



• SALADS & SMALL PLATES •

VALLEY CAESAR SALAD -16

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

HEARTH FARM GARDEN AND GRAIN SALAD-16

Hearth Farm Kale, Apples, Beets, Pickled Onion, Goat Cheese, Faro, White Wine Vinaigrette

FRESH BAKED FLATBREAD - 9

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

BLISTERED HEARTH FARM SHISHITO PEPPERS -12

House Ranch

SARAH'S CHARRED CARROTS -14

Beet Hummus, Goat Cheese Spread, Sunflower Seed, Chive

HEARTH FARM DELICATA SQUASH -16

Brown Butter, Hazelnut, Goat Cheese Spread

DELICATA "FRIES" and FRIED GREEN TOMATOES -16

Hearth Farm Delicata Green Tomatoes, GF Tempura Batter
-Choice of *Creole Remoulade, Spicy Aioli, or Ranch Dipping Sauce*

HF SWISS CHARD and LEEK CROSTATA – 16

Ricotta, Herbs, Parmesan, Walnut Crust

CHICKEN WINGS -12

Sweet & Spicy Sauce, Ranch Dressing, House Pickles

DUNGENESS CRAB CAKES -25

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

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

• LARGE PLATES •

GRANGE BURGER - 25**

House Ground Painted Hills Chuck, Thick Cut Bacon, Tillamook White Cheddar, Red Onion Chutney, Lemon Aioli, Hearth Farm Dill Pickle Chips, Butter Lettuce
-Choice of *French Fries or Spring Side Salad*

ALFREDO FETTUCINE - 25

Fresh Fettucine Pasta, Cream, Garlic, Shallot, Butternut Squash, Leeks, Purple Broccoli, Parmesan, Pecorino-Romano

BOLOGNESE -25

Fresh Fettucine Pasta, House Made Beef, Pork & Lamb Bolognese, Pecorino-Romano, Basil

CHEF'S FORAGED GEMELLI - 28

Fresh Foraged Chantarelles, Squash Purée, Purple Sprouting Broccoli, Butternut Squash, Rainbow Chard, Shallot, Garlic, White Wine, Pecorino-Romano

CHICKEN CACCITORE -29

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

SHEPARDS PIE -28

Braised Lamb, Carrots, Celery, Corn, Garlic, Red Wine, White Cheddar, Mashed Potatoes

MARY'S STUFFED CHICKEN BREAST - 38

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

PAN SEARED STURGEON – 40

Pumpkin puree, sauteed kale, roasted cauliflower

HEARTH FARM PORK CHOP -44**

Braised Cabbage, Apple Cider Cream Sauce, Mashed Potatoes, Green Tomato Chutney

BAVETTE STEAK with BEARNAISE SAUCE - 44**

Seasonal Vegetables, Mashed Potatoes

• DESSERTS •

STRAWBERRY SWIRL CHEESECAKE-12

Whipped Cream, Pickled Blueberry

BROOKIE SUNDAE -12

Chocolate Ganache, Vanilla Ice Cream, Whipped Cream, Luxardo Cherry

FLOURLESS CHOCOLATE CAKE -12 (GF)

Grand Marnier Chocolate Ganache, Crème Anglaise, Whipped Cream, Pickled Blueberry

BREADPUDDING – 12

Caramelized Pear, Grand Marnier Raisins, Vanilla Ice Cream, Caramel Sauce

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

PUMPKIN AND PIG-24

Pumpkin Sauce, Bacon Lardon, Provolone, Mozzarella, Sautéed Kale, Caramelized Onion, Roasted Garlic, Fresh Herbs

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, Castelvetro Olives

BACON BLUE CHEESE -28

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

CONSERVA (VG) -20

Hearth Farm Roma Tomato Sauce, Castelvetro 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.

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• **PIZZA ADD ONS** •

Gluten Free Cauliflower Crust -8

Red Onion -1

Castelvetro Olives -3

Hearth Farm Marinated Spicy Peppers -3

White Anchovy -7

Pepperoni -3

Hardwood Smoked Bacon -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

15611 Main St NE Duvall, WA 98019

@the_grange_duvall

•**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

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*

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

Forest Sprite

Elderberry, Rosemary, Elecampane, Sweet Cicely, Red Belted Conk, Western Hemlock Needs, Apple Cider Vinegar

Botanical Bliss

Mugwort, Yarrow, Salal, Oregon Grape, Lavendar, Rosehip, Uva Urai, Sumac, Valerian, Apple Cider Vinegar, Sugar, Glycerin

10/26/2024

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

J Laurens Brut Rose, Crémant de Limoux -12/48

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

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

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

Mountain Rose Herbs Loose Leaf Tea – \$4

Earl Grey, Oolong, Chamomile, Lemon, Mint(Sarah’s!),

Vanilla Rooibos

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