



• SALADS & SMALL PLATES •

VALLEY CAESAR SALAD -16

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

RADISH AND BLEU CHEESE SALAD-16

Hearth Farm Radishes, Butter Lettuce, Walnuts, Whatcom Bleu Cheese Dressing

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 Humus, Goat Cheese Spread, Sunflower Seed, Chive

FIRE ROASTED CAULIFLOWER -14

Tomato Vinaigrette, Orange Zest, Chili Flake, Garlic

BRUSSELS AND BACON - 16

Roasted Brussel Sprouts, Bacon Lardon, Pickled Apple, Balsamic Gastrique

CHICKEN WINGS -13

Sweet & Spicy Sauce, Ranch Dressing, House Pickles

VALLEY TEMPURA VEGETABLES -16

Hearth Farm Butternut Squash and Sprouting Broccoli, SnoValley Mushroom Blue Oyster, Gluten Free Tempura, Tamari Ginger Dipping Sauce

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

• LARGE PLATES •

HEARTH FARM BUTTERNUT SQUASH STEW - 22

Hearth Farm Butternut Squash, Kale, Tomatoes, Cannellini Beans, Farro

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 Side Salad*

BUTTERMILK FRIED CHICKEN SANDWICH -25

Mary's Chicken Thigh, Apple Fennel Slaw, Peach Relish, Lemon Garlic Aioli,Macrina Brioche Bun
-Choice of *French Fries or Side Salad*

SNO VALLEY STROGANOFF - 39

Fresh Fettucine Pasta, Sno Valley Mushrooms, Painted Hills Braised Chuck, House Beef Demi, Cream

BOLOGNESE -25

Fresh Fettucine Pasta, Hearth Farm Roma Tomato Sauce, House Made Beef, Pork & Lamb Bolognese, Pecorino-Romano, Basil

ROOT VEGETABLE TAGLIATELLE -24

Fresh Tagliatelle Pasta, Hearth Farm Parsnips and Carrots, Peas, House Made Cream Sauce, Nutmeg
-Add *Bacon Lardon* -\$6

MARY'S GARLIC CITRUS CHICKEN BREAST - 38

Chicken Demi With Orange and Garlic, Citrus Zest, Roasted Seasonal Vegetables, Mashed Potatoes and Parsnips

PAN SEARED BAVETTE STEAK - 44**

Beef Demi, Roasted Seasonal Vegetables, Mashed Potatoes and Parsnips
-Add *Sautéed Mushrooms* -\$10

IDAHO TROUT - 44

Lemon, Capers, White Wine, Butternut Squash Puree

• DESSERTS •

LEMON TART - 12

Candied Sage, Whipped Cream

CARROT CAKE -12

Cream Cheese Frosting, Crème Anglaise

FLOURLESS CHOCOLATE CAKE -12 (GF)

Grand Marnier Chocolate Ganache, Crème Anglaise

STRAWBERRY VANILLA CHEESECAKE - 12

Whipped Cream

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

SNO-VALLEY MUSHROOM -25

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

PINEAPPLE PEPPER PIZZA -25

Bacon Lardon, Pineapple, Hearth Farm Red Pepper Coulis, Mama Lil's Peppers, Fresh Mozzarella, Provolone

HEARTH FARM SAUSAGE -27

Hearth Farm Roma Tomato Sauce, House Made Fennel Sausage, Fresh Mozzarella, Provolone, Mama Lil's 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, 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

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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•BAR MENU•

HOUSE COCKTAILS \$14

BLUE CHEESE “MARTINI” – 16

Vodka Infused with Blue Cheese, Dolin Dry Vermouth, Olive Brine, Olives

PHANTOM ROSE 2.0

Vodka, BroVo Rose Geranium Liqueur, Lime, Scrappy’s Grapefruit Bitters

APPLE EQUINOX – 16

Highside Whiskey Barrel-Aged Gin, Highside Gin, Hearth Farm Apple Pressed “Grenadine”, Lemon, Scrappy’s Cardamon Bitters

BARREL AGED PAPER PLANE – 16

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

BABY TURTLE

El Jimador Reposado, Grapefruit, House Sour Mix, Amaro Rosina, Scrappy’s Cardamon Bitters, Scrappy’s Grapefruit Bitters

SPICE OF LIFE

El Jimador Reposado, Fast Penny Amaricano Bianca, Scrappy’s Cardamon Bitters

LADY BLUE

Gin, St Germain Elderflower Liqueur, Klickitat Canyon Winery Blueberry Sparkling Wine

TROPICAL ESCAPÉ – 16

Jameson Irish Whiskey, Giffard Banana Liqueur, Pandan Syrup, Lime, Scrappy’s Aromatic 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

ATHLETIC BREWING NON-ALCOHOLIC IPA BEER \$8

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
Pear, 500ml - 11
Cranberry Rosehip, 500ml -12

Le Pere Jules, France

Calvados, France 2oz -11

BUBBLES

Bouh lier Brut, Cr mant de Bourgogne -15/56
J Laurens Brut Rose, Cr mant de Limoux -12/48
Champagne Alexandre Colson Grand Cru, NV -90

WHITE

Illabe 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 Ros , Wa -13/50
*Organic Meadowlark Orange, Klickitat Canyon, Wa -15/56
**Unfiltered, No Sulfates*

RED

Amity, Pinot Noir, Eola-Amity Hills, Or -14/52
Delille M tier, Cabernet Sauvignon, Wa -15/56
Auclair, 96 Cedars, Red Mountain, Wa -15/56
City Limits, The Citizen, Columbia Valley – 12/42
Matthews, Merlot, Columbia Valley, Wa -15/54
Two Vintners, Syrah, Columbia Valley, Wa -14/52
Guardian, Chalk Line, Columbia Valley, Wa -74
Matthews, Cabernet Sauvignon, Columbia Valley, Wa - 65
Delille, D2, Woodinville, Wa -85
Pearl and Stone, Mailbox Peak, Wa - 73

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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