The Eatery

Farm to Family

Cast Iron Biscuits & Gravy

House-made Biscuits, Fennel Sausage Gravy \$11

Bourbon Anglaise French Toast

Seasonal Fruit Compote, Streusel Crumble, With real Maple Syrup \$14

Caesar

Crisp Romaine, House Croutons, Classic Caesar Dressing, Shaved Parmesan \$7/14

Grant House Field Greens

House salad mix, candied walnuts, tomato, cucumber, blue cheese crumbles, choice of dressing \$7/14

House Vinaigrette, Blue Cheese, Ranch, Honey Miso

Add chicken \$6, smoked trout \$5, steak* 8

Beets & Grains Salad with Greens

With fennel, red onion and mint \$14

All Breakfast items below are served with Country Potatoes

Add \$1 for Grant House Greens

Chiliquilles Rojo

Corn tortillas, onions, peppers, chorizo, and 2 eggs baked in a cast iron skillet \$15

Grant House Burger*

1/3 patty grain fed beef, tomato,
Pickle, onion, herbed aioli served on a Brioche bun with fries \$15

Add Cheese \$1 - Add Bacon \$2 Sub beyond burger, \$4

McGrant Biscuit Sandwich

Farm Fresh Eggs, Tillamook Cheddar, Bacon, Sausage or Canadian bacon,* \$14

Ulysses" Ruben

House cured and smoked pastrami, 1000 island dressing, sauerkraut on marbled rye \$15

The Infantry

Two Farm Fresh Eggs, House Made Biscuit and Your Choice of Bacon, Sausage, or Canadian bacon* \$13

NY Steak & Eggs

Free Range Eggs, Seasoned Potatoes, House Made Biscuit* \$22

Classic BLT

Bacon, lettuce, and tomato served on
toasted sourdough bread \$13

Add avocado \$4

Meatloaf Sandwich

Grass Fed Beef, lettuce, tomato, Onion, with fries \$14

Gen. Bonneville's Eggs Benedict

Your classic, Canadian bacon, poached egg, hollandaise sauce atop an English muffin \$15

NW Benne

Your classic Benne substituting smoked trout For Canadian bacon \$17

Brunch Beverages

MIMOSA \$9
BLOODY MARY \$10
BOTTOMLESS MIMOSA \$16

Sides

ADD EGG \$2 HOUSE MADE BISCUIT & JAM \$4 SEASONED POTATOES \$4 ADD BACON OR SAUSAGE \$4

Saturday and Sunday only