

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

5/6/2026



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

RADISH & ORANGE SALAD (GF) – 16

Hearth Farm Mixed Spring Greens, Watermelon Radish, Cara
Cara Orange, 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

GRILLED LOCAL ASPARAGUS (GF, VG) -16

Roasted Tomato Vinaigrette, Pickled Red Onion

PORK FRIES – 16

Pork Rilette Sticks, Panko Breading, Apple Sauce, Sage

GRANGE WINGS (GF) – 16

Sweet and Spicy Glaze, House Buttermilk Ranch, Pickles

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

CITRUS CHEESECAKE - 12

Orange Cake Crust, Orange Wheels, Chantilly Cream

RHUBARB CRISP - 12

Vanilla Ice Cream

LOPEZ ISLAND CREAMERY ICE CREAM – 5

Vanilla, Blueberry, or Blueberry Sorbet

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

NETTLE PESTO CHICKEN FETTUCINE – 28

Fresh Fettucine Pasta, Mary's Chicken Breast, Hearth Farm Nettle
Pesto, Asparagus, Mama Lil's Peppers, Garlic, Shallot, White
Wine, Cream, Pecorino

SPRING MUSHROOM TONNARELLI – 28

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

CONCHIGLIE BAKED BOLOGNESE – 28

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

SPRING VEGETABLE TART (GF) – 25

Vegan Puff Pastry, SnoValley Mushroom Duxelle, Asparagus,
Hakurei Turnip, Kale, Braised Radicchio & Cabbage

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

Asparagus, Mashed Potato, Citrus Chicken Demi

PAN SEERED BLACK COD (GF) - 38

Hearth Farm Hakurei Turnip, Asparagus, Verde Fish Nage

FALLING RIVER PORK CHOP (GF) - 44**

Coffee Porter Pork Jus, Rhubarb Mostardo, Asparagus
Root Vegetable Hash

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

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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

SPRING FLOWER AND SPEAR PIZZA – 24

Organic Roma Sauce, Asparagus, Sprouting Broccoli, Fresh Mozzarella, Provolone, Arugula Pesto

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, DUVALL

Served on the rocks with soda water

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

GRANGE MARGARITA -14

Jimador 100% Agave Tequila, Triple Sec, Fresh Lime Juice, Lemon, Cane Simple

HIGHSIDE NEGRONI -14

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

FRESH QUINCE OF DUVALL – 16

Absolute Vodka, Hearth Quince Ginger Syrup, Lillet, Dash Fresh Lemon Juice, Ice, Soda Water

PAPER PLANE -14

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

OAXACAN PALOMA – 14

Del Maguey Vida Mezcal, Fresh Lime Juice, Fresh Grapefruit Juice, Dash Cane Simple, Dried Lime (or sub tequila)

FLOWER POWER G&T -14

Brokers Gin, Fast Penny Amaranico Bianca (Ballard), Fever Tree Elderflower Tonic Water, Lime

ASHLEIGH'S BOAT DRINK – 14

Planteray Original Dark Rum, Giffard Banana Liqueur, Fresh Lime Juice, Dried Lime

GRANGE OLD FASHIONED -14

Four Roses Bourbon, Angostura and Orange Bitters, Luxardo Cherry

SHINY PENNY BOULEVARDIER – 14

Four Roses Bourbon, Fast Penny Amaranico Rossa (Ballard), Dolin Sweet Vermouth, Dried Orange

BLACK MANHATTAN -14

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

NON-ALCOHOLIC MOCKTAILS

QUINCE APPLE SPARKLING CIDER – 11

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

A HAW HAW HAW HAW – 10

Ravenscroft Bio-Boost (Aronia, Hawthorn Berry, Hibiscus, Fennel, Cider Vinegar, Touch Organic Sugar), Soda Water, Dried Orange

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

RED

Damsel Cellars Syrah (Woman Owned!),

Woodinville, WA -15/56

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

Delille Métier, Cabernet Sauvignon, WA -15/56

Chateau de Montfaucon,

Côtes du Rhône, FR – 14/48

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

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

Delille, D2, Woodinville, WA -19/72

Wilridge Estate*, Sangiovese, Naches Heights, WA -54

Wilridge Estate*, Nebbiolo, Naches Heights, WA -54

Sagebreaker, Estate Bordeaux Blend, Prosser, WA -72

*Certified Organic and Biodynamic. *Fabulous Wines!*

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

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