



• SALADS & SMALL PLATES •

VALLEY CAESAR SALAD -16

Seasonal Hearth Farm Greens, Caesar Dressing**, Herb Croutons, Pecorino-Romano -Add *White Anchovies* +7

HEIRLOOM TOMATO AND PEACH PANZANELLA -16

Hearth Farm Heirloom Tomatoes, Peaches, Goat Cheese, Red Onion, Macrina Sourdough, White Wine Vinaigrette

BLISTERED SHISHITO PEPPERS -12

House Ranch

SARAH'S CHARRED CARROTS -14

Beet Hummus, Goat Cheese Spread, Sunflower Seed, Chive

CHICKEN WINGS -12

Sweet & Spicy Sauce, Ranch Dressing, House Pickles

DUNGENESS CRAB CAKES -25

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

STEAMED CLAMS -18

Garlic, White Wine, Fennel, Bacon Lardon

FRESH BAKED FLATBREAD - 9

Olive Oil, Rosemary, Sage, Sea Salt

-Add *Goat Cheese Spread or Beet Hummus* +3-

Substitute GF Flatbread +8

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

• LARGE PLATES •

ALFREDO FETTUCINE - 25

Fresh Fettucine Pasta, Cream, Garlic, Shallot, Tomatoes, Scapes, Lemon Zest, Parmesan, Pecorino-Romano

SNO-VALLEY FUNGI GEMELLI - 28

Cherry Tomatoes, Summer Squash, Peppers, Shallot, White Wine, Pecorino-Romano

HOUSE BRATWURST -25

German Potato Salad, Sauerkraut, Whole Grain Mustard

SUMMER STUFFED MARY'S CHICKEN - 38

House Pesto, Ricotta, Seasonal Summer Vegetables, Duxelle, Fresh Garden Salsa, Herb Roasted Fingerling Potatoes

PLUM GLAZED BLACK COD -40

Seasonal Hearth Farms Vegetables, Fresh Garden Salsa, Herb Roasted Fingerling Potatoes

HEARTH FARM PORK CHOP -44**

Braised Red Cabbage, Cherry Chutney, Herb Roasted Fingerling Potatoes

• DESSERTS •

BROOKIE SUNDAE -12

Plum Sauce, Seasonal Fruit, Whipped Cream
Choose Vanilla or Chocolate Ice Cream

FLOURLESS CHOCOLATE CAKE -12 (GF)

Grand Marnier Chocolate Ganache, Crème Anglaise

CHEESECAKE – 12

Plum, Whipped Cream

***Add Lopez Island Ice Cream *Vanilla , Chocolate*-3**

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 -20

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

PEPPERONI -22

Organic Tomato Sauce, Pepperoni, Fresh Mozzarella, Provolone

HEIRLOOM TOMATO AND PESTO -25

Hearth Farm Heirloom Tomatoes, Hearth Farm Basil Pesto, Mozzarella, Pecorino-Romano, Balsamic Gastric

SWEET PEPPER -23

Hearth Farm Sweet Peppers and Onions, Tomatoes, Mozzarella, Pecorino-Romano

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, House Made Fennel Sausage, Pepperoni, Fresh Mozzarella, Provolone, Red Onion, Sno-Valley Mushrooms, Castelvetrano Olives

BACON BLUE CHEESE -28

Crème Fraîche, Provolone, Pear, Bacon, Blue Cheese, Red Onion, Chives, Balsamic Gastrique

CONSERVA (VG) -20

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

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 Fennel Sausage -7.

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

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•BAR MENU•

HOUSE COCKTAILS \$14

PLUM GOODNESS

Vodka, Hearth Farm Plum and Rosemary Shrub

GRANGE “SWEET TEA” – 16

Milk Liquor, Highside Fernet Lario, Mint, Lemon, Scrappy’s Alpine Bitters

HIGHSIDE NEGRONI – 16

Highside Distillery Gin, Amaro Rosina, Sweet Vermouth

BLACKBERRY GIMLET

Broker’s Gin, Blackberry Thyme Syrup, Lime

CUCUMBER SOUR

El Jimador Silver Infused With Cucumber, Milk Liquor, House Sour Mix, Scrappy’s Fire Tincture

STRAWBERRY FIRE WATER

Tequila Blanco, Aperol, House Strawberry Syrup, Lime, Scrappy’s Fire Tincture

SUN IS SHINING

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

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*

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

Mint Mojo

Wild Strawberry, Peppermint, Mugwort, Tulsi, Red Huckleberry, Apple Cider Vinegar, Honey

Pucker Up

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

Sol Shine

Wild Rose, Raspberry, Salmonberry, Thimbleberry, Calendula, Apple Cider Vinegar, Glycerin, Honey

CIDER

Finn River, Chimacum WA

Farmstead, 500ml -11

Black Currant, 500ml -12

Pear, 500ml -11

Le Pere Jules, France

Calvados, France 2oz -11

BUBBLES

Bouhéliier Brut, Crémant de Bourgogne -15/56

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

NON-BOOZY 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

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