



## • 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

### **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\*\*

### **RANCHER POTATOES (GF) -18**

Herb Roasted Potatoes, Red Peppers, Jalapeño Peppers, Bacon, Red Onion, White Cheddar Cheese, Sour Cream, Chives

### **BISCUITS AND GRAVY -12**

House-made Biscuits, Traditional Sausage Gravy

### **SHAKSHUKA BAKED EGGS - 17**

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

### **SPRING VEGETABLE QUICHE -23**

Seasonal Vegetables, Garden Salad, Potato Gratin

### **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 -21**

Buttermilk Brined Chicken Thigh, Apple Cabbage Slaw, Lemon Garlic Aioli, Macrina Brioche Bun, Battered French Fries

### **THE GRANGE BURGER - 21**

House Ground Prime Chuck \*\*, Thick Cut Bacon, Tillamook White Cheddar, Red Onion Chutney, Aioli, Pickle Chips, Arugula, Brioche Bun, Battered French Fries

### **VALLEY CAESAR SALAD -14**

Mixed Greens, Caesar Dressing\*\*, Herb Crouton, Pecorino  
*Add White Anchovies +3*

### **FORAGED GREENS SALAD -12**

Dandelion Greens and Miner's Lettuce, Green Goddess Dressing, Sunflower Seeds, Pecorino

### **WOOD FIRE ROASTED CAULIFLOWER -12**

Roasted Tomato Vinaigrette

## • SIDES •

### **GRILLED SOURDOUGH W/ BUTTER & JAM -4**

### **HOUSE BISCUIT W/ BUTTER & JAM -4 OR TWO -6**

### **SIDE ONE PANCAKE -7**

### **MIXED FRUIT -7**

### **ADD A FARM FRESH EGG -2**

### **3 LINKS PORK OR CHICKEN SAUSAGE -8**

### **3 PIECES BACON -6**

### **SIDE 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.**

### **FRESH BAKED FLATBREAD -8**

Olive Oil, Rosemary, Sage, Sea Salt

\*Add Goat Cheese Spread+3 or GF +8

### **MARGHERITA -17**

Organic Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

### **4 CHEESE PIZZA -18**

Organic Tomato Sauce, Mozzarella, Fior Di Latte, Provolone, Pecorino-Romano

### **PEPPERONI -20**

Organic Tomato Sauce, Pepperoni, Fresh Mozzarella, Provolone

### **SPRING VEGETABLE PIZZA -24**

Grange Green Sauce, Asparagus, Fresh Mozzarella, Goat Cheese, Pickled Onion

### **SNO-VALLEY MUSHROOM -24**

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

### **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

### **PINEAPPLE PEPPER PIZZA -24**

Grange Bacon, Pineapple, Red Pepper Coulis, Mama Lil's Peppers, Fresh Mozzarella, Provolone

### **CHICKEN SHAKSHUKA PIZZA -24**

Spiced Shakshuka Tomato Sauce, Italian Chicken Sausage, Feta Crumble, Fresh Mozzarella, Basil, Chives

### **CONSERVA (VG) -19**

Organic Tomato Sauce, Castelvetrano Olives, Red Onion, Mama Lil's Peppers, Herbs

## • 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

WHITE ANCHOVY -3

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**

### **APEROL SPRITZ \$12**

### **ROSE SPRITZ \$12**

### **TEQUILA SUNRISE \$10**

### **SCREWDRIVER \$9**

### **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

### **IZZE SPARKLING-**

Clementine, Mango, Strawberry

### **ORGANIC ORANGE OR CRANBERRY JUICE**

### **ORGANIC LEMONADE \$5**

### **ICED TEA**

### **ARNOLD PALMER**

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