



• **SALADS & SMALL PLATES** •

• **LARGE PLATES** •

VALLEY CAESAR SALAD -16

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

GARDEN & GRAIN SALAD -16

Beets, Kale, Faro, Apple, Kohlrabi, Pickled Red Onion, Crumbled
Goat Cheese, White Wine Vinaigrette

RADISH & ORANGE SALAD (GF) – 16

Watermelon Radish, Cara Cara Orange, Baby Kale, Kohlrabi,
Hazelnut. White Wine Vinaigrette

FRESH BAKED FLATBREAD (VG) - 9

Olive Oil, Hearth Farm Herbs, Sea Salt
-Add Goat Cheese Spread – 3
-Add Beet Hummus – 3
Substitute GF Flatbread +8

TEMPURA ONION RINGS (GF) – 12

Gluten-Free Tempura Batter, Creole Remoulade

SNO-VALLEY TEMPURA (GF) – 16

Gluten-Free Tempura Batter, Sno-Valley Blue Oyster & Coral
Tooth Mushrooms, Ginger Sweet Soy Dipping Sauce

TRI-COLORED WOOD OVEN CAULIFLOWER (GF)- 16

EVOO, Garlic, Red Pepper Flake, Parsley, Lemon, Pecorino

SARAH'S CHARRED CARROTS (GF) – 16

Beet Hummus, Goat Cheese Spread, Chive, Sunflower Seed

PORK FRIES & QUINCE – 16

Pork Rilette Sticks, Panko Breading, Quince Sauce, Sage

CREAMED KALE W/HOUSE BRATWURST (GF) – 18

White Wine, Onion, Mustard, Chicken Stock

SNO-VALLEY STEAK TIPS (GF) – 20

Painted Hills Steak Tips, Sno-Vally Oyster & Shiitake Mushroom

***Add Chicken Breast to Salads or Pasta dishes – 12**

GRANGE BURGER - 25**

House Ground Painted Hills Chuck, Bacon, White Cheddar, Red
Onion Chutney, Lemon Aioli, Dill Pickle, Lettuce
-Choice of French Fries or Side Salad

BUTTERMILK FRIED CHICKEN SANDWICH – 25

Mary's Chicken Thigh, Apple Fennel Slaw, Tomatillo Chutney,
Lemon Aioli
-Choice of French Fries or Side Salad

FETTUCINE ALFREDO– 24

Fresh Fettucine Pasta, Baby Bok Choy, Garlic, Shallot, White Wine,
Cream, Parmesan, Pecorino

WINTER VEGETABLE TART - 23

Brussel Sprout, Cauliflower, Kale & Sno-Valley Mushroom in
Vegan Pastry Shell on a bed of Braised Radicchio & Cabbage

CONCHIGLE BAKED BOLOGNESE – 28

House Bolognese Sauce w/Beef, Pork & Lamb, Fresh Conchiglie
Pasta, Fresh Mozzarella, Pecorino Romano, Basil, Seasonal
Vegetables

CORAL TOOTH MUSHROOM RISOTTO - 30

Kale, Chestnut, Whatcom Blue Cheese, Pecorino Romano

BRAISED SHEPHERD'S PIE (GF) - 30

Braised Lamb, Soubise Sauce, Red Wine, Corn, Carrots, Celery,
Parsnip Mashed Potato, White Cheddar

MARY'S CITRUS CHICKEN – 38

Seasonal Vegetables, Parsnip Mashed Potato, Citrus Chicken Demi

PAN SEARED BAVETTE STEAK(GF) - 44**

Painted Hills Sirloin, Bordelaise Sauce, Seasonal Vegetables,
Parsnip Mashed Potato

PLUM GLAZED WILD CAUGHT STURGEON (GF) - 48

Turnip, Tri-Colored Cauliflower.

• **DESSERTS** •

RED WINE POACHED PEAR (GF) - 12

Lopez Creamery Vanilla Ice Cream

HEARTH FARM PARSNIP CAKE – 12

Crème Anglaise, Caramel, Chantilly Cream

FLOURLESS CHOCOLATE CAKE (GF) – 12

Crème Anglaise, Chantilly Cream

DRUNKEN CHOCOLATE CAKE – 12

Grand Marnier Orange Compote, Chantilly 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 service charge of 20% will be added to parties of six or more

• **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

Organic Roma Sauce, Fresh Mozzarella, Basil, EVOO

4 CHEESE PIZZA - 20

Organic Roma Sauce, Mozzarella, Fior Di Latte, Provolone, Pecorino-Romano

PEPPERONI - 22

Organic Roma Sauce, Pepperoni, Fresh Mozzarella, Provolone

PUMPKIN & PIG-24

Pumpkin Sauce, Fresh Mozzarella, Goat Cheese, Bacon Lardon, Caramelized Onion, Kale

SNO-VALLEY MUSHROOM -25

Mushroom Pesto Sauce, Sno-Valley Mushrooms, Caramelized Onion, Fresh Mozzarella, Pecorino-Romano

HEARTH FARM SAUSAGE -27

Organic Roma Tomato Sauce, House Made Fennel Sausage, Fresh Mozzarella, Provolone, Mama Lil's Peppers

GRANGE SUPREME - 29

Organic Roma 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 (VG) - 20

Organic Roma Sauce, Castelvetrano Olives, Red Onion, Mama Lil's Peppers, Herbs

• **PIZZA ADD ONS** •

Gluten Free Cauliflower Crust -8

Red Onion -2

Castelvetrano Olives -3

Mama Lil's Peppers -3

Hot Honey - 3

White Anchovy -7

Pepperoni -3

Hardwood Smoked Bacon -5

Fresh Mozzarella -5

Sno-Valley Mushrooms -5

House Fennel Sausage -7.

House Ranch Dressing -2

House Roma Sauce - 4

• **BEVERAGES** •

Izze Sparkling Soda -4

Strawberry, Blackberry, Apple, Mango

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, Green Pearl,

Red Rooibos, Mint

WILDNESS WITHIN SHRUBS, DUVALL

Served on the rocks with soda water

Citrus Spice - 10

Wild Harvested Citrus Peel, Cinnamon, Clove, Cardamon, Cranberry, Juniper Berry, Apple Cider Vinegar, Raw Sugar

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HOUSE COCKTAILS

SPICE OF LIFE -14

El Jimador Reposado, Fast Penny Amaranico

Bianca, Scrappy's Cardamon Bitters

WHAT'S UP, DOC? – 16

Hearth Farm Carrot Juice, Highside Gin, Fresh Lemon Juice, House Honey Ginger Syrup

COCOA EN FUEGO – 16

Del Maguey Mezcal, Ancho Reyes, Duvall Chocolate Liqueur, Cointreau, Fresh Orange Juice, Chocolate and Orange Bitters

HEART-THROB – 14

Through the Heart Shrub, Vodka, House Apple Syrup, Cranberry Juice

PAPER PLANE -14

Four Roses Bourbon, Aperol, Amaro Nonino, Fresh Lemon Juice

BETTER AS BANANAS – 14

Giffard Banana Liqueur, Amontillado Sherry, Cruzan Light Rum, Fresh Lemon Juice

GRANGE OLD FASHIONED -14

Four Roses Bourbon, Angostura and Orange Bitters, Luxardo Cherry

FORMERLY KNOWN AS QUINCE – 16

House Quince Syrup, Four Roses Bourbon, Highside Nocino, Fresh Nutmeg

BLACK MANHATTAN -14

Old Overholt Rye Whiskey, Amaro Averna, Scrappy's Aromatic Bitters, Luxardo Cherry

APPLE OF YOUR RYE – 16

Hearth Farm Apple Cider, Old Overholt Rye, Fresh Lemon Juice

NON-ALCOHOLIC MOCKTAILS

CARROT ELIXIR – 10

Hearth Farm Carrot Juice, House Quince Syrup, Fresh Lemon Juice, Hawthorn Sipping Vinegar, Soda Water

QUINCE APPLE SPARKLING CIDER – 10

Hearth Farm Quince Juice, House Apple Syrup, Fresh Lemon Juice, Soda Water

BUBBLES

Clavelin Brut, Crémant de Jura -15/56

J Laurens Brut Rose, Crémant de Limoux -13/48

WHITE

Amity, Pinot Blanc, Eola-Amity Hills, OR -13/50

Quady North, Roussanne Blend,

Rogue Valley – OR 13/50

Illahe, Pinot Gris, Willamette Valley, OR -13/50

Winemaker's Reserve, Sauvignon Blanc,

Woodinville, WA -13/50

Sagebreaker, Rhone White, Prosser, WA – 16/53

Jaine, Chardonnay, Columbia Valley, WA – 10/40

St. Angelus, Canonica Grechetto/Chardonnay - 54

RED

Illahe, Pinot Noir, Willamette Valley, OR -15/56

Delille Métier, Cabernet Sauvignon, WA -15/56

Chateau de Montfaucon,

Côtes du Rhône, France – 14/48

City Limits, The Citizen, Columbia Valley, WA – 12/42

Winemaker's Reserve, Merlot, Woodinville, WA -15/54

Two Vintners, Syrah, Woodinville, WA -12/52

Sagebreaker, Estate Bordeaux Blend, Prosser, WA -72

Delille, D2, Woodinville, WA -85

ROTATING DRAFT BEERS -8

Ask Your Server About Today's Taps

Guinness Nitro Can, Tall-7

Harp Lager Can, Tall -6

NON-ALCOHOLIC BEER

Athletic 19oz Non-Alcoholic - 9

Run Wild IPA

Athletic 12oz Non-Alcoholic - 6

Run Wild IPA

Free Wave Hazy IPA

CIDER

Finn River, Chimacum WA

Pear, 500ml -12

Black Currant, 500ml -12

Rotating Finn River DRAFT PINT- 11

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