

DINNER 8/1/2021



PLEASE WEAR A FACE COVERING WHEN MOVING THROUGH PUBLIC SPACES IF NOT VACCINATED. PARTIES OF 6 OR MORE WILL BE ASSIGNED A 20% SERVICE CHARGE.

15611 Main St NE Duvall, WA 98019

@the\_grange\_duvall

## · WOOD FIRED PIZZA ·

OUR PIZZAS ARE MADE WITH NON-GMO WASHINGTON GROWN FLOUR; OUR DOUGH IS NATURALLY LEAVENED, & OUR MOZZARELLA IS HAND STRETCHED DAILY. GLUTEN FREE PIZZA AVAILABLE!

- MARGHERITA -17  
ORGANIC TOMATO SAUCE, FRESH MOZZARELLA, BASIL, ARBEQUINA OLIVE OIL
- PEPPERONI -19  
ORGANIC TOMATO SAUCE, ALL-NATURAL BEEF PEPPERONI, FRESH MOZZARELLA, PROVOLONE
- HEARTH FARM SAUSAGE -24  
ORGANIC TOMATO SAUCE, HOUSE MADE FENNEL SAUSAGE, FRESH MOZZARELLA, PROVOLONE, MAMA LIL'S PEPPERS
- SNO-VALLEY MUSHROOM -24  
MUSHROOM PESTO, ROASTED LOCAL SHIITAKE MUSHROOMS, CARAMELIZED ONION, FRESH MOZZARELLA, PECORINO-ROMANO
- CIAO BELLA -23  
HEARTH FARM BASIL PESTO, SUMMER SQUASH, APPLEWOOD SMOKED BACON, RED ONION, MOZZARELLA, PROVOLONE
- HAY EWE! -23  
SEASONED CRÈME FRAICHE, MERGUEZ LAMB SAUSAGE, SKAGIT GOLD POTATOES, SAMISH BAY FETA, HEARTH FARM CHERRY TOMATO
- CONSERVA -19  
ORGANIC TOMATO SAUCE, CASTELVETRANO OLIVES, RED ONION, MAMA LIL'S PEPPER, ROSEMARY
- 4 CHEESE PIZZA -17  
ORGANIC TOMATO SAUCE, MOZZARELLA, FIOR DI LATTE, PROVOLONE, REGGIANO

## · PIZZA ADD ONS ·

- GLUTEN FREE CAULIFLOWER CRUST -4  
ARUGULA -2  
MAMA LIL'S PEPPERS -3  
SNO-VALLEY MUSHROOMS -4  
CASTELVETRANO OLIVES -2  
RED ONION -1  
PROSCIUTTO AMERICANA -4  
FRESH MOZZARELLA -3  
FENNEL SAUSAGE -4  
HARDWOOD SMOKED BACON -3  
PEPPERONI -3  
SPICY WILDFLOWER HONEY -2

## · SALADS & SMALL PLATES ·

- FRESH BAKED FLATBREAD -5  
OLIVE OIL, ROSEMARY, SAGE, SEA SALT  
\*ADD GOAT CHEESE SPREAD OR BEET HUMMUS -3
- PICKLED VEGETABLES -8  
LOCAL ORGANIC BRINED & FERMENTED VEGETABLES
- OLIVES & ALMONDS -9  
BALSAMIC MARINATED CASTELVETRANO OLIVES & MARCONA ALMONDS
- VALLEY CAESAR -14  
HEARTH FARM RADICCHIO, \*\*CAESAR STYLE DRESSING, ROSEMARY-GARLIC CROUTONS, PARMIGIANO-REGGIANO
- SUMMER PANZANELLA SALAD -15  
HEARTH FARMS TOMATO, YAKIMA YELLOW PEACHES, HEARTH FARM CUCUMBER, HERBED BUTTERMILK DRESSING, RYE CROUTONS
- SARAH'S CHARRED CARROTS -13  
WHIPPED GOAT CHEESE, BEET HUMMUS, CRUSHED HAZELNUTS, FINE HERBS
- WOOD OVEN ROASTED SUMMER SQUASH -12  
HEARTH FARM ZUCCHINI, TONNATO, CALABRIAN CHILI, LEMON

## · LARGE PLATES ·

- MAD HATCHER FARMS ROASTED CHICKEN -27  
LOCALLY RAISED HALF BIRD, ROASTED HEARTH FARM POLE BEANS, SCARLET POTATOES, PRESERVED LEMON TAPENADE
- LANROC FARM PORK CHOP -29  
PASTURE RAISED PORK, TOMATO BRAISED CHICKPEAS, ROASTED HEARTH FARM SUMMER SQUASH, ROMESCO SALSA
- WHOLE ROASTED BROOK TROUT -32  
IDAHO FARMED STEELHEAD TROUT, HARISSA ROASTED TURNIPS, BLISTERED SHISHITO PEPPERS, \*\*GARLIC-LEMON AIOLI, GREEN CORIANDER RELISH

## · DESSERTS ·

- LEMON POUND CAKE -12  
GRAND MARNIER GLAZE, PEACH-BERRY COMPOTE
- CARROT CAKE -12  
MASCARPONE FROSTING, CITRUS ZEST, CRASINS

\*\*Meats may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. The Grange would like to acknowledge that our restaurant is situated on the ancestral home of the Skykomish, Tulalip, & Duwamish peoples.

## **·HOUSE COCKTAILS \$13·**

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**\*\*SUMMER SPECIAL SANGRIA \$9\*\***

BLENDING RED WINE, SPICED RUM, GINGER

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**DUCK FAT SAZERAC**

DUCK FAT WASHED BOURBON, ABSINTH, SIMPLE, PEYCHAUD'S

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**HIBISCUS SPRITZ**

NEW AMSTERDAM GIN, HIBISCUS SYRUP, PROSECCO, MINT

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**PAPER PLANE**

BOURBON, APEROL, LEMON, AMARO NONINO

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**GRANGE MARGARITA**

SILVER TEQUILA, FRESH LIME, TRIPLE SEC, S&S, GRAND MARNIER

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**BAJA**

VIDA MESCAL, HONEY SYRUP, FRESH LIME, CLOVE TINCTURE

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**BEET NIK**

BEET INFUSED VODKA, FRESH LEMON, GINGER SYRUP, TWIST

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**OLD FASHIONED**

RYE, ORANGE, RAW SUGAR, ANGOSTURA BITTERS

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**BARREL AGED BOULEVARDIER**

BOURBON, CAMPARI, SWEET VERMOUTH, OAK BARREL

## **·ROTATING DRAFT BEERS·**

ASK YOUR SERVER ABOUT TODAY'S TAPS

## **·BUBBLES·**

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DE FAVIERI PROSECCO, SPAIN -11/38

BOHIGAS, CAVA, SPAIN -32

J. LAURENS, BRUT ROSÉ, D'AVAIL FRANCE -32

## **·WHITE·**

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**\*WINE PICK OF THE WEEK\* LORELLE PINOT GRIGIO, COLOMBIA VALLEY, WA -9**

TERRA BLANCA, SAUVIGNON BLANC, WASHINGTON -10

TERRA BLANCA, CHARDONNAY, WASHINGTON -10

ANNABELLE, CHARDONNAY, NAPA, CALIFORNIA -32

LONE BIRCH ROSÉ, WASHINGTON -9/32

CAPITELLO, PINOT GRIS, OREGON -28

AMITY VINEYARDS WHITE PINO NOIR, OREGON -38

J. SCOTT CELLARS VIOGNIER, OREGON -32

WONDERFUL WINE CO. ORGANIC CHARD, CA -30

MOULIN DE FERRAND ORGANIC SAUV. SEMILLON, FRANCE -26

## **·RED·**

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RESERVE DE MARANDE, PINOT NOIR, FRANCE -13/42

PAMPLIN WINERY, RED I.Q. BLEND, WA. -11/38

ORENDA, CABERNET SAUVIGNON, WA. -14/42

SONDER, FIELD BLEND, WA. -13/40

COVINGTON CELLARS SANGIOVESE, WA. -40

IL GHIZZANO, SANGIOVESE, TUSCANY, ITALY -32

KEN WRIGHT, PINOT NOIR, OREGON -52

DE LILLE, D2, BORDEAUX-STYLE BLEND, WA. -58

ORENDA, MERLOT, CARNATION, WA. -44

NOVELTY SYRAH, COLUMBIA VALLEY, WASHINGTON -36

## **·CIDER·**

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FINN RIVER, CHIMACUM WA, PEAR CIDER, FULL PINT -9

FINN RIVER ESTATE, BLUE HUE 750ML -24

FINN RIVER, FARMSTEAD, 500ML -10

LE PERE JULES CIDRE DE NORMANDIE, FRANCE 750ML -20

POMMEAU 3OZ -5

CALVADOS 3OZ -9

**·N/A·**

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**\$3**

**COKE & DIET**

**SPRITE**

**IZZIE APPLE**

**IZZIE CLEMENTINE**

**IZZIE PEACH**

**SAN PELLEGRINO**

**ROOT BEER**

**ORGANIC LEMONADE**

**ICED TEA**

**FIDALGO ORGANIC COFFEE**

**NUMI TEA**

**IGGY'S ORGANIC KOMBUCHA -5**