



• SALADS & SMALL PLATES •

**VALLEY CAESAR SALAD -14**

Radicchio, Mixed Greens, Caesar Dressing\*\*, Herb Croutons, Parmesan  
\*add White Anchovies +3

**ROASTED BEET and ORANGE SALAD – 12**

Roasted Hearth Farm Beets, Cara Cara Oranges, Goat Cheese, Walnuts, Chives, White Wine Vinaigrette

**RADISH AND RANCH SALAD – 16**

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

**SARAH’S COLORFUL CHARRED CARROTS -13**

Beet Hummus, Goat Cheese Spread, Sunflower Seed, Chives

**ROASTED BRUSSELS SPROUTS -15**

House Bacon, Balsamic Gastrique, Pickled Apples

**HEARTH FARMS WARM WINTER BEET SOUP -12**

Parsnip, Samish Bay Organic Yogurt, Chives

**FRESH BAKED FLATBREAD -8**

Olive Oil, Rosemary, Sage, Sea Salt  
\*Add Goat Cheese Spread+3 or GF +8

**DELICATA FRIES -10**

Choice of: Lemon Aioli, Spicy Aioli or Ranch

**VALLEY MUSHROOM STIR FRY -16**

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

**BRISKET MAC -16**

House smoked Brisket, White Cheddar, Cumin Breadcrumbs

**DUNGENESS CRAB CAKES -22**

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

**STEAMED MANILA CLAMS -15**

White Wine, House Bacon, Heirloom Tomato Broth

•SALAD ADD ON•

Mary’s Pan Seared Chicken Breast -12

• LARGE PLATES •

**SNO-VALLEY MUSHROOM GEMELLI -28**

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

**HOUSEMADE WINTER SQUASH RAVIOLI -28**

Winter Squash and Ricotta Ravioli, Basil Pesto, Pecorino

**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, Winter 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 PAINTED HILLS DENVER STEAK\*\* -39**

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

**SNO-VALLEY MUSHROOM -24**

Mushroom Pesto Sauce, Sno-Valley Mushroom Medley, Caramelized Onion, Fresh Mozzarella, Pecorino- Romano

**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)**

Kahlua Chocolate Ganache, Crème Anglaise

**BROOKIE SUNDAE -12**

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

**QUINCE & GOLDEN RAISIN BREAD PUDDING-12**

Caramel Sauce, Vanilla Ice Cream

**QUINCE & ORANGE MARMELADE CHEESECAKE-12**

Almond Biscotti Crust, Whipped Cream

**\*Add Lopez Island Ice Cream -3**

• N-A BEVERAGES • \$3

**Coke, Diet Coke, Sprite**

**Izze** – Clementine, Apple, Blackberry 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

**Empyrical 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**

Illahe 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

Pearl and Stone, Unemployment Beach Rosé, Wa -13/50

DeLille, Roussanne, Woodinville Wa -65

Two Vintners, Grenache Blanc, Wa -59

**RED**

Amity, Pinot Noir, Eola-Amity Hills, Or -14/52

Delille Métier, Cabernet Sauvignon, Wa -15/56

Auclair, 96 Cedars, Red Mountain, Wa -15/56

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

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

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

Guardian, Chalk Line, Columbia Valley, Wa -74

Delille, D2, Woodinville, Wa -85

Pearl and Stone, Mailbox Peak, Wa -88