



• 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, Arugula, Walnuts, Whatcom Bleu Cheese Dressing

BEEF AND CARA CARA ORANGE SALAD - 16

Golden Beets, Cara Cara Oranges, Arugula, Rosalba Radicchio, Kohlrabi, Hazelnut, White Wine Vinaigrette, Crumbled Goat Cheese

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

FIRE ROASTED CAULIFLOWER -14

Tomato Vinaigrette, Orange Zest, Chili Flake, Garlic

SNOVALLEY MUSHROOMS AND STEAK TIPS -20

Garlic, Shallot, White Wine Vinaigrette, Mixed Herbs

ROASTED BRUSSEL SPROUTS AND CARROTS - 16

Roasted Brussel Sprouts, Hearth Farm Carrots, Garlic, Parsley, Chives, Hazelnuts, Tomato Vinaigrette

CHICKEN WINGS -13

Sweet & Spicy Sauce, Ranch Dressing, House Pickles

TEMPURA ONION RINGS -12

GF Tempura Batter, Creole Remoulade

-Add Chicken Breast to salad or pasta dishes – 12

• LARGE PLATES •

HEARTH FARM BUTTERNUT SQUASH STEW - 22

Butternut Squash, Hearth Farm 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, Gem Romaine
-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

SMOKED PULLED PORK PLATE - 28

Apple Fennel Slaw, House Smoked BBQ Sauce, Onion Rings, Creole Remoulade, Parker House Roll

SAUTEED SNOVALLEY MUSHROOM FETTUCINE - 29

Fresh Fettucine Pasta, SnoValley Mushrooms, Cauliflower, Kale, Roasted Garlic, White Wine, Roasted Pepper Brine, Shallot, Butter, Pecorino-Romano

BOLOGNESE -25

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

MARY'S GARLIC CITRUS CHICKEN BREAST - 38

Chicken Demi With Orange and Garlic, Citrus Zest, Roasted Seasonal Vegetable
-Choice of Root Vegetable Gratin or Herb Roasted Fingerling Potatoes

PAN SEARED BAVETTE STEAK** - 44

Hearth Farm Red Pepper Coulis, Roasted Seasonal Vegetables
-Choice of Root Vegetable Gratin or Herb Roasted Fingerling Potatoes

• DESSERTS •

FLOURLESS CHOCOLATE CAKE -12 (GF)

Grand Marnier Chocolate Ganache, Crème Anglaise

HAZELNUT BUNDT CAKE -12

Crème Anglaise, Whipped Cream

BLACK TEA CARAMEL BLONDIES - 12

Whipped Cream, Sesame Brittle

PARSNIP SPICE CAKE - 12

Crème Fraîche Honey

LEMON TART - 12

Candied Orange Rind, 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 -2

Castelvetrano Olives -3

Mama Lil's Peppers -3

Arugula -2

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

BEETNIK 2.0 - 15

Beet Juice, House Made Ginger Lemon Liqueur, Lemon

PHANTOM ROSE 2.0

Vodka, BroVo Rose Geranium Liqueur, Lime, Scappy's Grapefruit Bitters

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

BABY TURTLE

El Jimador Reposado, Grapefruit, House Sour Mix, Amaro Rosina, Scappy's Cardamon Bitters, Scappy's Grapefruit Bitters

SUNRISE IN THE VALLEY

El Jimador Blanco, Cara Cara Orange Juice, Sweet Red Pepper Brine, Meyers Lemon & Cara Cara Syrup

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, Scappy's Aromatic Bitters

GRANGE OLD FASHIONED

Four Roses Bourbon, Angostura and Orange Bitters, Cherry
*sub Uncle Nearest 1884 \$3

ATHLETIC BREWING NON-ALCOHOLIC IPA BEER \$8**WILDNESS WITHIN HERBAL SHRUBS \$10**

Tastes Like Kombucha & Non-Alcoholic
All Served with Soda Water and Lime Wedge

Fire Cider

Horseradish, Jalapeno, Garlic, Onion, Peach, Ginger, Black Peppercorns, Rosemary, Mint, Turmeric, Citrus Peel, Apple Cider Vinegar, Honey

Mucho Gusto!

Fennel, White Pine, Juniper, Citrus Peel, Rose Hip, Pomegranate, Nettle, Anise, Vanilla, Apple Cider Vinegar, Maple Syrup, Brown Sugar

ROTATING DRAFT BEERS \$8

Ask Your Server About Today's Taps
Draft Finn River Cider -10

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

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

Pearl and Stone, Unemployment Beach Rosé, 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 Métier, 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

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