

THE EATERY AT
 THE
GRANT HOUSE
 BUILT 1849
 VANCOUVER, WA

JOIN US FOR SUNDAY SUPPERS
 A MONTHLY FEAST. ONE SEATING 6PM.
 AUGUST 5TH: WHOLE PIG ROAST PARTY

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, Ayer's Creek currants
7
- Chicken liver mousse, grilled bread
10
- Oregon Albacore tuna confit, house saltines
8
- Summer sausage, gooseberry mostarda
10
- Pickled deviled eggs
6
- Crispy pole beans, spicy vinaigrette, orange
8
- Seared octopus,
 preserved lime aioli, mint
11
- Grant House chef board, meats, cheeses, pickles,
 fruits, breads & spreads
25

SMALL PLATES

- Crudo*
 daily selection & accompaniments
mp
- Iceberg lettuces, malt vinaigrette,
 badger flame beets, baby fennel,
 smoked almonds*
11
- Cauliflower, cucumber,
 heirloom tomato, freekeh,
 goat feta, herbs
12
- Shrimp dumplings, chicken broth,
 Row 7 potato, celery, daikon
11
- Dungeness crab toast, rouille, chives
13
- Crispy calamari &
 Summer vegetables,
 basil mayonnaise
12

LARGE PLATES

Spice rubbed half chicken,
 succotash of tomatoes,
 sweet corn, wax beans
24

Lamb Leg,
 glazed carrots, cherries,
 cherry demi glace
33

Roasted pork shoulder,
 peaches, grilled lettuces,
27

A feast for your table

55 per guest

85 with beverage pairing

Full table participation required

Salmon, ratatouille,
 sauce vert
29

Laney Family Farms
 Pastured Oregon Beef*
 new potatoes, tomatillos,
 shishito peppers,
 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

Join us for Sunday Suppers

Ask your server for details

DRAFT & BOTTLED BEER

Ask your server for selection

6

WINES BY THE GLASS

SPARKLING
PROSECCO, IT
NV La Marca 9/35

ROSE of CAVA, SP
Languedoc, Anna de Codorniu 8/32

PINK
COTEUX D' AIX, FR
2016 Beiler Pere & Fils 'Sabine' 8/32

WHITE
RIESLING
2015 Carl Graff
Mosel, GR 9/34

PINOT GRIS
2016 Cristom
Eola - Amity Hills, OR 13/40

CHARDONNAY
2015 Druhmeller
Columbia Valley, WA 11/44

RED
PINOT NOIR
2016 Christopher Michael, OR 8/32

ZINFANDEL
2016 Seghesio "Angela's Table"
Sonoma County, CA 11/42

SYRAH
2014 Lone Birch Syrah
Prosser, WA 9/36

RED BLEND
2016 Burnt Bridge "Bridge Blend"
Vancouver, WA 12/42

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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