



• SALADS & SMALL PLATES •

**VALLEY CAESAR SALAD -14**

Mixed Greens, Shaved Carrot, Heirloom Tomato, Radish, Caesar Dressing\*\*, Herb Crouton, Parmesan

**HEIRLOOM TOMATO RANCH SALAD -16**

Mixed Greens, Bacon Lardon, Chicken Tenders, Shaved Carrot, Herb Crouton

**BEEF and ZESTAR APPLE SALAD – 12**

Pickled Hearth Farm Beets, Local Zestar Apple, Beet Greens, Fried Fennel, Goat Cheese, Honey, White Wine Vinaigrette

**PICKLED VEGETABLE PLATE -10**

Mixed Hearth Farm Vegetables

**SARAH'S COLORFUL CHARRED CARROTS -13**

Beet Hummus, Goat Cheese Spread, Sunflower Seed, Chive

**VALLEY MUSHROOM STIR FRY -14**

White Beech, Shiitake, & Blue Oyster Mushroom, Seasonal Hearth Farm Vegetables, Pickled Red Onion

**MELON & PROSCIUTTO SALAD -16**

Cantaloupe, Plum, Grape, Basil, Balsamic Gastrique

**PORK FRIES -12**

W/ Apricot Relish

**CHICKEN WINGS -12**

Sweet & Spicy Sauce, Ranch, House Pickles

**FRESH BAKED FLATBREAD -8**

Olive Oil, Rosemary, Sage, Sea Salt

\*Add Goat Cheese Spread or Beet Hummus +3 or GF +8

**FRIED GREEN TOMATOES -12**

GF Tempura Batter, Creole Remoulade

**SMOKED SALMON CANAPÉ -12**

House Smoked Salmon, Cucumber, Goat Cheese, Chives

**SAUTÉED KALE w/ BRATWURST -15**

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

**BRISKET MAC -16**

House smoked Brisket, White Cheddar & Cumin Bread Crumb

**DUNGENESS CRAB CAKES -22**

W/ Shallot, Lemon Zest, Basil, Lemon Aioli, Garden Salad

•SALAD ADD ON•

**Mad Hatcher Pan Seared Chicken Breast -12**

• LARGE PLATES •

**SUMMER VEGETABLE FETTUCINE ALFREDO -22**

Cream, White Wine, Garlic, Lemon Zest, Parmesan, Sprouting Broccoli, Tomato, Summer Squash, Pecorino-Romano \*Add Pan Seared Chicken Breast +12

**FRESH PASTA w/ HOUSE ROMA SAUCE -25**

House Made Beef & Pork Meatballs OR Chicken Italian Sausage, Pecorino-Romano, Basil

**GRANGE BURGER -25**

House Ground Prime Chuck \*\*, Thick Cut Bacon, Tillamook White Cheddar, Red Onion Chutney, Aioli, Pickle, Arugula, Battered French Fries, Garden Salad

**APPLE WOOD SMOKED BRISKET PLATE -28**

Apple Fennel Slaw, Red Onion Chutney, Arugula, Tempura Onion Rings w/ Creole Remoulade

**CHEFS MUSHROOM GEMELLI -28**

Sprouting Broccoli, Roasted Garlic, Summer Squash, Herbs, Tomato, Shallot, Roasted Pepper, White Wine & Butter Sauce, Pecorino-Romano

**CHICKEN MARBELLA -25**

Braised Chicken Hindquarter, Apricot, Capers, Olive, Jasmine Rice, Garden Salad

**HOUSE ELK SAUSAGE -30**

Vegetable Medley, Mashed Potatoes, Pickled Plum, Grape

**PAN SEARED MAD HATCHER CHICKEN -34**

Chicken Breast, Mashed Potatoes, Vegetable Medley, Chicken Demi, Tomato Peach Salsa

**SUMMER PLUM BLACK COD \*\* -36**

Vegetable Medley, Mashed Potatoes, Pickled Plum, Grape

**LANROC FARMS BONE-IN PORK CHOP \*\* -36**

Braised Cabbage, Mashed Potatoes, Pork Appled Demi, Pickled Blueberry

**HERB BASTED BAVETTE of BEEF \*\* -**

Vegetable Medley, Mashed Potatoes, Tomato Peach Salsa, Grape \*Add Sautéed Mushroom Mix +10

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• 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 MUSHROOM -24**

Mushroom Pesto Sauce, Sno-Valley Mushroom Medley, Caramelized Onion, Fresh Mozzarella, Pecorino- Romano

**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

**HEARTH FARM HARVEST -24**

Tomato Sauce, Fresh Mozzarella, Basil Pesto, Cherry Tomato, Roasted Garlic, Summer Squash, Roasted Pepper, Pickled Red Onion, Balsamic Gastrique

**CHICKEN SHAKSHUKA PIZZA -24**

Spiced Shakshuka Tomato Sauce, Italian Chicken Sausage, Feta Crumble, Fresh Mozzarella, Basil, Chives

**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, Pecorino-Romano

• PIZZA ADD ONS •

GLUTEN FREE CAULIFLOWER CRUST -8

ARUGULA -2

MAMA LIL'S PEPPERS -3

SNO-VALLEY MUSHROOM MEDLEY -5

CASTELVETRANO OLIVES -2

RED ONION -1

FRESH MOZZARELLA -5

FENNEL SAUSAGE -5

ITALIAN CHICKEN SAUSAGE -4

HARDWOOD SMOKED BACON -3

PROSCIUTTO -8

PEPPERONI -3

SPICY WILDFLOWER HONEY -2

SPANISH WHITE ANCHOVY -3

HOUSE-MADE RANCH SIDE -2

• DESSERTS •

**FLOURLESS CHOCOLATE CAKE -11 (GF)**

Kahlua Chocolate Ganache, Crème A7nglaise

**BROOKIE SUNDAE -12**

Sea Salt Caramel Ice Cream, Chocolate Ganache, Whip Cream, Luxardo Cherry

**STRAWBERRY SHORTCAKE -12**

Strawberries, Whip Cream, Vanilla Ice Cream

**LEMON BUTTERMILK BUNDT -12**

Crème Anglaise, Fresh Fruit, Blueberry Sauce

**MIXED BERRY COBBLER -14**

Vanilla Ice Cream

**LOPEZ ISLAND BLUEBERRY SORBET -12**

w/ Fresh and Pickled Mixed Fruit, Cantaloupe

**\*Add Lopez Island Vanilla Ice Cream -3**

• N-A BEVERAGES • \$3

**Coke, Diet Coke, Sprite**

**Izze** – Clementine, Apple, or Mango

**Fresh Squeezed Lemonade -5**

**Sparkling Water**

**Root Beer or Ginger Beer**

**Iced Tea**

**Fidalgo Organic Coffee**

**Iggy's Organic Kombucha -5**

**Mountain Rose Herbs Loose Leaf Tea – \$4**

Earl Grey, Oolong, Chamomile, Lemon, Mint, or Vanilla Rooibos

**Organic Juice-** Apple, Orange, or Cranberry

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• **HOUSE COCKTAILS** • \$13

**BEETNIK**

Beet-infused Vodka, Lemon, Ginger Simple

**TE AMO, TEQUILA!**

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

**SIESTA**

Blanco Tequila, Campari, Lime, Grapefruit, Simple

**APRICOT SOUR**

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

**GRANGE OLD FASHIONED**

Four Roses Bourbon, Angostura and Orange Bitters, Luxardo Cherry

**BLACK MANHATTAN**

Rye Whiskey, Amaro Averna, Angostura Bitters, Luxardo Cherry

**SPEAK OF THE FENNEL**

Gin, Lillet Blanc, Simple Syrup, Fennel, Absente

**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

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

Tastes Like Kombucha & Non-Alcoholic  
Other Flavors Available in Our General Store!

All Served with Soda Water and Lime Wedge

**For the Love of Rose-** Digestive Systems Support  
Aronia Berry, Rosehips, Rose Petals, Mugwort, Ginger, Citrus, Cinnamon & More

**Berry Mint-** Immune System Support  
Blueberry, Thimbleberry, Huckleberry, Raspberry, Spearmint, Peppermint, & More

• **CIDER** •

~**Finn River, Chimacum WA**~

- Farmstead, 500ml -11
- Black Currant, 500ml -12
- Lavender Black Currant, 500ml -12
- Autumn Blush, 750ml -26
- Golden Russet, 750ml -24
- Perry, 750ml -26
- Blue Hewe, 750ml -28

~**Le Pere Jules, France**~

- Pommeau de Normandie, 3oz -8
- Cidre de Normandie, 750ml -34
- Calvados du Pays d'Auge 2oz -11

~**Empyrical Cidery Seattle, WA**~

- Objective, 500ml -18
- Reciprocal, 500ml -15
- La Raison, 500ml -19
- La Raison Reserve, 500ml -22

• **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
- Covington, Sangiovese, Wa -60
- Dolcetto D'Alba, Barbera, Italy -46
- Daughters & Sons, Cabernet Sauvignon, Wa -40
- Il Ghizzano, Sangiovese, Tuscany, Italy -49
- Ken Wright, Pinot Noir, Or -70
- Amity, Pinot Noir, Or -56
- Orenda, Merlot, Carnation Wa -56
- Delille, D2, Woodinville Wa -85
- Pearl and Stone, Mailbox Peak, Wa -88
- Broadbent, Ruby Porto, Portugal, 3oz -7

• **WHITE** •

- Lone Birch, Pinot Gris, Wa -9/30
- Daughters & Sons, Sauvignon Blanc, Wa -11/40
- Isenhower, Sangiovese Rosé, Wa -11/38
- Compton, Chardonnay, Or -10/38
- La Coste, Rosé d'une Nuit, France -50
- Pearl and Stone, Unemployment Beach, Wa -59
- Delille, Roussanne, Wa -65
- Two Vintners, Grenache Blanc, Wa -59
- Terra Alpina, Alois Pinot Bianco, Italy -39

• **BUBBLES** •

- Di Faveri, Prosecco, Italy -10/38
- Dibon, Cava Brut Rosé, Spain -9/33
- Charles Meras, Brut, France -33
- Mestrés 1312, Cava, Spain -40
- J. Laurens, Brut Rosé, D'Aval France -44

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