

Share Plate

Smoked Trout and Artichoke Dip \$13

Locally raised trout, artichoke hearts cheese and herbs served with crostini

Hummus \$12

House made hummus with roasted garlic, roasted red pepper Served with pita and pickled vegetable's

Salad

Caesar \$6/\$11

*Crisp Romaine, House Croutons, Classic Caesar Dressing, Shaved Parmesan *GF Add chicken \$8, Add salmon \$9, Add steak \$8*

Large Plates

Grant's Burger * \$15

1/3lb locally raised beef, Lettuce, Pickle, Onion with crispy shallots Add cheese \$1, add bacon \$2, Sub beyond burger \$4.0

Mac "N" Cheese \$13

Gruyere, White Cheddar, Mild Cheddar, and Swiss add Peppered Bacon \$3

Smoked Chicken Pasta \$18

Smoked chicken, oven roasted mushrooms and sun dried tomatoes with Lemon Cream Parmesan

Baked Trout * \$25

Locally raised trout with a lemon caper sauce with potatoes and chefs choice vegetable's

Grilled Salmon* \$25

Marion berry glaze, pickled rhubarb and blue berry garnish With potatoes and chef's choice vegetable

Vegetarian/Vegan Burrito \$15

Beyond burger, black beans, rice, veggies southwest sauce, with pico de gallo

Classic BLT

Bacon, lettuce, and tomato served on toasted sourdough bread, with fries \$13 Add avocado \$4

Deli Sandwich

Your choice of wheat or sourdough, ham, or turkey, cheddar or swiss lettuce, tomato, house made pickles, aioli, with fries \$12

Grant House Field Greens \$8/\$15

*Candied Walnuts, Bleu Cheese Crumbles, Croutons *GF Basil Vinaigrette, Ranch, Blue Cheese Add chicken \$8, Add salmon \$9, Add steak \$8*

Argentine Chimichurri Salad \$14

*House salad mix, avocado, shaved radish and carrot, tomato and fresh herb chimichurri dressing *GF*

Meals for Two (3 course)

(pick 2)

House Smoked Brisket, Grilled Salmon*,

Sicilian Chicken, or Baked Trout*

Caesar or House Salad

Vegetables and Potatoes

Chocolate Chip Cookie \$45

Kids Meals \$9

Mac "N" Cheese

Vegetable, salad, cookie

OR

Burger*

Fries or Salad (pick one), cookie

OR

Grilled Chicken

Vegetable, salad, cookie

Eatery at the Grant House

Tues – Sat, 11:00 – 7:00

**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*

THE EATERY AT THE GRANT HOUSE
Drinks to Go  **Wine to Go**

Black Powder Mojito

Silver rum, blackberry puree, soda water, fresh mint lemon and lime

\$9

General's Julep

Whiskey/Bourbon, fresh mint lemon, soda water with blackberry

\$9

Gettysburg Mary

Vodka or Gin, house Bloody Mary Mix fresh lemon and lime. Pickled vegetables.
Add peppered bacon, \$1

\$9

Cabernet Sauvignon

Canyon Road, Geyserville CA

\$19

Chardonnay

Canyon Road, Geyserville CA

\$19

Pinot Gris

Alevin Winery, Cave Junction OR

\$24

Pinot Noir

Wine by Joe, Dundee OR

\$28

Red Blend

Mercer Winery, Seattle WA

\$28

