



• SALADS & SMALL PLATES •

VALLEY CAESAR SALAD -14

Mixed Greens, Butternut Squash, Caesar Dressing**,
Herb Croutons, Parmesan

BEET and LIBERTY APPLE SALAD – 12

Pickled Hearth Farm Beets, Local Macintosh Apple, Beet
Greens, Fried Fennel, Goat Cheese, Hazelnuts, 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

ROASTED BRUSSELS SPROUTS -15

Bacon Lardon, Balsamic Gastrique, Pickled Golden Russet
Apples

CHICKEN WINGS -12

Sweet & Spicy Sauce, Ranch, House Pickles

FRESH BAKED FLATBREAD -8

Olive Oil, Rosemary, Sage, Sea Salt

*Add Goat Cheese Spread+3 or GF +8

FRIED ONION RINGS -12

GF Tempura Batter, Creole Remoulade

VALLEY MUSHROOM STIR FRY -14

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

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, Fall Salad

•SALAD ADD ON•

Mad Hatcher Pan Seared Chicken Breast -12

• LARGE PLATES •

FALL VEGETABLE FETTUCINE ALFREDO -22

Garlic, Cream, White Wine, Lemon Zest, Parmesan,
Winter Squash, Leeks, Kohlrabi, Pecorino-Romano
*Add Pan Seared Chicken Breast +12

CHEFS MUSHROOM GEMELLI -28

Sprouting Broccoli, Winter Squash, Herbs, Garlic, Shallot,
White Wine & Butter Sauce, Pecorino

FRESH FETTUCINE PASTA & HEIRLOOM 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, Fall Salad

QUINCE GLAZED HALIBUT -48

Red Kuri Squash Purée, Autumn Vegetable Medley

CHICKEN & BISCUITS -25

Braised Mary's Free-Range Chicken, Carrots, Potatoes,
Onions, House Biscuits

PAN SEARED MARY'S FREE-RANGE CHICKEN -34

Chicken Breast, Mashed Potatoes, Autumn Vegetable Medley,
Chicken Demi, Preserved Peach Relish

SHEPHERD'S PIE – 28

Braised Lamb, Soubise, Corn, Peas, Carrots, Celery, Potato

LANROC FARMS BONE-IN PORK CHOP ** -36

Braised Cabbage, Mashed Potatoes, Quince Applesauce

APPLE WOOD SMOKED BRISKET PLATE -28

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

BEEF BAVETTE STEAK AU POIVRE** -50

Mashed Potatoes, Autumn Vegetable Medley



• 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

SUMMER IN THE FALL -24

Basil Pesto, Cherry Tomato Chutney, Fresh Mozzarella, Fried Capers

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

PUMPKIN & PIG-24

Hubbard Squash Sauce, Goat Cheese, Bacon Lardon, Sweet Onion Jam, Chard & Kale

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

PEPPERONI -3

HOT HONEY -3

HOUSE-MADE RANCH SIDE -2

• DESSERTS •

FLOURLESS CHOCOLATE CAKE -11 (GF)

Grand Marnier Chocolate Ganache, Crème Anglaise

BROOKIE SUNDAE -12

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

PUMPKIN BUNDT CAKE -12

Poached Apple, Whipped Cream

CARAMELIZED PEAR BREAD PUDDING -12

Caramel, Vanilla Ice Cream

SPICE POACHED PEAR -10 (GF)

Lopez Island Blueberry Sorbet

*Add Lopez Island 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

FALL FROM THE TREE

Hearth Farm Cider, Calvados, Elderflower, Cinnamon

SPEAK OF THE FENNEL

Gin, Lillet Blanc, Simple Syrup, Fennel, Absente

PHANTOM ROSE

Vodka, Rose Geranium, Lime, Rose Water

BIG GIN PAPER PLANE \$15

Bourbon Barrel Big Gin, Aperol, Amaro Nonino, Lemon

TE AMO, TEQUILA!

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

GRANGE OLD FASHIONED

Four Roses Bourbon, Angostura and Orange Bitters, Luxardo Cherry

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

~**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

Forest Fire- Herbal Shrub

Elderberry, Echinacea, Nettle, Mustard Seed, Garlic Scapes, Horseradish, Cayenne, Thyme, Citrus

Enchanted Forest - Herbal Shrub

Rosehips, Aronia Berry, Hyssop, Hemlock Tree Needles, Cinnamon, Cardamom, Anise, Cedar, Sage, Spearmint

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

JB Neufeld, Red Blend, Yakima Valley, Wa -13/50
Delille Métier, Cabernet Sauvignon, Wa -15/56
Garageland Pinot Noir, Willamette Valley, Wa -14/52
Newsprint, Malbec, Wahluke Slope, Wa -12/46
Orenda, Merlot, Carnation Wa -11/42
Two Vintners, Syrah, Columbia Valley, Wa -14/52
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
Delille, D2, Woodinville Wa -85
Pearl and Stone, Mailbox Peak, Wa -88
Broadbent, Ruby Porto, Portugal, 3oz -7

WHITE

Illaha Pinot Gris, Willamette Valley, Or -13/50
Delille Métier Sauvignon Blanc, Columbia Valley, Wa -11/42
Isenhower, Sangiovese Rosé, Wa -11/38
Entiat Chardonnay, Lake Chelan, Wa -13/50
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
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

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