



## • BREAKFAST PLATES •

**GRANGE SOURDOUGH FRENCH TOAST** -22  
House Made Sourdough, Seasonal Fruit Topping, Maple Syrup

**BLUEBERRY PANCAKES** -18  
Blueberries, Fresh Whipped Cream, Maple Syrup

**FARMERS BREAKFAST** -20  
2 Eggs\*\* Any Way, Herb Roasted Smashed Potatoes, Grilled Sourdough with Butter or Jam.  
*Choice Bacon or Pork Sausage or Chicken Sausage*

**BISCUITS AND GRAVY W/EGGS** - 20  
House-made Biscuits, Traditional Sausage Gravy, 2 Eggs\*\* Any Way

**PORK BELLY BENEDICT** - 24  
Lanroc Pork Belly, Grange Biscuit, Classic Hollandaise, Poached Eggs\*\*, Herb Roasted Smashed Potatoes

**SHAKSHUKA BAKED EGGS** - 19  
2 Eggs\*\*, Spiced Hearth Farm Tomato Sauce, Feta Cheese, Fresh Herbs, Hearth Greens, Grilled Sourdough

**HARVEST HASH (GF)** -23  
Mt. Saint Helens Smoked Beef Brisket, Seasonal Vegetables, Herb Roasted Smashed Potatoes, Sunny Side up Egg\*\*

**SAUTÉED KALE w/ BRATWURST (GF)** -21  
House-made Bratwurst, Onion, Mustard, White Wine, Cream, Herb Roasted Potatoes, 2 Organic Poached Eggs\*\*

## • SIDES •

**GRILLED SOURDOUGH W/ BUTTER & JAM** -7

**HOUSE BISCUIT W/ BUTTER & JAM** -7

**MIXED FRUIT** -7

**ADD A FARM FRESH EGG** -3

**3 LINKS PORK or CHICKEN SAUSAGE** -8

**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, Peach 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

**BLUEBERRY 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