



15611 Main St NE Duvall, WA 98019

thegrangeduvall.com @the\_grange\_duvall  
Parties of 6 or more charged 20% gratuity

## BRUNCH AT THE GRANGE

### • BRUNCH PLATES •

#### **GRANGE FRENCH TOAST -17**

Macrina Brioche, Apple Confit, Crème Anglaise, Organic Maple Syrup

#### **BUTTERMILK PANCAKES -17**

Blueberries, House-made Whip Cream, and Organic Maple Syrup

#### **SHAKSHUKA BAKED EGGS - 17**

2 Organic Eggs\*\*, Spiced Tomato Sauce, Samish Bay Feta, Fresh Herbs, Hearth Greens, Grilled Sourdough

#### **HARVEST HASH (GF) -22**

Painted Hills Beef Brisket, Winter Vegetable Medley, Herb Roasted Potatoes, Sunny Side up Egg\*\*

#### **PORK BELLY BENEDICT – 22**

House-made Buttermilk Biscuits, Lanroc Pork Belly, Classic Hollandaise, Poached Organic Eggs\*\*, Herb Roasted Potatoes

#### **HOUSE SMOKE SALMON FLORENTINE -30**

House-made Buttermilk Biscuits, Tomato, Spinach, Classic Hollandaise, Poached Organic Eggs\*\*, Herb Roasted Potatoes

#### **BISCUITS AND GRAVY -12**

House-made Biscuits, Traditional Sausage Gravy

#### **FARMERS BREAKFAST -17**

2 Organic Eggs\*\* Any Way, Sausage or Bacon, Grilled Sourdough, Herb Roasted Potatoes

#### **BUTTERMILK FRIED CHICKEN SANDWICH -19**

Buttermilk Brined Chicken Thigh\*\*, Apple Cabbage Slaw, Tomatillo Chutney, Aioli, Macrina Brioche Bun, Battered French Fries

#### **THE GRANGE BURGER - 19**

PNW Grass-fed Beef\*\*, Thick Cut Bacon, Tillamook Cheddar, Red Onion Chutney, Aioli, Pickle Chips, Arugula, Brioche Bun, Battered French Fries

\*\*Meats and Eggs may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### • SIDES •

ADD A FARM FRESH EGG -2 OR TWO -3

3 PIECES BACON OR SAUSAGE -6

GRILLED SOURDOUGH W/ BUTTER & JAM -4

HOUSE BISCUIT W/ BUTTER & JAM -6

MIXED FRUIT -7

HOUSE GRANOLA W/ FRUIT & LOCAL YOGURT -10

ROASTED POTATOES W/ AIOLI -7

SIDE ONE PANCAKE -10

\*\*VALLEY CAESAR SALAD -11

FRENCH FRIES -7

SIDE FRIED CHICKEN THIGH – 9

### • BRUNCH BEVERAGES •

#### COFFEE DELIGHT

Coffee, Kahlua, Bailey's,  
Amaretto, Topped w / Whipped  
Cream \$13

#### Boozy

BLOODY MARY \$11

GARIBALDI \$12

GIUSEPPE'S SUNRISE \$13

MIMOSA \$10

BOOZY COFFEE \$10

Irish, Baileys, or Kahlua

APEROL SPRITZ \$12

TEQUILA SUNRISE \$10

SCREWDRIVER \$9

BRUT \$9/33

CAVA \$40

BRUT ROSÉ \$44

### • Non-Boozy - \$3 •

FIDALGO ORGANIC COFFEE

STASH TEAS-

Earl Grey, English Breakfast, Mint, Chamomile,  
Lemon Ginger, Green

SPARKLING WATER

IZZE SPARKLING-

Blackberry, Clementine, Mango, Apple

LEMONADE

ICED TEA

ARNOLD PALMER

ORGANIC MILK

ORGANIC CHOCOLATE MILK

ACHORHEAD COLD BREW COFFEE \$4

• **WOOD FIRED PIZZA** •

Our pizzas are made with non-GMO Washington grown flour; our dough is naturally leavened, & our mozzarella is hand stretched daily.

**MARGHERITA** -17

Organic Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

**PEPPERONI** -20

Organic Tomato Sauce, Pepperoni, Fresh Mozzarella, Provolone

**HEARTH FARM SAUSAGE** -24

Organic Tomato Sauce, House Made Fennel Sausage, Fresh Mozzarella, Provolone, Mama Lil's Peppers

**SNO-VALLEY SHIITAKE MUSHROOM** -24

Mushroom Pesto Sauce, Caramelized Onion, Fresh Mozzarella, Pecorino- Romano

**PINEAPPLE PEPPER** -24

Hearth Farm Red Pepper Sauce, Canadian Bacon, Fresh Pineapple, Fresh Mozzarella, Mama Lil's Peppers

**BACON BLUE CHEESE** -28

Crème Fraîche, Provolone, Pears, Bacon, Blue Cheese, Red Onion, Chives, Balsamic Gastrique

**GRANGE SUPREME** -28

Organic Tomato Sauce, Pepperoni, House Made Fennel Sausage, Fresh Mozzarella, Provolone, Red Onion, Shiitake Mushrooms, Castelvetroano Olives

**SQUASH CHICKEN PIE -24 OR Vegetarian -20**

Crème Fraîche, Grilled Chicken, Butternut Squash, Kale, Mamas' Lil Peppers, Provolone, Pickled Red Onion

**CONSERVA** -19

Organic Tomato Sauce, Castelvetroano Olives, Red Onion, Mama Lil's Peppers, Herbs (vegan)

**4 CHEESE PIZZA** -18

Organic Tomato Sauce, Mozzarella, Fior Di Latte, Provolone, Romano

• **PIZZA ADD ONS** •

GLUTEN FREE CAULIFLOWER CRUST -8

ARUGULA -2

MAMA LIL'S PEPPERS -3

SNO-VALLEY SHIITAKES-5

CASTELVETRANO OLIVES -2

RED ONION -1

PINEAPPLE -2

FRESH MOZZARELLA -5

FENNEL SAUSAGE -5

HARDWOOD SMOKED BACON -3

PEPPERONI -3

SPICY WILDFLOWER HONEY -2

SPANISH WHITE ANCHOVY -3

HOUSE-MADE RACH SIDE -2

• **BREAKFAST PIZZAS** •

**SCRAMBLE PIE -18**

Organic Tomato Sauce, Fresh Mozzarella, Provolone, 2 Scrambled Organic Eggs, Bacon

**SUNNY FLORENTINE – 18**

Organic Tomato Sauce, Fresh Mozzarella, Fresh Diced Tomato, 2 Organic Eggs Sunny Up, Baby Spinach, Pecorino Romano, Balsamic Gastrique