

THE EATERY AT
 THE
GRANT HOUSE
 BUILT 1849
 VANCOUVER, WA

JOIN US FOR SUNDAY SUPPERS
 A MONTHLY FEAST. ONE SEATING 6PM.
 JULY 1ST: CRAB BOIL ON THE LAWN

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

BRUNCH

Pecan sticky bun, coffee anglaise
 5

Skillet Dutch baby, citrus curd, rhubarb
 12

Eggs Benedict*,
 house smoked salmon,
 Spring greens, hollandaise*
 house made English muffin
 15

Vanilla bourbon custard french toast,
 strawberries, warm maple syrup,
 powdered sugar
 11

Fried chicken & Belgian liege waffle,
 honey bacon butter
 16

Smoked trout hash, potatoes, peppers,
 Spring vegetables, dill yogurt sauce,
 with two eggs*
 16

Avocado toast, saba, olive oil, sea salt
 9
 Add an egg* +2
 Add house smoked bacon +5
 Add house smoked trout +5

The Infantry Breakfast, two eggs*,
 seasoned potatoes with
 biscuit or English muffin
 With house made sausage, or bacon 13
 With hanger steak* 18

Baked short ribs & eggs*, braised greens
 goat feta, herb sauce
 15

Pastrami, sauerkraut,
 pub mustard on rye
 with salt & vinegar chips
 14

Wedge salad, buttermilk fried chicken
 Rogue blue cheese dressing, house smoked
 bacon, herbs
 14

Seafood salad croissant
 tarragon, citrus, butter lettuce,
 with seasoned potatoes or farm greens
 14

Brunch burger, fried egg*, cheddar,
 bacon, lettuce,
 pickles, special sauce
 with seasoned potatoes or farm greens
 15

Egg* & pimento cheese
 biscuit sandwich
 with house made sausage, bacon,
 seasoned potatoes
 15

One egg* 2

House made bacon, or sausage 5

Biscuit, croissant or English muffin, butter & jam 3

Seasoned potatoes & aioli 4



*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 • Chef de Cuisine Tyler Jaskey • Sous Chef Leadi Cole

DRINKS



COCKTAILS

DRIP COFFEE 3

FRENCH PRESS 5/9

ESPRESSO 3

CAPPUCCINO 4/5

LATTE 4/5

MOCHA 4.5/5.5

HOT COCOA 3

HOT APPLE CIDER 3

HOT TEA 3

ICED TEA 3

SODA 2.75

Fountain Sodas: Pepsi, Diet Pepsi,
Sierra Mist, Dr. Pepper

BEDFORD'S GINGER BEER BOTTLE 3.5

REFILLABLE LEMONADE /

ARNOLD PALMER 3.5

JUICE 4

Apple, Cranberry, Orange, Grapefruit,
Pineapple, Tomato

BLOODY MARY 7

CAMPARI SPRITZER 7

CORPSE REVIVER no.2 9

MIMOSA 7

RHUBARB BELLINI 7

BEER & WINE

DRAFT & BOTTLED BEER 6

WINES BY THE GLASS

PINOT GRIS 9/36
Archey Summit 2016 WA

PROSECCO 9
Avissi, IT

SAUVIGNON BLANC 8/36
Joel Gott 2016, CA

CHARDONNAY 9/36
Drumhelle 2016, WA

PINOT NOIR 10/38
A to Z, OR

SYRAH 10/38
Columbia Crest, WA

RED BLEND 10/38
Maryhill Winery 2013, WA

CABERNET 12/42
Substance 2015, WA



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. We're a farm to table restaurant and we take that very seriously.



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