

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

DINNER

SNACKS

- "Lorelei"
 Briar Rose Creamery porter washed
 semi soft goat cheese, sugar snap peas, berries
7
- Chicken liver mousse, berry gelee, toast
10
- Salmon rilette, crab butter, house saltines
6
- Crispy calamari & Spring vegetables,
 basil mayonnaise
12
- Pickled deviled eggs
6
- Crispy fava beans, spicy vinaigrette, orange
8
- Grant House chef board, meats, cheeses, pickles,
 fruits, breads & spreads
22

SMALL PLATES

- Arugula, strawberries, cucumber,
 purslane, goat feta
11
- Asparagus, ancient grains,
 preserved lemon, sheep cheese,
 fermented chile vinaigrette
12
- Glazed carrots, lovage, amaranth
8
- House made tagliatelle, porcini,
 shelling peas, pecorino
14
- Seared octopus,
 preserved lime aioli, mint
11
- Dungeness crab toast, rouille, chives
13

LARGE PLATES

Spice rubbed half chicken,
 mixed squash, agretti,
 pickled rhubarb
24

Spring lamb
 red & green strawberries,
 labneh, salad burnet
33

Roasted pork shoulder,
 Spring onion soubise,
 radish, whey sauce
27

A feast for your table
55 per guest
85 with beverage pairing
 Full table participation required

Salmon, asparagus,
 porcini, sauce vert
29

Laney Family Farms
 14oz NY strip*,
 crispy potato salad,
 house steak sauce
35



*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

← COCKTAILS →



← BEER & WINE →

ROYAL HIGBALL
Brandy, strawberries, bubbles

9

VESPER
Shaken, not stirred

12

CAIPRIRHINA
Cachaca, lime, bitters

9

AVIATION
Gin, creme de violette, lemon

9

HAPPY/SAD GIRL
Tequila, ginger, lime

9

JACK ROSE
Applejack, pomegranate, lemon

10

SAZERAC
Woodford Reserve, Peychaud's bitters, absinthe

10

CORPSE REVIVER NO. 2
A gin drink to cure all your ills

11

GRANT HOUSE MANHATTAN
Cask aged, caparno antica

13

DRAFT & BOTTLED BEER
Ask your server for selection

6

WINES BY THE GLASS

PINOT GRIS 9/36
Archey Summit 2016 WA

PROSECCO 9
Avisi, IT

SAUVIGNON BLANC 8/34
Joel Gott 2016 CA

CHARDONNAY 9/36
Drumhelle 2016 WA

ROSE 10/38
Sabine PROVENCE 2016 OR

SYRAH 10/38
Six Sense 2015 CA

RED BLEND 10/38
Maryhill Winery 2013 WA

CABERNET 12/42
Substance 2015 WA

Join us for Sunday Suppers

Ask your server for details



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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