

The Eatery

Farm to Family

Large Plates

*All Sandwiches served with House Kettle Chips
Add \$1 for Garlic Fries or Grant House Greens*

Share Plates

Candied Bacon Deviled Eggs \$8

*Whipped Egg Yolks, Candied Bacon, Pickled Peppers * GF*

Crispy Brussels Sprouts \$9

*Flash Fried Brussels, Candied Bacon *GF*

Roasted Garlic Hummus \$11

Roasted Garlic, Chicory, Feta, House Made Pita

Bavarian Pub Style Pretzel \$9

*House Made Beer Cheese Sauce, Sweet & Spicy
Horseradish Mustard*

Smoked Trout Cakes \$15

*Local Fresh Caught Trout, Fire Roasted Red Pepper Bravas
Sauce **

White BBQ Pulled Pork \$14

*Smoked Pork Shoulder, Frittered Jalapeños, Pickles **

Club Sandwich \$14

*Roasted Turkey, Bacon, Fresh Tomato, Lettuce,
Garlic Aioli**

Ulysses' Reuben \$15

*House Smoked Pastrami, Sauerkraut, Thousand Island,
Rye Bread **

Buttermilk Fried Chicken \$16

*Free Range Chicken, Bacon, Buttermilk Dressing, Fresh
Tomato, Lettuce, Brioche **

Grant House Burger \$15

*1/2lb Grass Fed Beef, Relish Aioli, Dijon, Lettuce, Tomato,
Frittered Onions**

Add Cheese \$1 - Add Bacon \$2

Grilled Chicken Alfredo \$18

Grilled Chicken, Black Garlic, Local Foraged Mushrooms

Harvest Grains Bowl \$16

*Wild Rice, Harvest Grains, Shaved Brussels Sprouts, Carrot
Ribbons, Zucchini, Mushroom, Balsamic Reduction*

Starters

Chef's Soup Du Jour \$8

Caesar \$6/\$12

*Crisp Romaine, House Croutons, Classic Caesar Dressing,
Shaved Parmesan**

Grant House Field Greens

\$7/\$14

*Candied Walnuts, Poached Pears, Bleu Cheese Crumbles,
Red Wine Vinaigrette*

NW Spinach Salad \$15

*Candied Walnuts, Craisins, Goat Cheese, Balsamic
Vinaigrette*

Grilled Chicken Chop \$16

*Grilled Chicken, Mixed Greens, Hardboiled Egg, Bacon,
Tomato, Parmesan, Buttermilk Dressing * GF*

*Add Grilled Chicken * - \$6*

Seared Trout Filet or Grilled Prawn Skewer- \$9*

**These food items may be served raw or undercooked. Consuming raw or undercooked meat, eggs, fish or dairy could pose a health risk. No added gluten for items labeled GF.*