

THE EATERY AT
 THE
GRANT HOUSE
 BUILT 1849

JOIN US SATURDAY APRIL 20TH
 FOR OUR ANNUAL EASTER EGG HUNT
 MAKE YOUR BRUNCH
 RESERVATIONS NOW

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

VANCOUVER, WA

DINNER

SNACKS

House made cheese rolls, bacon butter
 baked to order
10

Pickled deviled eggs
5

German liver mousse, house mustard
9

Spring raabs sprouts, spicy vinaigrette, orange
9

Grant House chef board, meats, cheeses, pickles,
 fruits, breads & spreads
25

SMALL PLATES

Burrata, relish of Spring greens,
 saba, house focaccia
12

KALE CAESAR!
 sourdough crumb, Sarvecchio
13

Arugula, roasted Spring Vegetables,
 farm egg, chard onion vinaigrette
13

Dungeness crab toast, rouille
15

Crispy calamari & garden vegetables,
 black garlic mayonnaise
13

LARGE PLATES

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

House made tagliatelle,
 rabbit carbonara
18

Foraged mushroom risotto,
 parmesan, herbs
24

A feast for your table
65 per guest

85 with beverage pairing

Full table participation required

Seared salmon, watercress
 morels, sauce vert
32

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



*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

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LUNCH

SNACKS & STARTERS

House made 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

Pickled deviled eggs
5

Crispy Spring raabs, spicy vinaigrette, orange
8

Crispy calamari & garden vegetables,
black garlic mayonnaise
13

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

SANDOS & PLATES

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

Southern fried chicken, honey mustard,
pickles, lettuce
14

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

Crispy cod, 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

Beer battered Fish & Chips,
house tartar, malt aioli
18

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

SALADS

Arugula, roasted Spring vegetables,
farm egg, chard onion vinaigrette
13

add steak*, chicken, or
smoked trout +5

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

KALE CAESAR!
sourdough crumb, Sarvecchio
12

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

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