

JOIN US FOR SUNDAY SUPPERS  
 A MONTHLY FEAST. ONE SEATING 6PM.  
 APRIL 7TH: MUNICH IN SPRING

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

# DINNER

## SNACKS

- House made cheese rolls, bacon butter  
baked to order  
**10**
- Scotch egg, hot sauce, lemon  
**5**
- Carrot bisque, cardamom tuile  
**9**
- Pickled deviled eggs  
**5**
- Duck liver mousse, sherry gelee  
**9**
- Crispy Brussels sprouts, spicy vinaigrette, orange  
**9**
- Grant House chef board, meats, cheeses, pickles,  
fruits, breads & spreads  
**25**

## SMALL PLATES

- Burrata, relish of Spring greens,  
saba, sage, house focaccia  
**12**
- KALE CAESAR!  
sourdough crumb, Sarvecchio  
**13**
- Roasted Wobbly Cart Farms beets,  
grapefruit, fennel  
**13**
- Dungeness crab toast, rouille  
**16**
- Crispy calamari & garden vegetables,  
black garlic mayonnaise  
**13**
- Skillet spätzle & cheese,  
toasted bread crumb, apple butter  
**15**
- House made tagliatelle,  
rabbit carbonara  
**18**

## LARGE PLATES

Spice rubbed half chicken,  
butter poached turnip,  
rainbow chard, poppy  
**24**

Cassoulet of Duck confit,  
garlic sausage, braised pork,  
Ayer's Creek tarbesque beans  
**28**

Smoked double pork chop,  
bacon braised sauerkraut,  
Wobbly Cart Farms red carrots,  
hazelnut rye crumb  
**34**

Foraged mushroom risotto,  
parmesan, herbs  
**24**

Line caught steelhead,  
rutabaga, rutabaga shoots,  
sauce vert  
**27**

Pastured Oregon hanger steak\*  
crispy smoked new potatoes,  
raabs, green garlic butter  
**28**

### A feast for your table

**65** per guest

**85** with beverage pairing

Full table participation required



\*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 Zachary Stone  
 Sous Chef Richard Elias • Sous Chef Damon Sarvela • Sous Chef Nathan Zoret-Russell

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

JOIN US FOR SUNDAY SUPPERS  
 A MONTHLY FEAST. ONE SEATING 6PM.  
 APRIL 7TH: MUNICH IN SPRING

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

# LUNCH

## SNACKS

Housemade cheese rolls, bacon butter  
**8**

Tomato basil soup  
**6**

With Tillamook cheddar grilled cheese +9  
 Add house made bacon +4 avocado +3 pickles +1

Chicken liver mousse, sherry gelee  
**8**

Crispy Spring raabs, spicy vinaigrette, orange  
**8**

Grant House hot dog, mustard, relish, chips  
**12**

Crispy calamari & garden vegetables,  
 black garlic mayonnaise  
**13**

Soldier's lunch, selection of house meats, cheeses,  
 pickles, fruits, breads & spreads  
**14**

## SANDWICHES

Salmon salad croissant, tarragon,  
 citrus, butter lettuce  
**14**

Muffaletta of salami, soppressata,  
 provolone, and olive relish on focaccia  
**15**

Southern fried chicken, honey mustard,  
 pickles, lettuce  
**14**

Bacon sandwich, apple, greens,  
 sweet potato spread, walnut  
**14**

Crispy steelhead, remoulade,  
 lettuce, house pickles  
**15**

Hot Ham & Cheese  
 House smoked ham, Swiss, house kraut,  
 dill pickles, house mustard  
**15**

Grant House Double Stack Smash Burger  
 Tillamook cheddar, house bacon, lettuce,  
 aioli, bread & butter pickles  
**15**

All sandwiches served with herbed fries, kettle chips,  
 or farm greens

## SALADS

Roasted Wobbly Cart Farms beets,  
 grapefruit, fennel  
**12**

add steak\* or smoked trout +5

KALE CAESAR!  
 sourdough crumb, Sarvecchio  
**12**

Mixed farm green's, hazelnuts, goat  
 cheese, pickled golden raisins,  
 Zinfandel vinaigrette  
**11**

Butter lettuce, avocado,  
 radish, crouton,  
 green goddess dressing  
**12**

\*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 Zachary Stone  
 Sous Chef Richard Elias • Sous Chef Damon Sarvela • Sous Chef Nathan Zoret-Russell

360.906.1101 • 1101 OFFICERS ROW VANCOUVER, WA • EATERYATTHEGRANTHOUSE.COM