



• 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

CHORIZO SCRAMBLE -20
2 Eggs** Scrambled, House Made Chorizo, Corn Tortillas, Radish and Kohlrabi Slaw, Sour Cream, Pickled Jalapeños

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, Red Onion Chutney, 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