

THE EATERY AT
 THE
GRANT HOUSE
 BUILT 1849

VANCOUVER, WA

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

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

Cobb salad, house ham, bacon, pickled egg,
 tomatoes, buttermilk chive dressing, herbs

14

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

14

Seafood salad croissant
 tarragon, citrus, butter lettuce,

14

Bacon sandwich, heirloom tomatoes,
 arugula, avocado, basil mayonnaise

13

House smoked turkey club, avocado,
 bacon, Tillamook cheddar, zucchini pickle,

14

Cornmeal fried oyster sandwich,
 remoulade, lettuce, house pickles,

14

All sandwiches served with herbed fries,
 old bay chips, or farm greens

**Grant House double stack
 smash burger***

Tillamook cheddar, house smoked bacon,
 lettuce, tomato, aioli, bread&butter pickles,
 with herbed fries, farm greens, or chips

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 • Parties may split check up to three ways

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: Coke, Diet Coke, Sprite, 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

Raspberry & Cream
panna cotta, cookie

5

Sticky pecan bread pudding,
coffee anglaise

5

Black cherry cheesecake, cocoa nib tulle

5



COCKTAILS

- VESPER 8
Shaken not stirred
CORPSE REVIVER no2 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

- | | |
|---|---|
| PROSECCO, IT 9/35
NV La Marca | ROSE 8/32
2016 Beiler "Sabine"
Coteaux d' Aix, FR |
| ROSE of CAVA, SP 8/32
NV Anna de Codorniu | PINOT NOIR 10/38
2016 Christopher Michael, OR |
| PINOT GRIS 13/40
2016 Christom E-A Hills, OR | SYRAH 9/36
2014 Lone Birch, Prosser, WA |
| REISLING 9/36
2015 Carl Graff, Mosel, GR | RED BLEND 12/42
2016 Syncline "Subduction"
Columbia Gorge, WA |
| CHARDONNAY 9/36
2016 Drumheller,
Columbia Valley WA | CABERNET SAUVIGNON
12/42
Substance 2015 WA |

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