans  
**28**

Smoked double pork chop,  
bacon braised sauerkraut,  
Wobbly Cart Farms red carrots,  
hazelnut rye crumb  
**34**

Foraged mushroom risotto,  
parmesan, herbs  
**24**

Line caught steelhead,  
roasted Winter vegetables,  
sauce vert  
**27**

Pastured Oregon hanger steak\*  
pommes aligot, Brussels sprouts,  
house steak sauce  
**28**

**A feast for your table**  
**65** per guest

**85** with beverage pairing

Full table participation required



\*Meat or Eggs may be undercooked to your specifications. Consuming raw or undercooked meat, eggs, fish, or dairy could pose a health risk. Please notify your server of all food allergies

20% service charge on parties of 6 or more • We accept up to three payment methods per group

Executive Chef Capers Ogletree

Sous Chef Richard Elias • Sous Chef Damon Sarvela • Sous Chef Nathan Zoret-Russell

## ← COCKTAILS →



## ← WINE →

### THE GRANT HOUSE ROYAL HIGHBALL

Brandy, fruit, bubbles

9

### BETWEEN THE SHEETS

Rum, cognac, cointreau, lemon

11

### AVIATION

Gin, creme de violette, lemon

9

### CORPSE REVIVER NO. 2

London Gin, cointreau, lillet blanc, lemon  
*A drink to cure all your ills*

11

### WILD AT HEART

Vodka, Cherry Heering, lime

10

### WHISKEY SMASH

Bourbon, Cranberry, lime, rosemary

9

### ROB ROY

Scotch, sweet vermouth, bitters

12

### BARRELAGED :

### GRANT HOUSE MANHATTAN

Templeton rye, caparno antica, angostura bitters

13

### NEGRONI

Bombay gin, campari, caparno antica

13

### Whisky Flight 12

Lagavulin 8yr - single malt  
Red Breast 12yr - Irish whiskey  
Marker's Mark 46 - Kentucky bourbon

### WINES BY THE GLASS

#### SPARKLING

CAVA, SP

NV Flama D'or 9/35

ROSE of CAVA, SP

Anna de Codorniu 9/36

#### PINK

ROSE

2017 Basel Cellars Rose of Syrah  
Walla Walla, WA 12/42

#### WHITE

RIESLING

2015 Carl Graff

Mosel, GR 9/34

PINOT GRIS

2016 Cristom

Eola - Amity Hills, OR 13/39

CHARDONNAY

2014 Vital Cellars

Columbia Valley, WA 11/44

#### RED

PINOT NOIR

2015 David Hill "Estate"

Forest Grove, OR 12/42

MALBEC.

2017 Ensedune

Coteaux d'Enserune, FR 11/42

CABERNET SAUVIGNON

2012 Glencorrie

Columbia Valley, WA 11/42

RED BLEND

2016 Clone Seven

Columbia Valley, WA 8/32

Grant House was built in 1849, and is the oldest dwelling in Officers Row. The house, made from hand-hewn logs and sided with wood lap, served as both headquarters for the army and as the commanding officer's residence. All of the original logs used in the construction of the Grant House are still in place, a few are still visible.

At Eatery at the Grant House, we place a high value on locally-grown ingredients and farm to table freshness.

We have access to nearby farms and fresh seafood is just an hour away.

Because of this, we're able to bring the freshest ingredients to our kitchen, and then to your plate.

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