

• WOOD FIRED PIZZA •

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, Heirloom 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

• SALADS & SMALL PLATES •

VALLEY CAESAR SALAD -14

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

BEEF & ZESTAR APPLE SALAD - 12

Beet Greens, White Wine Vinaigrette, Crumbled Goat Cheese, Hazelnut, Local Honey, Fennel

MELON PROSCIUTTO SALAD -16

Cantaloupe, Plum, Basil, Balsamic Gastrique

HEIRLOOM TOMATO RANCH SALAD - 16

Mixed Greens, Bacon Lardon, Chicken Tenders, Shaved Carrot

SMOKED SALMON CANAPÉ -12

House Smoked Salmon, Cucumber, Goat Cheese, Chives

CHICKEN MARBELLA -25

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



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

• PIZZA ADD ONS •

GF 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

HOUSE-MADE RANCH SIDE -2

SARAH'S CHARRED CARROTS -13

Beet Hummus, Goat Cheese Spread, Sunflower Seeds, Chives

DUNGENESS CRAB CAKES -22

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

PICKLED VEGETABLE PLATE -10

Hearth Farm Vegetable Mixed Pickles

**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.

• **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

PALOMA

Reposado Tequila, Grapefruit Juice, Lime

APRICOT SOUR

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

GRANGE OLD FASHIONED \$12

Four Roses Bourbon, Angostura and Orange Bitters,
Luxardo Cherry

GRANGE MOJITO \$12

Fresh Mint, Aged Light Rum, Lime, Simple, Soda Water

BIG GIN PAPER PLANE \$15

Bourbon Barrel Big Gin, Aperol, Amaro Nonino, Lemon

BLACK MANHATTAN

Rye Whiskey, Amaro Averna, Angostura Bitters, Luxardo
Cherry

• **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

Lavender Black Currant, 500ml -12

Autumn Blush, 750ml -26

Perry, 750ml -26

Blue Hewe, 750ml -28

~**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

• **Non- Alcoholic Beverages** • \$3

COKE, DIET COKE, SPRITE

BEDFORDS ROOTBEER or GINGER BEER

FIDALGO ORGANIC COFFEE

STASH TEAS-

Earl Grey, English Breakfast, Chamomile, Green

SPARKLING WATER

IZZE SPARKLING-

Clementine, Mango, Apple

FRESH PRESSED LEMONADE \$5

ICED TEA

ARNOLD PALMER

ORGANIC MILK

ORGANIC CHOCOLATE MILK

ACHORHEAD COLDBREW COFFEE \$4

• **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, 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

Dibon, Cava Brut Rosé, Spain -9/33

Charles Meras, Brut, France -33

Mestrès 1312, Cava, Spain -40

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

• **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

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