



• **SALADS & SMALL PLATES** •

**VALLEY CAESAR SALAD** -16

Radicchio, Gem Romaine, Caesar Dressing\*\*, Herb Croutons, Pecorino-Romano -Add *White Anchovies* +7

**SNAP PEA AND RADISH SALAD** -14

Radicchio, Gem Romaine, Herb Croutons, *Choice White Wine Vinaigrette or House Ranch*  
-Add *Chicken Tenderloins and Bacon Lardons* +6

**STRAWBERRY SALAD** -14

Butter Lettuce, Toasted Almond, Strawberry Vinaigrette

**SARAH'S SNAP PEAS** -12

House Buttermilk Ranch

**SARAH'S CHARRED CARROTS** -14

Beet Hummus, Goat Cheese Spread, Sunflower Seed, Chive

**GRILLED SPROUTING BROCCOLI** -15

Roasted Tomato Vinaigrette, House Pickles

**DUNGENESS CRAB CAKES** -25

Shallot, Lemon Zest, Basil, Lemon Aioli, Seasonal Side Salad

**CHICKEN WINGS** -12

Sweet & Spicy Sauce, Ranch Dressing, House Pickles

**HEARTH FARM TEMPURA VEGETABLES** -14

Seasonal Hearth Farm Vegetables, GF Tempura Batter, Creole Remoulade

**FRESH BAKED FLATBREAD** -9

Olive Oil, Rosemary, Sage, Sea Salt  
-Add *Goat Cheese Spread or Beet Hummus* +3  
-Substitute *GF Flatbread* +8

• **DESSERTS** •

**FLOURLESS CHOCOLATE CAKE** -12 (GF)

Grand Marnier Chocolate Ganache, Crème Anglaise

**STRAWBERRY AND CREAM** -9

Whipped Cream -*Choice of Vanilla or Strawberry Ice Cream*

**CHEESECAKE** - 12

Strawberry, Rhubarb, Whipped Cream

**SWEET CHERRY DELIGHT** - 12

Cherry Chutney, Raspberry Lemon Sorbet, Almond Orange Cookie

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

• **LARGE PLATES** •

**ALFREDO FETTUCINE** -25

Fresh Fettucine Pasta, Cream, Garlic, Shallot, Bok Choy, Lemon Zest, Parmesan, Pecorino-Romano

**HOUSE GNOCCHI AND BRAISED RABBIT**-32

Snap Pea, Garlic Scape Cream Sauce

**SNO-VALLEY MUSHROOM GEMELLI** -28

Carrot-Top Pesto, Sprouting Broccoli, Roasted Turnips, Shallot, White Wine, Pecorino-Romano

**GARLIC LEMON BOK CHOY** -25

Lemon Balm Pesto, Heirloom Beans, Collard Greens, Carrots, Jasmine Rice

**COUNTRY CHICKEN SAUSAGE**-25

Rainbow Chard Gratin, Stone Ground Mustard, Herb Roasted Fingerling Potatoes

**GRANGE BURGER\*\*** -25

House Ground Prime Chuck, Thick Cut Bacon, Tillamook White Cheddar, Red Onion Chutney, Aioli, Pickle, Butter Lettuce  
-*Choice of French Fries or Spring Side Salad*

**PAN SEARED SOCKEYE SALMON** -40

Celeriac Purée, Roasted Summer Squash and Turnips

**PAN SEARED BAVETTE STEAK\*\*** -44

Sprouting Broccoli, Beef Demi, Herb Roasted Fingerling Potatoes

**HEARTH FARM PORK CHOP\*\*** -44

Braised Red Cabbage, Cherry Chutney, Herb Roasted Fingerling Potatoes

-Add **Chicken Breast to salad or pasta dishes** - 12

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** -19

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

**4 CHEESE PIZZA** -19

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

**PEPPERONI** -22

Organic Tomato Sauce, Pepperoni, Fresh Mozzarella, Provolone

**GREEN TURNIP PIZZA** -24

Turnip Green Salsa Verde Sauce, Shaved Turnips, Sprouting Broccoli, Fresh Mozzarella, Goat Cheese, Pickled Onion, Radish

**SNO-VALLEY MUSHROOM** -25

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

**HEARTH FARM SAUSAGE** -27

Organic Tomato Sauce, House Made Fennel Sausage, Fresh Mozzarella, Provolone, Mama Lil's Peppers

**GRANGE SUPREME** -29

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

**CONSERVA (VG)** -20

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



• **PIZZA ADD ONS** •

**Gluten Free Cauliflower Crust** -8

**Red Onion** -1

**Castelvetrano Olives** -3

**Mama Lil's Peppers** -3

**White Anchovy** -7

**Pepperoni** -3

**Hardwood Smoked Bacon** -5

**Fresh Mozzarella** -5

**Sno-Valley Mushrooms** -5

**House Ranch Dressing** -2

**Hot Honey** -3

• **BEVERAGES** •

**Izze Sparkling Soda** -4

Strawberry, Blackberry, Apple, Mango

**Jones Root Beer** -4

**Bedford's Ginger Beer** -4

**Coke, Diet Coke, Sprite** -3

**Organic Juice**- Orange or Cranberry -4

**Organic Lemonade** -5

**Iced Tea** -3

**Fidalgo Organic Coffee** -3

**Mountain Rose Herbs Loose Leaf Tea** -

\$4

Earl Grey, Oolong, Chamomile, Lemon, Mint(Sarah's!), Vanilla Rooibos

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

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•BAR MENU•

•HOUSE COCKTAILS• \$14

**SASSY BARB**

Vodka, Hearth Farm Rhubarb-Lemon Balm-Jalapeño Shrub,  
Peychaud's Bitters

**GRANGE "SWEET TEA" - 16**

Milk Liqueur, Highside Fernet Lario, Mint, Lemon, Scrappy's Alpine  
Bitters

**HIGHSIDE NEGRONI - 16**

Highside Gin, Amaro Rosina, Sweet Vermouth

**BARREL AGED PAPER PLANE - 16**

Whiskey Barrel Highside Gin, Aperol, Amaro Nonino, Lemon

**FAST PENNY RICKEY**

Fast Penny Spirits Amaranco Bianca, Gin, Lime, Mint

**SUN IS SHINING**

Cruzan Rum, Eaglesong's Hibiscus Bio-boost, Elderflower, Lime

**NETTLE MILK PUNCH**

Tequila Blanco, Triple Sec, Lime, Nettle Syrup

**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 -11

**N/A 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

**Tangled Up In Blues**

Blueberry, Red Currant Flower, Thyme, Mint, Rosemary, White  
Wine & Apple Cider Vinegar, Sugar, Honey

**Pucker Up**

Jalapeño, Sorrel, Grape Flower, Green Onion, Apple Cider  
Vinegar, Sugar, Honey

**CIDER**

**Finn River, Chimacum WA**

Solstice Saffron, 500ml -11  
Black Currant, 500ml -12  
Pear, 500ml -11  
Autumn Blush 750ml -26  
Perry 750ml -26  
Blue Hue 750ml - 24  
Golden Russet 750ml -24

**Le Pere Jules, France**

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  
Jaine Chardonnay, Columbia Valley, Wa -10/40  
Pearl and Stone, Unemployment Beach Rosé Wa -13/50  
Jerome Fornerot Santenay Les Charrons Blanc, France -96  
DeLille, Roussanne, Woodinville Wa -65

**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  
City Limits, The Citizen, Columbia Valley -12/42  
Two Vintners, Syrah, Columbia Valley, Wa -14/52  
Vorspannhof Mayr, Austria -15/56  
Guardian, Chalk Line, Columbia Valley, Wa -74  
Delille, D2, Woodinville, Wa -85  
Pearl and Stone, Mailbox Peak, Wa -88

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