



• SALADS & SMALL PLATES •

VALLEY CAESAR SALAD -14

Hearth Farms Radicchio, Mixed Greens, Caesar Dressing**, Herb Croutons, Parmesan

BEET and ORANGE SALAD – 12

Pickled Hearth Farm Beets, Cara Cara Oranges, Winter Greens, Fried Fennel, Goat Cheese, Walnuts, Honey, White Wine Vinaigrette

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

SAUTÉED KALE w/ BRATWURST -15

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

FRESH BAKED FLATBREAD -8

Olive Oil, Rosemary, Sage, Sea Salt

*Add Goat Cheese Spread+3 or GF +8

PORK RILLETTES -16

Grain Mustard, Dill Pickle, Fresh Baked Flatbread

FRIED ONION RINGS -12

GF Tempura Batter, Creole Remoulade

CHICKEN WINGS -12

Sweet & Spicy Sauce, Ranch, House Pickles

BRISKET MAC -16

House smoked Brisket, White Cheddar, Cumin Breadcrumbs

STEAMED MANILA CLAMS -15

White Wine, House Bacon, Tomato Broth

•SALAD ADD ON•

Mary's Pan Seared Chicken Breast -12

• LARGE PLATES •

MUSHROOM GEMELLI -28

Butternut Squash, Kale and Leeks, Herbs, Garlic, Shallot, White Wine & Butter Sauce, Pecorino

HEARTH FARM VEGETABLE LASAGNA -30

Chard, Leeks, Ricotta, Herbs, Roasted Heirloom Tomato Sauce, topped with Winter Vegetables
*Sub Beef, Pork and Lamb Bolognese Sauce +6

FRESH FETTUCINE PASTA & HEIRLOOM SAUCE -25

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

SHEPHERD'S PIE -28

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

CHICKEN & BISCUITS -25

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

FISH & CHIPS -30

Beer Battered Cod, French Fries, Tartar Sauce, Apple Fennel Slaw

PAN SEARED MARY'S FREE-RANGE CHICKEN -34

Chicken Breast, Mashed Potatoes, Autumn Vegetable Medley, Chicken Demi, Green Tomato Chutney

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

PAN-SEARED DENVER STEAK** -39

Foie Gras Butter, Mashed Potatoes, Winter Vegetable Medley

GRANGE BURGER -25

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

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

GRANGE SUPREME -28

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

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, 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

WHITE ANCHOVY -3

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

CARAMELIZED PEAR BREAD PUDDING-12

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

Iggy's Organic Kombucha -5

Iced Tea

Fidalgo Organic Coffee

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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•BAR MENU•

•HOUSE COCKTAILS• \$13

BEETNIK

Beet-infused Vodka, Lemon, Ginger Simple

FALL FROM THE TREE

Hearth Farm Cider, Calvados, Elderflower, Cinnamon

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

**sub Uncle Nearest 1884 \$3 in support of the Uncle Nearest HBCU*

Old Fashioned Challenge

BLACK MANHATTAN

Rye Whiskey, Amaro Averna, Bitters, Luxardo Cherry

ROTATING DRAFT BEERS \$8

Ask Your Server About Today's Taps

Draft Finn River 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

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

Forest Ginger, 500ml -12

Pear, 500ml -11

Autumn Blush 750ml -26

Perry 750ml -26

Golden Russet 750ml -24

Empyrial Cidery Seattle, WA

Objective 500ml -18

Reciprocal 500ml -15

La Raison 500ml -19

La Raison Reserve 500ml -22

Le Pere Jules, France

Pommeau de Normandie, 3oz -8

Cidre de Normandie, 750ml -34

Calvados, France 2oz -11

BUBBLES

Leon Manbach Extra Brut, Crémant d'Alsace -15/56

J Laurens Brut Rose, Crémant de Limoux -12/48

Champagne Alexandre Colson Grand Cru, NV -90

WHITE

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

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

Trossecco, Trocken Riesling-Rivaner, Germany -12/48

Entiat Chardonnay, Lake Chelan, Wa -13/50

DeLille, Roussanne, Woodinville Wa -65

Two Vintners, Grenache Blanc, Wa -59

La Coste, Rosé d'une Nuit, France -13/50

Pearl and Stone, Unemployment Beach, Wa -59

RED

JB Neufeld, Red Blend, Yakima Valley, Wa -13/50

Delille Métier, Cabernet Sauvignon, Wa -15/56

Garageland Pinot Noir, Willamette Valley, Or -14/52

Newsprint, Malbec, Wahluke Slope, Wa -12/46

Two Vintners, Syrah, Columbia Valley, Wa -14/52

Amity, Pinot Noir, Eola-Amity Hills, Or -52

Ken Wright, Pinot Noir, Willamette Valley, Or -70

Auclair, 96 Cedars, Red Mountain, Wa -60

Guardian, Chalk Line, Columbia Valley, Wa -74

Delille, D2, Woodinville, Wa -85

Pearl and Stone, Mailbox Peak, Wa -88

Broadbent, Ruby Porto, Portugal, 3oz -7

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