



• SALADS & SMALL PLATES •

FRESH BAKED FLATBREAD -8

Olive Oil, Rosemary, Sage, Sea Salt

-Add Goat Cheese Spread or Beet Hummus +3

-Substitute GF Flatbread +8

VALLEY CAESAR SALAD -14

Radicchio, Gem Romaine, Caesar Dressing**, Herb Croutons, Pecorino-Romano -Add White Anchovies +3

FORAGED GREENS SALAD -12

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

ASAPARAGUS AND LOVAGE SOUP -12

WA Asparagus, Garden Lovage, Ramps, Cauliflower Mushroom

GRILLED WASHINGTON ASPARAGUS -16

Roasted Tomato Vinaigrette, House Pickles

WOOD FIRE ROASTED CAULIFLOWER -12

Roasted Tomato Vinaigrette

CHICKEN WINGS -12

Sweet & Spicy Sauce, Ranch Dressing, House Pickles

• 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

STRAWBERRY CHEESECAKE - 12

Sugar Cookie Crust, Whipped Cream

LEMON BUNDT CAKE - 12

Vanilla Ice Cream, Silva Farms Strawberry Sauce

*Add Lopez Island Ice Cream -3

• LARGE PLATES •

SNO-VALLEY MUSHROOM GEMELLI -28

Grange Green Sauce, Rapini, Fiddleheads, Asparagus, Garlic, Shallot, White Wine, Pecorino-Romano

BUCATINI BOLOGNESE -25

Fresh Bucatini Pasta, House Made Beef, Pork & Lamb Bolognese, Pecorino-Romano, Basil

BUCATINI POMODORO -21

Fresh Bucatini Pasta, Roasted Heirloom Tomato Sauce, Pecorino-Romano, Basil

ROASTED CAULIFLOWER STEAK -25

Heirloom Beans, Sundried Tomatoes, Jasmine Rice

PAN SEARED MARY'S FREE-RANGE CHICKEN -34

Chicken Breast, Early Spring Vegetables, Chicken Demi, Apricot Relish

HEARTH FARM PORK CHOP** -36

Braised Red Cabbage, Early Spring Vegetables

PAN SEARED BAVETTE STEAK** -39

Grilled Asparagus, Beef Demi

GRANGE BURGER** -21

House Ground Prime Chuck, Thick Cut Bacon, Tillamook White Cheddar, Red Onion Chutney, Aioli, Pickle, Arugula, French Fries or Spring Side Salad

The Grange would like to acknowledge that our restaurant is situated on the ancestral home of the Skykomish, Tulalip, & Duwamish peoples

**Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness. Meats may be cooked to order.

A gratuity of 20% will be added to parties of six or more

• **WOOD FIRED PIZZA** •

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

Our pizzas are made with non-GMO Washington grown flour; our dough is naturally leavened, & our mozzarella is hand stretched daily.



• **PIZZA ADD ONS** •

Gluten Free Cauliflower Crust -8

Red Onion -1

Arugula -2

Castelvetrano Olives -2

Mama Lil's Peppers -3

White Anchovy -3

Pepperoni -3

Hardwood Smoked Bacon -3

Italian Chicken Sausage -4

Fresh Mozzarella -5

Fennel Sausage -5

Sno-Valley Mushrooms -5

House Ranch Dressing -2

Hot Honey -3

• **BEVERAGES** •

Izze Sparkling Soda -3

Clementine, Strawberry, Blackberry, Apple, Mango

Bedford's Root Beer -3

Bedford's Ginger Beer -3

Organic Juice- Orange or Cranberry

Organic Lemonade -5

Iced Tea -3

Fidalgo Organic Coffee -3

Mountain Rose Herbs Loose Leaf Tea – \$4

Earl Grey, Oolong, Chamomile, Lemon, Mint, Vanilla Rooibos

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•**BAR MENU**•

•**HOUSE COCKTAILS**• \$13

BEETNIK

Beet-infused Vodka, Lemon, Ginger Syrup

HIGHSIDE NEGRONI \$15

Highside Distillery Gin, Amaro Rosina, Sweet Vermouth

BARREL AGED PAPER PLANE \$15

Whiskey Barrel Highside Gin, Aperol, Amaro Nonino, Lemon

DESERT FIRE

Tequila, Forest Fire Shrub, Cara Cara Orange, Peychaud's Bitters

FOREST SOUR

Four Roses Bourbon, Sunset Hill PNW Amaro, House Sour Mix

GRANGE OLD FASHIONED

Four Roses Bourbon, Angostura and Orange Bitters, Luxardo
**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

Rosehips, Aronia Berry, Hyssop, Hemlock Tree Needles,
Cinnamon, Cardamom, Anise, Cedar, Sage, Spearmint

Spring Zing

Bittercress, Stinging Nettle, Dandelion, Herb Robert,
Dead Nettle, Violet, Honey

CIDER

Finn River, Chimacum WA

Solstice Saffron, 500ml -11
Black Currant, 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
Auclair Sauvignon Blanc, Red Mountain, Wa -13/50
Trossecco, Trocken Riesling-Rivaner, Germany -12/48
Entiat Chardonnay, Lake Chelan, Wa -13/50
Pearl and Stone, Unemployment Beach Rosé, Wa -13/50
Jerome Fornerot Santenay Les Charrons Blanc, France -96
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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