



• 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. *Choice Bacon or Pork Sausage.*

PORK BELLY BENEDICT – 22

Lanroc Pork Belly, Grange Biscuit, Classic Hollandaise, Poached Organic Eggs**, Herb Roasted Potatoes

DUNGENESSE CRAB CAKE BENEDICT – 30

Grange Biscuit, Poached Organic Egg**, Classic Hollandaise Sauce, 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, Hearth Farm Shishito Peppers, Red Peppers and Jalapeño Peppers, Bacon, Red Onion, White Cheddar Cheese, Sour Cream, Chives

SHAKSHUKA BAKED EGGS – 17

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

• SIDES •

GRILLED SOURDOUGH W/ BUTTER & JAM – 7

MIXED FRUIT – 7

ADD A FARM FRESH EGG – 2

3 LINKS PORK SAUSAGE – 10

3 PIECES BACON – 6

• LUNCH PLATES •

THE GRANGE BURGER – 25

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

BUTTERMILK FRIED CHICKEN SANDWICH – 25

Mary's Chicken Thigh, Apple Fennel Slaw, Apricot Relish, Lemon Garlic Aioli, Macrina Brioche Bun, Battered French Fries

• BOOZY BEVERAGES •

COFFEE DELIGHT \$13

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

BLOODY MARY \$11

MIMOSA \$10

APEROL SPRITZ \$12

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