

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

DINNER

SNACKS

"Lorelei"
 Briar Rose Creamery porter washed
 semi soft goat cheese, Ayer's Creek currants
 7

Oregon Albacore tuna confit, house saltines
 8

Summer sausage, gooseberry mostarda
 9

Pickled deviled eggs
 6

Crispy pole beans, spicy vinaigrette, orange
 8

Seared octopus,
 summer melon, peppers, 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

Heirloom tomatoes, cucumber,
 torn bread, basil, caper
 12

Shrimp dumplings, chicken broth,
 Row 7 potato, celery, beet
 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, currants,
 demi glace
 33

Roasted pork shoulder,
 peaches, freekeh,
 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

CAIPIRINHA
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

BARREL AGED :
GRANT HOUSE MANHATTAN
Templeton rye, caparno antica
13

NEGRONI
Bombay gin, campari, caparno antica
13

Whisky Flight

Cragganmore, Lagavulin, Ardbeg,
12

WINES BY THE GLASS

**SPARKLING
PROSECCO, IT**
NV La Marca 9/35

ROSE of CAVA, SP
Anna de Codorniu 9/36

**PINK
ROSE**
2017 Truth Teller 'Quip',
Yakima Valley, WA 10/38

**WHITE
RIESLING**
2015 Carl Graff
Mosel, GR 9/34

SAUVIGNON BLANC
2016 Giesen
Marlborough, NZ 8/32

PINOT GRIS
2016 Cristom
Eola - Amity Hills, OR 13/39

CHARDONNAY
2014 March Cellars
Columbia Valley, WA 11/44

**RED
PINOT NOIR**
2016 Oak Knoll,
Willamette Valley, OR 10/35

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

CABERNET SAUVIGNON
2016 Wines of Substance - Cs
Vancouver, WA 11/40

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.



*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