

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

# LUNCH

Tomato basil soup

**6**

With grilled Tillamook cheddar sandwich +6

Add bacon +4 avocado +3 pickles +1

Mixed farm greens, hazelnuts, goat cheese,  
 pickled golden raisins, Zinfandel vinaigrette

**11**

Add steak\* or smoked trout +5

Butter lettuce, avocado, radish,  
 baguette crouton green goddess dressing

**12**

Add steak\* or smoked trout +5

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

**14**

Soldier's Lunch, selection of house meats,  
 cheeses, nut & seed bread, accompaniments

**14**

Seafood salad croissant  
 tarragon, citrus, butter lettuce,  
 with herbed fries or farm greens

**14**

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

**14**

Sloppy Grant's Manwich, crispy onions,  
 with herbed fries or farm greens

**13**

Cornmeal fried oyster sandwich,  
 remoulade, lettuce, house pickles

**14**

**Grant House double stack  
 smash burger\***

Tillamook cheddar, house smoked  
 bacon, lettuce, special sauce,  
 bread&butter pickles

with herbed fried or farm greens

**14**



\*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

- 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 3

Apple, Cranberry, Orange, Grapefruit, Pineapple, Tomato

## HOUSE-MADE DESSERTS

Dark chocolate pot du crème,  
house marshmallow, graham shortbread

5

Sticky pecan bread pudding,  
coffee anglaise

5

The birthday cake, salted caramel frosting

5



## COCKTAILS

VESPER 8  
shaken not stirred

CORPSE REVIVER no.2 8

CAIPRIHINA 8

CANTON LEMONADE 7

CAMPARI SPRITZER 7

## BEER & WINE

DRAFT BEER & BOTTLED BEER

6

Ask your server for selection

### WINES BY THE GLASS

PINOT GRIS 9/36  
Archey Summit 2016 WA

PROSECCO 9/30  
Avisi, IT

SAUVIGNON BLANC 8/34  
Joel Gott 2016 CA

CHARDONNAY 9/36  
Drumhelle 2016 WA

PINOT NOIR 10/38  
A to Z 2015 )R

SYRAH 10/38  
Six Sense 2015 CA

RED BLEND 10/38  
Maryhill Winery 2013 WA

CABERNET SAUVIGNON  
12/42  
Substance 2015 WA

\*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