

THE EATERY AT  
 THE  
**GRANT HOUSE**  
 BUILT 1849

VANCOUVER, WA

JOIN US FOR SUNDAY SUPPERS  
 A MONTHLY FEAST. ONE SEATING 6PM.  
 JANUARY 6TH: LITTLE ITALY

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

Chopped salad, chicken, bacon,  
 pickled egg, autumn squash, blue cheese,  
 buttermilk chive dressing, herbs

**14**

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

**14**

Salmon salad croissant  
 tarragon, citrus, butter lettuce,

**14**

Bacon sandwich, autumn squash,  
 arugula, apple, walnut, mayonnaise

**13**

Spiced chicken salad, celery,  
 spiced aioli, greens

**14**

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

**15**

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

**Grant House double stack  
 smash burger\***

Tillamook cheddar, house smoked bacon,  
 lettuce, 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

## 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

- Meyer lemon pot du creme, pistachio biscotti  
5  
White chocolate cranberry bread pudding,  
vanilla ice cream  
5  
Pumpkin cake, pumpkin frosting, brittle  
5



## COCKTAILS

- VESPER 8  
Shaken not stirred  
CORPSE REVIVER no2 8  
SMASHING PUMPKIN 8  
CANTON LEMONADE 7  
CAMPARI SPRITZER 7  
B.B. BELLINI 8

## BEER & WINE

- DRAFT BEER & BOTTLED BEER  
6  
Ask your server for selection

### WINES BY THE GLASS

- |   |   |
|---|---|
| PROSECCO, IT 9/35<br>NV La Marca                              | ROSE 8/32<br>2016 Beiler "Sabine"<br>Coteaux d' Aix, FR                 |
| ROSE of CAVA, SP 8/32<br>NV Anna de Codorniu                  | PINOT NOIR 10/35<br>2016 Oak Knoll,<br>Willamette Valley, OR            |
| PINOT GRIS 13/40<br>2016 Cristom E-A Hills, OR                | RED BLEND 12/42<br>2016 Burnt Bridge<br>"Bridge Blend"<br>Vancouver, WA |
| REISLING 9/36<br>2015 Carl Graff, Mosel, GR                   | CABERNET SAUVIGNON<br>11/40<br>2016 Balboa<br>Walla Walla, WA           |
| CHARDONNAY 11/44<br>2014 March Cellars,<br>Columbia Valley WA |   |

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