



• **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

**HF SWISS CHARD and LEEK CROSTATA** – 16

Ricotta, Herbs, Parmesan, Walnut Crust

**FRESH BAKED FLATBREAD** - 9

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

**SARAH'S CHARRED CARROTS** -14

Beet Hummus, Goat Cheese Spread, Sunflower Seed, Chive

**ROASTED BRUSSELS SPROUTS** -16

House Bacon, Balsamic Gastrique, Pickled Apples

**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*

**DUNGENESS CRAB CAKES** -25

Shallot, Lemon Zest, Basil, Lemon Aioli, Autumn 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 *Autumn Side Salad*

**CHEF'S FORAGED GEMELLI** - 28

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

**ALFREDO FETTUCINE** - 25

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

**BOLOGNESE** -25

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

**CHICKEN CACCITORE** -29

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

**SHEPARD'S 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

**BAVETTE STEAK\*\* with BEARNAISE SAUCE** - 44

Seasonal Vegetables, Mashed Potatoes

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

Braised Cabbage, Mashed Potatoes, Green Tomato Chutney

• **DESSERTS** •

**STRAWBERRY SWIRL CHEESECAKE**-12

Whipped Cream, Pickled Blueberry

**SPICE POACHED PEAR**-12 (GF)

Choice of *Blueberry Sorbet* or *Vanilla Ice Cream*

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

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

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

**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, Castelvetrano Olives

**BACON BLUE CHEESE** -28

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

**CONSERVA** (Vegan) -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

**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

11/3/2024

## •BAR MENU•

### HOUSE COCKTAILS \$14

#### VAMPIRE'S KISS

Red Wine, Punt Mes, Fernet Branca, Lime, Coca-Cola

#### HEARTH FARM CIDER SPECIAL

Hot Hearth Farm Cider, Bullet Rye

#### PLUM GOODNESS

Vodka, Hearth Farm Plum and Rosemary Shrub

#### GRANGE "SWEET TEA" – 16

Milk Liquor, Highside Fernet Lario, Mint, Lemon, Scappy's Alpine Bitters

#### BLACKBERRY GIMLET

Broker's Gin, Blackberry Thyme Syrup, Lime

#### APPLE EQUINOX – 16

Highside Whiskey Barrel-Aged Gin, Highside Gin, Hearth Farm Apple Pressed "Grenadine", Lemon, Scappy's Cardamon Bitters

#### BARREL AGED PAPER PLANE – 16

Highside Whiskey Barrel-Aged Gin, Aperol, Amaro Nonino, Lemon

#### CUCUMBER SOUR

El Jimador Silver Infused with Cucumber, Milk Liquor, House Sour Mix, Scappy's Fire Tincture

#### FOREST SOUR

Four Roses Bourbon, Sunset Hill PNW Amaro, House Sour Mix, Scappy's Alpine Bitters

#### GRANGE OLD FASHIONED

Four Roses Bourbon, Angostura and Orange Bitters, Cherry  
*\*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

## CIDER

### Finn River, Chimacum WA

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

Illaha 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  
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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