

THE EATERY AT

THE

# GRANT HOUSE

BUILT 1849

VANCOUVER, WA

JOIN US FOR SUNDAY SUPPERS  
A MONTHLY FEAST. ONE SEATING 6PM.  
RESUMING MARCH 3RD

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

## DINNER

### SNACKS

- Celery root bisque  
9
- House made cheese rolls, bacon butter  
baked to order  
9
- Duck liver mousse, house marmalade  
9
- Foie gras parfait, spiced bread  
12
- Crispy Brussels sprouts, spicy vinaigrette, orange  
9
- Burrata, pumpkin, saba, sage  
12
- Crispy calamari & garden vegetables,  
black garlic mayonnaise  
13
- Grant House chef board, meats, cheeses, pickles,  
fruits, breads & spreads  
25

### SMALL PLATES

- KALE CAESAR!  
sourdough crumb, Sarvecchio  
13
- Wobbly Cart Farms beets, citrus,  
fennel, zinfandel  
13
- Chicories, pomegranate, pistachio,  
turmeric ginger dressing  
12
- Dungeness crab toast, rouille  
14
- Ayer's Creek polenta, pork ragout,  
Winter vegetables  
14
- Gnocchi caccio e pepe, black truffles  
16
- Duck confit cassoulet, garlic sausage,  
Ayer's Creek tarbesque beans  
26

### LARGE PLATES

Spice rubbed half chicken  
kale, butternut squash

24

Porter braised short rib,  
mashed roots, glazed celery,  
Yorkshire pudding

28

**A feast for your table**

65 per guest

85 with beverage pairing

Full table participation required

Duck breast\*, freekeh,  
parsnips, hearty greens

29

Cod & clams,  
melted leeks, potatoes,  
saffron broth

29

House made tagliatelle,  
rabbit carbonara

25

Laney Family Farms  
New York Strip\*  
pommes agliot, Brussels sprouts,  
house steak sauce

38



\*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

Sous Chef Richard Elias • Sous Chef Damon Sarvela • Sous Chef Nathan Zoret-Russell

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## COCKTAILS



## WINE

**THE GRANT HOUSE ROYAL HIGHBALL**  
Brandy, fruit, bubbles

9

**CANDY CANE**  
Vodka, peppermint, sambuca, Heering's cherry

11

**FIRST SIGNS OF FROST**  
Aquavit, vodka, grape tannins

11

**AVIATION**  
Gin, creme de violette, lemon

9

**CORPSE REVIVER NO. 2**  
London Gin, cointreau, lillet blanc, lemon  
*A drink to cure all your ills*

11

**SMASHING PUMPKIN**  
Bulleit bourbon, pumpkin, lemon, bitters

9

**YOU'LL SHOOT YOUR EYE OUT**  
Rittenhouse rye, Laird's applejack, luxardo, lemon

11

**VIEUX CARRÉ**  
Rye, cognac, benedictine, bitters

12

### BARRELAGED :

**GRANT HOUSE MANHATTAN**  
Templeton rye, caparno antica, angostura bitters

13

**NEGRONI**  
Bombay gin, campari, caparno antica

13

### Whisky Flight 12

Bernheim - wheat  
Rittenhouse - rye  
JS Tallman - corn

### WINES BY THE GLASS

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

**ROSE of CAVA, SP**  
Anna de Codorniu 9/36

**PINK  
ROSE**  
2017 Bieler Pere & Fils "Sabine"  
Aix-En-Provence, FR, WA 10/38

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

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

**CHARDONNAY**  
2014 Vital Cellars  
Columbia Valley, WA 11/44

**VIOGNIER**  
2016 Tertulia Cellars  
Whistling Hills Estate Vineyard  
Walla Walla, WA 14/48

**RED  
PINOT NOIR**  
2016 Oak Knoll,  
Willamette Valley, OR 10/36

**MALBEC.**  
2016 Diseno  
Mendoza, Arg 11/42

**CABERNET SAUVIGNON**  
2016 Balboa  
The Rocks District, Walla Walla, 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.

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