

15611 Main St NE Duvall, WA 98019

@the_grange_duvall

2/2/2023



Parties of 6 or more will be assigned a 20% service charge.

• SALADS & SMALL PLATES •

FRESH BAKED FLATBREAD -8

Olive Oil, Rosemary, Sage, Sea Salt

*Add Goat Cheese Spread or Beet Hummus -3 GF -8

VALLEY CAESAR SALAD -14

Baby Kale, Roasted Squash, Caesar Dressing**, Herb

CROUTONS, PARMESAN * Add Spanish White Anchovy -3

BEET AND ORANGE SALAD -12

Pickled Beet, Fried Fennel, Goat Cheese, Honey,

Hazelnuts, Citrus White Wine Vinaigrette, Arugula

PORK FRIES -12

W/ Red Pepper Coulis, Tomatillo Chutney

FINGERLING POTATOES JOJOS - 11

Bacon Lardon, House Ranch Dressing

GF ONION RINGS – 10

Gluten Free Tempura Batter, Creole Remoulade

SARAH'S CHARRED CARROTS -13

Beet Hummus, Goat Cheese Spread, Sunflower Seeds, Chives

BACON BALSAMIC BRUSSELS -13

Roasted Local Brussel Sprouts, Pickled WA Fuji Apple,

House Bacon Lardon, Balsamic Gastrique

SAUTÉED KALE w/ BRATWURST -15

House-made Bratwurst, Onion, Mustard, White Wine,

Cream, Roasted

Potatoes

BRISKET MAC -16

W/ House-smoked Brisket, Aged White Cheddar & Cumin

Bread Crumb

•SALAD ADD ON•

MAD HATCHER GRILLED CHICKEN BREAST -12

• LARGE PLATES •

PAN SEERED WINTER CITRUS CHICKEN -34

Mad Hatcher Chicken Breast, Herb Roasted Potatoes,

Seasonal Vegetable Medley, Orange Chicken Demi

LANROC FARMS BONE-IN PORK CHOP -36

Braised Cabbage, Herb Roasted Potatoes, Tomatillo Chutney

CHICKEN & BISCUITS -22

W/ Carrots, Braised Cabbage, Green Beans, Celery, Potatoes,

and House-made Biscuits

SHEPHERDS PIE -28

Lamb, Carrots, Green Beans, Corn, Garlic White Cheddar

Mashed Potatoes

SMOKED PAINTED HILLS BEEF SHORT RIB -46

Braised Cabbage, Herb Roasted Potatoes, Red Wine Soubise

MERGUEZ PEPPER & ONION PAPPARDELLE -28

Lamb Merguez Sausage, Bell Pepper, Onion, Fennel Red Wine

Sauce

MEATBALL PAPPARDELLE -25

House Made Beef and Pork Meatballs, House Roma Sauce,

Pecorino

FALL PAPPARDELLE ALFREDO – 21

Roasted Squash, Leeks, Kale

*Add Grilled Chicken Breast – 12

SMOKED BRISKET SANDWICH – 28

Aioli, Slaw, Red Onion Chutney, Arugula

Onion Rings, Creole Remoulade

MAPLE GLAZED COD -39

Citrus Cream Sauce, Herb Roasted Potatoes, Seasonal

Vegetable Medley

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The Grange would like to acknowledge that our restaurant is situated on the ancestral home of the Skykomish, Tulalip, & Duwamish peoples



• WOOD FIRED PIZZA •

• PIZZA ADD ONS •

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, Castelvetrano 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, Castelvetrano Olives, Red Onion, Mama Lil's Peppers, Herbs (vegan)

4 CHEESE PIZZA -18

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

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

GRILLED CHICKEN -4

HARDWOOD SMOKED BACON -3

PEPPERONI -3

SPICY WILDFLOWER HONEY -2

SPANISH WHITE ANCHOVY -3

HOUSE-MADE RACH SIDE -2

• DESSERTS •

TRESSAS CARROT CAKE -12

Buttercream Frosting

FLOURLESS CHOCOLATE CAKE -11

Cranberry Orange Sauce

APPLE GOLDEN RAISIN BREAD PUDDING -11

Caramel Sauce

*Add Vanilla Ice Cream -3

• N-A BEVERAGES • \$3

Coke, Diet Coke, Sprite

Izze Apple, Clementine, or Mango

Organic Lemonade

Sparkling Water

Root Beer

Iced Tea

Fidalgo Organic Coffee

Iggy's Organic Kombucha -5

STASH Hot Tea-

Earl Grey, English Breakfast, Chamomile,

Lemon Ginger, Green, or Mint

Organic Juice- Apple, Orange, Cranberry

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• **HOUSE COCKTAILS** • \$13

BEETNIK

Beet-infused Vodka, Lemon, Ginger Simple

HEARTS AFLAME

Hawthorn Oxymel, Prosecco, Elderflower Liqueur, Simple

TE AMO, TEQUILA!

Tequila, Aperol, St. Germain, Lemon, Angostura Bitters

APRICOT SOUR

Bulleit Rye Whiskey, Apricot Liqueur, Simple, Lemon, Bitters

BLACK MANHATTAN

Rye Whiskey, Amaro Averna, Angostura Bitters, Luxardo Cherry

GRANGE OLD FASHIONED \$12

Four Roses Bourbon, Angostura and Orange Bitters, Luxardo Cherry

BIG GIN PAPER PLANE \$15

Bourbon Barrel Big Gin, Aperol, Amaro Nonino, Lemon

• **ROTATING DRAFT BEERS** • \$8

Ask Your Server About Today's Taps
Draft Finn River Pear Cider -10

• **CIDER** •

~**Finn River, Chimacum WA**~

Farmstead, 500ml -11

Black Currant, 500ml -12

Solstice Saffron, 500ml -11

Autumn Blush 750ml -26

Perry 750ml -26

Blue Hewe 750ml -28

Golden Russet 750ml -24

~**Le Pere Jules, France**~

Pommeau de Normandie, 3oz -8

Cidre de Normandie, 750ml -34

Calvados, France 2oz -11

~**Empyrical Cidery Seattle, WA**~

Objective 500ml -18

Reciprocal 500ml -15

La Raison 500ml -19

La Raison Reserve 500ml -22

• **Wildness Within Herbal Shrubs** • \$10

All Served with Soda Water and Lime Wedge

Tastes Like Kombucha- **Non- Alcoholic**

Honor Thy Elder- Digestive and Immune Support

Anise, Aronia, Cinnamon, Clove, Elderberry, & More

Throat Elixir- Support Upper Respiratory System

Cottonwood Buds, Devils Club, Douglas Fir & More

Love Thy Heart- Heart & Circulation Support

Blueberry, Cardamon, Hawthorn, Lavender, & More

• **RED** •

Lone Birch, Red Blend, Wa -10/34

Delille Métier, Cabernet Sauvignon, Wa -15/56

Reserve de Marande, Pinot Noir, France -11/42

Airfield, Syrah, Wa -12/44

Barbera D'Alba, Italy -46

Orenda, Syrah, Carnation, Wa -72

Covington, Sangiovese, Wa -60

Il Ghizzano, Sangiovese, Tuscany, Italy -49

Ken Wright, Pinot Noir, Or -70

Amity, Pinot Noir, Or -56

DeLille, D2, Woodinville Wa. -76

Orenda, Merlot, Carnation Wa. -56

Orenda, Cabernet Sauvignon, Wa -56

Broadbent, Ruby Porto, Portugal, 3oz -7

• **WHITE** •

Lone Birch, Pinot Gris, Wa -9/30

Daughters & Sons Sauvignon Blanc -11/40

Moulin De Ferrand, Rosé, France -11/40

Compton, Chardonnay, Or -10/44

La Coste, Rosé d'une Nuit, France -50

Delille, Roussanne, Woodinville Wa -65

Two Vintners, Grenache Blanc, Wa -59

Amity Vineyards, White Pinot Noir, Or -47

Terra Alpina, Alois Pinot, Bianco Italy -39

• **BUBBLES** •

Di Faveri, Prosecco, Italy -10/38

Charles Meras, Brut, France -33

Mestrês 1312, Cava, Spain -40

J. Laurens, Brut Rosé, D'Aval France -44

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