



## • BREAKFAST PLATES •

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

Macrina Brioche, Seasonal Fruit, Crème Anglaise, Organic Maple Syrup

### **BUTTERMILK PANCAKES -17**

Choice of Pumpkin or Blueberries, Fresh Whipped Cream, 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, 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

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

House-made Biscuits, Traditional Sausage Gravy

### **FARMERS BREAKFAST -17**

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

### **RANCHER POTATOES (GF) -18**

Herb Roasted Potatoes, Red Peppers, Jalapeño Peppers, Bacon, Red Onion, White Cheddar Cheese, Sour Cream, Chives

### **FRESH FALL QUICHE -23**

**\*Vegetable or Smoked Salmon**

Seasonal Vegetables, Garden Salad, Herb Roasted Potatoes

## • SIDES •

**ADD A FARM FRESH EGG -2**

**MIXED FRUIT -7**

**HOUSE GRANOLA W/ FRUIT & LOCAL YOGURT -10**

**FRENCH FRIES -7**

**3 LINKS PORK OR CHICKEN SAUSAGE -8**

## • LUNCH PLATES •

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

Buttermilk Brined Chicken Thigh, Apple Cabbage Slaw, Lemon Garlic Aioli, Macrina Brioche Bun, Battered French Fries

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

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

### **DUNGENESS CRAB CAKES -22**

w/ Shallot, Lemon Zest, Lemon Aioli, Basil, Garden Fresh Salad

### **VALLEY CAESAR SALAD -14**

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

### **BEEF and MACINTOSH APPLE SALAD - 12**

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

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

Beet Hummus, Goat Cheese Spread, Sunflower Seeds, Chives

### **PICKLED VEGETABLE PLATE -10**

Hearth Farm Vegetable Mixed Pickles

### **SAUTÉED KALE w/ BRATWURST (GF) -18**

House-made Bratwurst, Onion, Mustard, White Wine, Cream, Herb Roasted Potatoes, 2 Organic Poached Eggs\*\*

### **CARAMELIZED PEAR BREAD PUDDING -12**

Caramel, Vanilla Ice Cream

**3 PIECES BACON -6**

**GRILLED SOURDOUGH W/ BUTTER & JAM -4**

**SIDE ONE PANCAKE -7**

**HOUSE BISCUIT W/ BUTTER & JAM -4 OR TWO -6**

**\*\*VALLEY CAESAR SALAD -11**

**SIDE FRIED CHICKEN THIGH -9**

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

A gratuity of 20% will be added to parties of six or more

## • 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

### **PUMPKIN & PIG-24**

Hubbard Squash Sauce, Goat Cheese, Bacon Lardon, Caramelized Onion, Kale

### **GRANGE SUPREME -28**

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

### **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 SHIITAKES-5  
CASTELVETRANO OLIVES -2  
RED ONION -1  
FRESH MOZZARELLA -5  
FENNEL SAUSAGE -5  
ITALIAN CHICKEN SAUSAGE -4  
BREAKFAST SAUSAGE  
(Pork or Chicken) -4  
HARDWOOD SMOKED BACON -3  
PEPPERONI -3  
HOUSE-MADE RANCH SIDE -2

## • Boozy Beverages •

**COFFEE DELIGHT \$13**  
Coffee, Bailey's, Kahlua, Amaretto, Whipped Cream  
**BLOODY MARY \$11**  
**MIMOSA \$10**  
**MIMOSA KIT \$35**  
**APEROL SPRITZ \$12**  
**TEQUILA SUNRISE \$10**  
**SCREWDRIVER \$9**  
**CHARLES MERAS BRUIT \$9/\$36**  
**MESTRES 1312 CAVA \$40**

## • Non- Boozy Beverages • \$3

**COKE, DIET COKE, SPRITE**  
**BEDFORDS ROOTBEER or GINGER BEER**  
**FIDALGO ORGANIC COFFEE**  
**MOUNTAIN ROSE HERBS LOOSE LEAF TEA— \$4**  
Earl Grey, Oolong, Chamomile, Lemon,  
Mint, or Vanilla Rooibos  
**SPARKLING WATER**  
**IZZE SPARKLING-**  
Clementine, Mango, Apple  
**FRESH PRESSED LEMONADE \$5**  
**ICED TEA**  
**ARNOLD PALMER**  
**ORGANIC MILK**  
**ORGANIC CHOCOLATE MILK**  
**ACHORHEAD COLD BREW COFFEE \$4**

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