

THE EATERY AT  
 THE  
**GRANT HOUSE**  
 BUILT 1849  
 VANCOUVER, WA

JOIN US FOR SUNDAY SUPPERS  
 A MONTHLY FEAST. ONE SEATING 6PM.  
 SEPTEMBER 9TH: DRY AGED BEEF FEAST

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

# BRUNCH

Almond cake, Ayer's Creek plums  
 5

Skillet Dutch baby, berries, cream  
 12

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

Vanilla bourbon custard French toast,  
 roasted stone fruits, warm maple syrup,  
 powdered sugar  
 11

Fried chicken & Belgian liege waffle,  
 honey bacon butter  
 16

Smoked trout hash, potatoes, peppers,  
 Summer 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  
 Add slice tomato\* +2

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

Shakshouka: baked eggs\*, stewed tomatoes,  
 peppers, onion, rye  
 14

Bacon sandwich, tomatoes, arugula,  
 avocado, basil mayonnaise  
 with seasoned potatoes or farm greens  
 14  
 Add an egg\* +2

Cobb salad, house ham, bacon, pickled  
 egg, tomatoes, buttermilk chive dressing  
 Add fried chicken +5  
 14

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

Brunch burger, fried egg\*, cheddar,  
 bacon, lettuce, tomato, aioli  
 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

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 4

Apple, Cranberry, Orange, Grapefruit,  
Pineapple, Tomato



## COCKTAILS

SEASONAL BELLININ 8

*Ask your server*

AVIATION 8

*London Dry Gin, Creme de Violette, Lemon*

CAIRPRIRHINA 9

*Cachaca, Lime, Sugar*

CORPSE REVIVER NO.2 9

*Cointreau, Absinthe, Lime, Gin*

ROYAL HIGBALL 10

*Bubbles, Cognac, Seasonal Berries*

## BEER & WINE

DRAFT BEER 6

*Ask your Server*

CANS 6

*Ask your Server*

### WINES BY THE GLASS

RIESLING 9/34

2015 Carl Graff  
Mosel, DE

PINOT GRIS 13/39

2016 Cristom  
Eola - Amity Hills, OR

PROSECCO, IT 9/35

NV La Marca

SAUVIGNON BLANC 8/36

2016 Geiser  
Marlborough, NZ

CHARDONNAY 11/44

2014 March Cellars  
Columbia Valley, WA

PINOT NOIR 10/36

2016 Oak Knoll  
Willamette Valley, OR

ZINFANDEL 11/42

2016 Seghesio 'Angela's Table'  
Sonoma County, CA

RED BLEND 12/42

2014 Burnt Bridge  
'Bridge Cuvee'  
Vancouver, WA

CABERNET SAUVIGNON 11/40

2015 Wines of Substance "Cs"  
Washington State

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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