



• BREAKFAST PLATES •

GRANGE FRENCH TOAST -17

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

BUTTERMILK PANCAKES -17

Blueberries, Fresh Whipped Cream, Organic Maple Syrup

FARMERS BREAKFAST -17

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

HAM & EGGS (GF) -25

Hearth Farm Smoked Ham, 2 Eggs** Any Way, Winter Vegetables

PORK BELLY BENEDICT - 22

House-made Buttermilk Biscuits, Lanroc Pork Belly, Classic Hollandaise, Poached Organic Eggs**, Herb Roasted Potatoes

HARVEST HASH (GF) -22

Painted Hills Beef Brisket, Vegetable Medley, Herb Roasted Potatoes, Sunny Side up Egg**

BISCUITS AND GRAVY -12

House-made Biscuits, Traditional Sausage Gravy

SAUTÉED KALE w/ BRATWURST (GF) -18

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

SHAKSHUKA BAKED EGGS - 17

2 Organic Eggs**, Spiced Tomato Sauce, Samish Bay Feta, Fresh Herbs, Hearth Greens, Grilled Sourdough

WINTER VEGETABLE QUICHE -23

Seasonal Vegetables, Garden Salad, Herb Roasted Potatoes

BREAKFAST SCRAMBLE PIZZA -18

Sourdough Crust, Choice of Tomato Sauce or Sausage Gravy, Fresh Mozzarella, Bacon, and 2 Scrambled Eggs**

• 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

RASISH & RANCH SALAD -16

Heath Farms Radishes, Winter Greens, Chicken Tenders, House Bacon, Pickled Onion, Ranch Dressing

VALLEY CAESAR SALAD -14

Mixed Greens, Caesar Dressing**, Herb Crouton, Pecorino

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 CHARRED CARROTS -13

Beet Hummus, Goat Cheese Spread, Sunflower Seeds, Chives

DUNGENESS CRAB CAKES -22

Shallot, Lemon Zest, Basil, Lemon Aioli, Winter Greens Salad

• 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

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

LEON MANBACH EXTRA BRUT \$15/56

J LAURENS BRUT ROSE \$12/48

• 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

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