



• SALADS & SMALL PLATES •

VALLEY CAESAR SALAD -16

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

BEET AND CARA CARA ORANGE SALAD - 16

Golden Beets, Cara Cara Oranges, Spinach, Kohlrabi, Hazelnut, White Wine Vinaigrette, Crumbled Goat Cheese

SPRING MUSTARD GREEN SALAD (VG) -16

Hearth Farm Mustard Greens, Arugula, Pears, Walnuts, Crumbled Blue Cheese, White Wine Vinaigrette

HEARTH FARM SPRING GREEN SAUTE -16

Pea Vine, Kale Raab, Foraged Nettles, Ramps, Garlic, White Wine, House Beef Tallow, Chicken Stock-*can be made vegan-*

SPRING HERB & CHICKEN SOUP -16

Hearth Pea vines and Ramps, Foraged Nettles, Lovage, Farro, Onion, Carrot, Celery

FRESH BAKED FLATBREAD (VG)- 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

GRILLED BROCCOLI & KALE RAAB (VG) -14

Hearth Farm Purple Sprouting Broccoli and Kale Raab , Tomato Vinaigrette

BRISKET MAC -16

W/ House-smoked Brisket, Aged White Cheddar & Cumin Bread Crumb

TEMPURA ONION RINGS -12

GF Tempura Batter, Creole Remoulade

-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, Gem Romaine
-Choice of French Fries or Side Salad

BUTTERMILK FRIED CHICKEN SANDWICH -25

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

ROASTED VEGETABLE TART - 25

Seasonal Vegetables, Mushrooms and Leek Demi, Grilled Kale Raab, Pickled Onion

BOLOGNESE -25

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

SAUTEED SNOVALLEY MUSHROOM FETTUCINE - 29

Fresh Fettucine Pasta, SnoValley Mushrooms, Hearth Farm Kale Raab, Purple Sprouting Broccoli, and Ramps, Foraged Nettles, Roasted Garlic, White Wine, Butter, Pecorino-Romano

SMOKED APPLEWOOD BRISKET - 30

Apple Fennel Slaw, Red Onion Chutney, Onion Rings, Creole Remoulade

MARY'S SORREL STUFFED CHICKEN BREAST - 38

Chive and Sorrel Chicken Demi, Stuffed with Hearth Farm Sorrel Gratin, Roasted Seasonal Vegetables, Mashed Potatoes and Parsnips

PAN SEARED BAVETTE STEAK** - 44

Painted Hills Sirloin, Hearth Farm Red Pepper Coulis, Roasted Seasonal Vegetables, Parsnip and Potato Mash

HALIBUT - 48

Local WA Line Caught Halibut, White Wine, Sorrel Cream Sauce, Grilled Baby Cauliflower, Sautéed Vegetables and Rice

• DESSERTS •

FLOURLESS CHOCOLATE CAKE -12 (GF)

Grand Marnier Chocolate Ganache, Crème Anglaise

BRULEE CHEESECAKE – 12

Citrus zest, Chantilly Cream, Cookie Crum Crust

DARK CHOCOLATE POT DE CRÈME – 12 (GF)

Orange Supreme, Whipped Cream

SPICED WINE POACHED PEAR – 12 {GF}

W/ Vanilla Ice 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, Castelvetro 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, Castelvetro 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

Castelvetro 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

PHANTOM ROSE 2.0

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

HIGHSIDE NEGRONI

Highside Gin & Amaro Rosina (Bainbridge Island), Dolin Sweet Vermouth, Orange Peel

BARREL AGED PAPER PLANE – 16

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

BLACK MANHATTAN

Old Overholt Rye Whiskey, Amaro Averna, Angostura Bitters, Luxardo Cherry

BABY TURTLE

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

LADY BLUE

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

CARRIBEAN ESCAPÉ – 16

Planteray Original Dark Rum, 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. 10% of sales goes to HBC scholarship fund*

NON-ALCOHOLIC BEVERAGES

Athletic IPA Beer \$8

Wildness Within Fire Cider Shrub \$10

Horseradish, Jalapeno, Garlic, Onion, Peach, Ginger, Black Peppercorns, Rosemary, Mint, Turmeric, Citrus Peel, Apple Cider Vinegar, Honey. Served on an old-fashioned rock with soda water and lime.

Wildness Within Mazu (Goddess of the Sea) Shrub \$10

Wildcrafted Nori, Organic Red Shiso, Spilanthes, Goji Berry, in unfiltered apple cider vinegar and raw sugar. Served on an old-fashioned rock with soda water and lime.

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

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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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
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Vanilla Rooibos