

A service charge of 20% is added to parties of 6 or more



• **SALADS & SMALL PLATES** •

VALLEY CAESAR SALAD -16

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

GOLDEN BEET AND CARA CARA SALAD -16

Golden Beets, Cara Cara Oranges, Local Mizuna, Hazelnut, Crumbled Goat Cheese, White Wine Vinaigrette, Local Honey

SPRING GARDEN SALAD -14

Hearth Farm Radish, Carrot, Arugula, House Buttermilk Ranch Dressing

FRESH BAKED FLATBREAD (VG)- 9

Olive Oil, Rosemary, Sage, Sea Salt
-Add Goat Cheese Spread or Beet Hummus+3
Substitute GF Flatbread +8

GRILLED EARLY SEASON LOCAL ASPARAGUS -16

Organic Asparagus, Tomato Lime Vinaigrette, Pickled Red Onion

GRILLED BROCCOLI & KALE RAAB (VG) -14

Hearth Farm Purple Sprouting Broccoli and Kale Raab, Tomato Vinaigrette, Pickled Red Onion

SPRING ARTICHOKE RICE BOWL (VG)- 25

Jasmine Rice, Mirepoix, Local Mizuna, Tomato

BRISKET MAC -16

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

TEMPURA ONION RINGS(GF) -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, Apricot Relish, Lemon Garlic Aioli, Macrina Brioche Bun
-Choice of French Fries or Side Salad

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, Sprouting Broccoli, Ramps, Lovage, White Wine, Butter, Pecorino Romano

SPRING FETTUCINE ALFREDO -22

Fresh Fettucine, Snap Pea, Asparagus, Ramps, Garlic, Cream, Parmesan

APPLEWOOD SMOKED BRISKET - 30

Painted Hills Beef Brisket, 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, Seasonal Vegetables, Mashed Potatoes

PAN SEARED BAVETTE STEAK** - 44

Painted Hills Sirloin, Hearth Farm Red Pepper Coulis, Seasonal Vegetables, Mashed Potatoes

WA HALIBUT - 48

Pan Seared Local Halibut, Sorrel Velouté, Grilled Hearth Farm Kale Raab and Sprouting Broccoli, Jasmine Rice

• **DESSERTS** •

FLOURLESS CHOCOLATE CAKE -12 (GF)

Grand Marnier Chocolate Ganache, Crème Anglaise

STRAWBERRY RHUBARB CHEESECAKE - 12

Shortbread 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

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• **WOOD FIRED PIZZA** •

Our pizzas are made with non-GMO Washington grown flour; our dough is naturally leavened, & our mozzarella is hand stretched daily.

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 (VG) - 20

Hearth Farm Roma Tomato Sauce, Castelvetro Olives, Red Onion, Mama Lil's Peppers, Herbs



• **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

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

BLUE CHEESE “MARTINI” – 16

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

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

BANANA DAIQUIRI

Giffard Banana Liqueur, White Rum, Fresh Squeezed Lime Juice, Planteray Original Dark Rum Float, Rocks

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 Shrubs, Duvall -10

Served on an old-fashioned rock with soda water and lime.

Ostara – Goddess of Fertility

Ginger, Turmeric, Wild Nettle, Peppercorn, Lemon, Herb Robert, Apple Cider Vinegar, Raw Sugar

Mazu - Goddess of the Sea

Wildcrafted Nori, Organic Red Shiso, Spilanthes, Goji Berry, in unfiltered apple cider vinegar and raw sugar.

ROTATING DRAFT BEERS \$8

Ask Your Server About Today's Taps

Guinness Nitro Can, Tall-7

Harp Can, Tall -6

CIDER

Finn River, Chimacum WA

Black Currant, 500ml -12

Pear, 500ml – 12

Farmstead Draft Pint-11

Le Pere Jules, France

Calvados, France 2oz -11

BUBBLES

Leon Manbach Extra Brut, Crémant d'Alsace -15/56

J Laurens Brut Rose, Crémant de Limoux -12/48

Klickitat Canyon, Organic Blueberry Sparkling Wine, Wa -14/56

No Sulfates

WHITE

Illahé Pinot Gris, Willamette Valley, Or -13/50

Matthews, Sauvignon Blanc, Columbia Valley, Wa -13/50

Jaine Chardonnay, Columbia Valley, Wa – 10/40

Pearl and Stone, Unemployment Beach Rosé, Wa -13/50

RED

Amity, Pinot Noir, Eola-Amity Hills, Or -14/52

Delille Métier, Cabernet Sauvignon, Wa -15/56

City Limits, The Citizen Red Blend, Columbia Valley – 12/42

Matthews, Merlot, Columbia Valley, Wa -15/54

Two Vintners, Syrah, Columbia Valley, Wa -14/52

Matthews, Cabernet Sauvignon, Columbia Valley, Wa - 65

Delille, D2, Woodinville, Wa -85

Pearl and Stone, Mailbox Peak, Wa - 58

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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