

LUNCH: Tue-Fri 11am-3pm
HAPPY HOUR: Tues-Fri 4-6pm
DINNER: Tues-Sat 5-9p
BRUNCH: Sat-Sun 10am-3pm



DINNER

SOUPS & SALADS

Add Steak*, Fried Chicken, or Smoked Trout 5

Arugula, Roasted Spring Vegetables, Farm Egg,
Chard-Onion Vinaigrette 13

Mixed Farm Greens, Hazelnuts, Goat Cheese, Pickled
Golden Raisins, Zinfandel Vinaigrette 11

Kale Caesar, Crouton, Sarvecchio 12

Wedge Salad, Bacon, Sunflower Seeds,
Blue Cheese, Goddess Dressing 12

Tomato Bisque or Soup du Jour 8

SMALL PLATES

Grant House Bacon Deviled Eggs 8

Grand Central Baguette, Butter, Sea Salt 5

Clams & Chorizo, Tomato, Saffron, Baguette 15

Crispy Calamari & Garden Vegetables,
Black Garlic Aioli 13

Grant House Chef's Board
Meats, Cheese, Pickles, Bread 15

House Made Cheese Rolls, Bacon Butter 8

LARGE PLATES

Herb Marinated Half Chicken, Potato Mousseline, Greens, Gremolata 25

House Made Tagliatelle, Lamb Ragu, Parmesan 22

Mushroom and Asparagus Risotto, Parmesan, Fresh Herbs 20

Pastured Oregon Hanger Steak*, Potato Mousseline, Asparagus, Herb Butter,
Red Wine Demi 28

Seared Salmon*, Spring Vegetable Medley, Sauce Verde, Lemon 32

Mac N' Cheese, Gruyere, Tillamook Cheddar, Blue Cheese, Bread Crumb 18

*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.

Executive Chef Zachary Stone