



## • BREAKFAST PLATES •

### GRANGE FRENCH TOAST – 22

Macrina Brioche, Seasonal Fruit Topping, Vermont Maple Syrup

### BLUEBERRY PANCAKES – 18

Blueberries, Fresh Whipped Cream, Vermont Maple Syrup

### FARMERS BREAKFAST – 18

2 Eggs\*\* Any Way, Herb Roasted Potatoes, Grilled Sourdough with Butter or Jam, Bacon

*Pork or Chicken Sausage substitution - 4*

### PORK BELLY BENEDICT – 22

Lanroc Pork Belly, House-made Buttermilk Biscuits, Classic Hollandaise, Poached Organic Eggs\*\*, Herb Roasted Potatoes

### HARVEST HASH (GF) – 22

Mt. Saint Helens Smoked Beef Brisket, Seasonal Vegetables, Herb Roasted Potatoes, Sunny Side up Egg\*\*

### RANCHER POTATOES (GF) – 18

Herb Roasted Potatoes, Shishito Peppers Red Peppers, Jalapeño Peppers, Pork Sausage, Red Onion, White Cheddar Cheese, Sour Cream, Chives

### SHAKSHUKA BAKED EGGS – 17

2 Organic Eggs\*\*, Spiced Tomato Sauce, Feta Cheese, Fresh Herbs, Hearth Greens, Grilled Sourdough

## • SIDES •

GRILLED SOURDOUGH W/ BUTTER & JAM -7

HOUSE BISCUIT W/ BUTTER & JAM -7 OR TWO -10

MIXED FRUIT -7

ADD A FARM FRESH EGG -2

3 LINKS PORK or CHICKEN SAUSAGE -12

3 PIECES BACON -6

## • LUNCH PLATES •

### THE GRANGE BURGER - 25

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

### BUTTERMILK FRIED CHICKEN SANDWICH -25

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

Florentine

## • BOOZY BEVERAGES •

### COFFEE DELIGHT \$13

Coffee, Bailey's, Kahlua, Amaretto, Whipped Cream

### BLOODY MARY \$11

### MIMOSA \$10

### APEROL SPRITZ \$12

### ROSE SPRITZ \$11

### TEQUILA SUNRISE \$10

### SCREWDRIVER \$9

### J LAURENS BRUT ROSE \$12/48

## • NON- BOOZY BEVERAGES •

COKE, DIET COKE, SPRITE -3

BEDFORDS ROOTBEER or GINGER BEER -4

FIDALGO ORGANIC COFFEE -3

MOUNTAIN ROSE HERBS LOOSE LEAF TEA - 4

Earl Grey, Oolong, Chamomile, Lemon,

Mint (Sarah's!), or Vanilla Rooibos

IZZE SPARKLING-4

Clementine, Mango, Strawberry, blackberry, apple

ORGANIC ORANGE or CRANBERRY JUICE-4

ORGANIC LEMONADE -5

ICED TEA -3

ARNOLD PALMER -4

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