



• SALADS & SMALL PLATES •

**VALLEY CAESAR SALAD -16**

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

**HEARTH FARM GARDEN SALAD-16**

Hearth Farm Heirloom Tomatoes, Cucumbers, Squash and Sweet Peppers, Roasted Tomato Vinaigrette

**HEARTH FARM MELON AND PROSCIUTTO -16**

Basil, Balsamic Gastrique

**HEARTH FARM DELICATTA SQUASH -16**

Brown Butter Delicatta Squash, Hazelnut, Goat Cheese Spread

**BLISTERED HEARTH FARM 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

**FRESH BAKED FLATBREAD - 9**

Olive Oil, Rosemary, Sage, Sea Salt

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

*Substitute GF Flatbread* +8

**TEMPURA ONION RINGS -12**

GF Tempura Batter, Creole Remoulade

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

• LARGE PLATES •

**ALFREDO FETTUCINE - 25**

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

**CHEF'S FORAGED GEMELLI - 32**

Foraged Chantrelle Mushrooms, Pesto, Shallots, Hearth Farm Cherry Tomatoes, Squash and Peppers, White Wine, Pecorino-Romano

**CHICKEN CACCITORE -25**

Mary's Chicken Hind Quarters, Hearth Farm Sweet Peppers and Heirloom Tomatoes, Fresh Mozzarella Cheese

**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*

**MARY'S STUFFED CHICKEN BREAST - 38**

Hearth Farm Peppers, Ricotta, Pecorino, Chicken Demi, Mashed Potatoes

**APPLEWOOD SMOKED BEEF SHORT RIBS\*\* - 46**

Braised Collard Greens, Red Wine Beef Demi, Onion Jam, Mashed Potatoes

**BLACK COD AND HEARTH FARM SQUASH - 40**

Hearth Farms Delicatta Squash and Braised Fennel, Herb Roasted Fingerling Potatoes, White Fish Veloute

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

Braised Cabbage, Apricot Relish, Mashed Potatoes

• DESSERTS •

**BROOKIE SUNDAE -12**

Chocolate Ganache, Seasonal Fruit, Caramel Swirl Ice Cream, Whipped Cream

**CHEESECAKE – 12**

Blackberry, Whipped Cream

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

Grand Marnier Chocolate Ganache, Crème Anglaise

**\*Add Lopez Island Ice Cream *Blackberry , Caramel Swirl, Vanilla* -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

Hearth Farm Roma Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

**4 CHEESE PIZZA** -20

Hearth Farm Roma Tomato Sauce, Mozzarella, Fior Di Latte, Provolone, Pecorino-Romano

**PEPPERONI** -22

Hearth Farm Roma Tomato Sauce, Pepperoni, Fresh Mozzarella, Provolone

**FORAGED MUSHROOM** -30

Foraged Chantrelle Mushrooms, Crème Fraîche, Provolone, Mozzarella, Sautéed Kale, Caramelized Onion, Roasted Garlic, Fresh Herbs

**HEIRLOOM TOMATO AND PESTO** -25

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

**SNO-VALLEY MUSHROOM** -25

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

**HEARTH FARM SAUSAGE** -27

Hearth Farm Roma Tomato Sauce, House Made Fennel Sausage, Fresh Mozzarella, Provolone, Hearth Farm Marinated Spicy Peppers

**GRANGE SUPREME** -29

Hearth Farm Roma 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

Hearth Farm Roma Tomato Sauce, Castelvetrano Olives, Red Onion, Hearth Farm Marinated Spicy 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

**Hearth Farm Marinated Spicy Peppers** -3

**White Anchovy** -7

**Pepperoni** -3

**Hardwood Smoked Bacon** -5

**Herb Roasted Chicken** -5

**Prosciutto** -6

**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

**Bedford's 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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15611 Main St NE Duvall, WA 98019

@the\_grange\_duvall

9/29/2024

## •BAR MENU•

### HOUSE COCKTAILS \$14

#### PLUM GOODNESS

Vodka, Hearth Farm Plum and Rosemary Shrub

#### GRANGE "SWEET TEA" – 16

Milk Liqueur, 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 Liqueur, 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

Forest Ginger, 500ml -12

Pear, 500ml -11

### Le Pere Jules, France

Calvados, France 2oz -11

## BUBBLES

Bouhélier Brut, Crémant de Bourgogne -15/56

Champagne Alexandre Colson Grand Cru, NV -90

## WHITE

Illahé Pinot Gris, Willamette Valley, Or -13/50

Auclair Sauvignon Blanc, Red Mountain, Wa -13/50

Jaine Chardonnay, Columbia Valley, Wa – 10/40

OTT Grüner Veltliner, Austria – 14/52

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

Idiot's Grace, Syrah Grenache, Columbia Gorge, WA - 15/56

Two Vintners, Syrah, Columbia Valley, Wa -52

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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