

• 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, Caesar Dressing**, Herb Croutons, Pecorino

BEET and ORANGE SALAD – 12

Pickled Hearth Farm Beets, Cara Cara Oranges, Winter Greens, Fried Fennel, Goat Cheese, Walnuts, 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

WHITE ANCHOVY -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

Shallot, Lemon Zest, Lemon Garlic Aioli, Basil, 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

•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

Illaha 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

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