

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

4/3/2026



• **SALADS & SMALL 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, Pickled Red Onion, Crumbled Goat
Cheese, White Wine Vinaigrette

RADISH & ORANGE SALAD (GF) – 16

Watermelon Radish, Cara Cara Orange, Komatsuna & Mustard
Greens, Hazelnut. White Wine Vinaigrette

FRESH BAKED FLATBREAD (VG) - 9

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

TEMPURA ONION RINGS (GF) – 12

Gluten-Free Tempura Batter, Creole Remoulade

WOOD OVEN CAULIFLOWER (GF, VG)- 16

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

GRILLED SPROUTING BROCCOLI (GF, VG) -16

Roasted Tomato Vinaigrette, Pickled Red Onion

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

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

• **DESSERTS** •

RED WINE POACHED PEAR (GF) - 12

Lopez Creamery Vanilla Ice Cream

FLOURLESS CHOCOLATE CAKE (GF) – 12

Crème Anglaise, Chantilly Cream

BAILEY'S CHEESECAKE - 12

Baileys Ganache, Chantilly Cream

LOPEZ ISLAND CREAMERY ICE CREAM – 5

Vanilla, Blueberry, or Blueberry Sorbet

• **LARGE PLATES** •

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, Apricot Relish, Lemon
Aioli
-Choice of French Fries or Side Salad

WINTER VEGETABLE TART (VG) - 23

Turnip, Parsnip, Celериac, Rutabaga, Kale & Sno-Valley
Mushroom in Vegan Pastry Shell, Braised Radicchio & Cabbage

PESTO CHICKEN FETTUCINE – 28

Fresh Fettucine Pasta, Mary's Chicken Breast, Hearth Farm Basil
Pesto, Garlic, Shallot, White Wine, Cream, Pecorino

SPRING MUSHROOM TONNARELLI – 28

SnoValley Mushroom, Fresh Tonnarelli Pasta, Celery, Fennel,
Turnip Rapini, Sherry, Garlic, Shallot, Butter

CONCHIGLE BAKED BOLOGNESE – 28

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

APPLEWOOD SMOKED BRISKET (GF) – 30

Saint Helens Beef Brisket, Root Vegetable Hash, Braised Collard
Greens

SNO-VALLEY BEEF STROGANOFF - 36

Braised Painted Hills Chuck, Sno-Valley Blue Oyster and Shiitake
Mushrooms, Cream, Sour Cream, Garlic, Shallot

MARY'S CITRUS CHICKEN (GF) – 38

Sauteed Kale & Turnip Rapini, Parsnip Mashed Potato, Citrus
Chicken Demi

PAN SEARED BAVETTE STEAK(GF) - 44**

Painted Hills Sirloin, Hearth Farm Red Pepper Sauce, Sauteed Kale
& Turnip Rapini, Parsnip Mashed Potato

CHERRY GLAZED WILD CAUGHT STURGEON (GF) - 48

Root Vegetable Hash, Tri-Colored Cauliflower.

SILVER SPOON COOKIES – 3

Ask your server about today's selection!

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.

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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

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

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

• **NON-ALCOHOLIC BEVERAGES** •

Izze Sparkling Soda -4

Strawberry, Blackberry, Apple

Bedford's Local Craft Root Beer -5

Bedford's Local Craft Ginger Beer -5

Coke, Diet Coke, Sprite -4

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, Lemon

Stoup Hydromatic Sparkling Hop Water - 8

WILDNESS WITHIN SHRUBS, DUVAL

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

Spring Qi - 10

Wild Harvested Ashwagandha, Citrus Peel, Honey,

Ginger, Turmeric, Apple Cider Vinegar, Raw Sugar

Wild & Green - 10

Wild Harvested Purslane, Nettle, Lemon Balm, Mugwort,

Chlorophyll, Honey, Apple Cider Vinegar, Raw Sugar

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HOUSE COCKTAILS

OFF THE BEET-EN PATH – 16

House Carrot-Ginger Vodka, House Beet Syrup,
Organic Beet Juice, Fresh Lemon Juice, Scrappy's Cardamom
Bitters

BLUEBERRY GIMLET – 14

House Blueberry Syrup, Gin, Fresh Lime Juice

WHAT'S UP, DOC? – 16

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

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

BEETNIK – 16

House Lemon Ginger Liqueur, House Ginger Syrup, Organic Beet
Juice

NON-ALCOHOLIC MOCKTAILS

QUINCE APPLE SPARKLING CIDER – 10

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

CARROT ELIXIR – 10

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

Illahé, 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

Illahé, 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

Delille, D2, Woodinville, WA -19/72

Sagebreaker, Estate Bordeaux Blend, Prosser, WA -72

ROTATING DRAFT BEERS -8

Ask Your Server About Today's Taps

Guinness Nitro Can, Tall-8

Harp Lager Can, Tall -7

NON-ALCOHOLIC BEER

Athletic 12oz Non-Alcoholic - 6

Run Wild IPA

Free Wave Hazy IPA

Guinness 0% Alcohol Nitro Can - 8

CIDER

Finn River, Chimacum WA

Pear, 500ml -12

Black Currant, 500ml -12

Rotating Finn River DRAFT PINT- 11