

THE EATERY AT
 THE
GRANT HOUSE
 BUILT 1849
 VANCOUVER, WA

JOIN US MAY 6TH:
 AS WE CELEBRATE THE OPENING OF OUR
 PATIOS, LAWN, & SUMMER HOURS
 ALL DAY HAPPY HOUR & MORE

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

BRUNCH

Skillet Dutch baby, spiced apples, cream

12

Dungeness Crab Eggs Benedict*,
 farm greens, hollandaise*,
 house made English muffin

19

Lemon cream cheese stuffed
 French toast

11

Fried duck confit & Belgian liege waffle,
 maple miso butter

16

Smoked trout hash, potatoes, peppers,
 Winter 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

The Infantry Breakfast, two eggs*,
 seasoned potatoes with
 biscuit or English muffin

With house made sausage, ham, or bacon 13

The Infantry Hanger Steak* and Eggs*
 seasoned potatoes with
 biscuit or English muffin

21

Bacon sandwich, hearty greens,
 apple, walnuts, squash
 with seasoned potatoes or farm greens

14

Add an egg* +2

Egg* & Cheese
 McGrant Muffin

with house made sausage, bacon,
 seasoned potatoes or farm greens

15

Crispy steelhead sandwich, remoulade,
 house pickles, butter lettuce
 with seasoned potatoes or farm greens

14

Brunch burger, fried egg*, cheddar,
 bacon, lettuce, aioli
 with seasoned potatoes or farm greens

15

Country Fried Steak,
 Biscuits & sawmill gravy, fried egg*

16

One egg* 2

House made bacon, ham, or sausage 5

Biscuit, croissant or English muffin, butter & jam 3

Seasoned potatoes & black garlic 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 • Sous Chef Zachary Stone

DRINKS

- DRIP COFFEE 3
- FRENCH PRESS 5/9
- ESPRESSO 3
- CAPPUCCINO 5
- LATTE 5
- MOCHA 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
- COCK & BULL GINGER BEER BOTTLE
3.5
- REFILLABLE LEMONADE /
ARNOLD PALMER 3.5
- JUICE 4
Apple, Cranberry, Orange, Grapefruit,
Pineapple, Tomato



COCKTAILS

- MIMOSA 8
- BOTTOMLESS MIMOSA 12
- GRANT HOUSE BLOODY MARY 10
House pickles
- AVIATION 8
London Dry Gin, Creme de Violette, Lemon
- SALTY DOG 9
Vodka, grapefruit, salt rim
- CORPSE REVIVER NO.2 9
Cointreau, Absinthe, Lime, Gin
- BRASS MONKEY 8
Pale ale & OJ

BEER & WINE

- BEER 6
ROTATING DRAFT, BOTTLES & CANS
Ask your Server

WINES BY THE GLASS

- | | |
|------------------------------------------------------------|--------------------------------------------------------------------|
| RIESLING 9/34
2015 Carl Graff
Mosel, DE | PINOT NOIR 12/42
2015 David Hill "Estate"
Forest Grove, OR |
| PINOT GRIS 13/39
2016 Cristom
Eola - Amity Hills, OR | MALBEC 11/42
2017 Ensedune
Cote d'Enserune, FR |
| CAVA 9/35
NV Flama D'or
Villa-rodona, SP | RED BLEND 8/32
2016 Clone Seven
Walla Walla, WA |
| PINOT GRIS 13/39
2016 Cristom
Eola - Amity Hills, OR | CABERNET SAUVIGNON 11/42
2012 Glencorrie
Columbia Valley, WA |
| CHARDONNAY 1 11/42
2014 Vital Cellars | |



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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