

## • 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

### 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

### BACON BLUE CHEESE -28

Crème Fraîche, Provolone, Pears, Bacon, Blue Cheese, Red Onion, Chives, 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, Butternut Squash, Caesar Dressing\*\*, Herb Croutons, Parmesan

### BEEF and MACINTOSH APPLE SALAD – 12

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

### CHICKEN & BISCUITS -25

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

### SHEPHERD'S PIE – 28

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



**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

PEPPERONI -3

SPICY WILDFLOWER HONEY -3

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

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

• **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

• **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

• **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

• **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

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** •

Ilalhe Pinot Gris, Willamette Valley, Or -13/50

Delille Métier Sauvignon Blanc, Columbia Valley, Wa -11/42

Entiat Chardonnay, Lake Chelan, Wa -13/50

DeLille, Roussanne, Woodinville Wa -65

Two Vintners, Grenache Blanc, Wa -59

Isenhower, Sangiovese Rosé, Wa -11/38

La Coste, Rosé d'une Nuit, France -50

Pearl and Stone, Unemployment Beach, Wa -59

• **BUBBLES** •

Charles Méras Brut, Blanc de Blancs -9/36

Mestrès 1312, Cava, Spain -40

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