



• **SALADS & SMALL PLATES** •

VALLEY CAESAR SALAD (GFO)-16

Radicchio, Gem Romaine, Caesar Dressing** Herb Croutons, Pecorino-Romano

-Add White Anchovies +7

SUMMER STRAWBERRY SALAD (GFO) – 16

WA Strawberries, Fresh Spring Greens, Assorted Beets, Farro, Goat Cheese, Strawberry 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

GRILLED SPROUTING BROCCOLINI (GF, VG) -16

Roasted Tomato Vinaigrette, Pickled Red Onion

SARAH'S ROASTED CARROTS (GF) – 16

Beet Hummus, Goat Cheese Spread, Sunflower Seeds, Chives

CHICKEN MEATBALLS (GFO)- 15

Grilled Bread, Tomato Sauce, Pecorino Cheese

GRANGE CHICKEN WINGS- 16

Fried Crispy, Garlic Parmesan Butter, Side of Ranch

***Add Protein to Salads or Pasta dishes:**

- **Mary's Chicken Breast -12**

• **DESSERTS** •

FLOURLESS CHOCOLATE CAKE - 12

Crème Anglaise, Chantilly Cream

LOPEZ ISLAND CREAMERY ICE CREAM – 5

Vanilla or Salted Caramel Ice Cream, Blueberry Sorbet

LEMON CURD (GF) - 12

Whipped Cream, Blueberry Compote, Oat Crumble

BLUEBERRY CHEESECAKE- 12

Rhubarb Crumb Crust, Chantilly Cream

• **LARGE PLATES** •

GRANGE BURGER - 25**

House Ground Painted Hills Chuck, Bacon, White Cheddar, Red Onion Chutney, Lemon Garlic 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

TEMPURA COD AND SUMMER VEG - 26

Wild Pacific Cod, Yellow Zucchini, and Farmer Sarah's Purple Sprouting Broccoli- Tempura Battered and Fried Crispy

-Choice of Spicy Aioli or Creole Remoulade

CHICKEN FLORENTINE ALFREDO – 28

Fresh Fettucine, Mary's Chicken Breast, Farmer Sarah's Snap Peas, Baby Bok Choy, Mama Lil's Peppers, Garlic, Shallot, White Wine, Cream, Parmesan, Pecorino

VEGETABLE TART (V) – 27

Puff Pastry, Blue Oyster Mushroom, Farmer Sarah's Snap Peas, Swiss Chard, Summer Squash, Kale, Side Salad

APPLEWOOD SMOKED BRISKET (GF) – 30

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

SUMMER GEMELLI (VG) – 28

Vegan Gemelli, Zucchini Pesto, Farmer Sarah's Snap Peas, Kale, Sno Valley Mushrooms, Lemon-Herb Sauce

BAKED RIGATONI w/HOUSE ITALIAN SAUSAGE – 28

House Roma Sauce, House-made Sweet Italian Sausage, Fresh Rigatoni Pasta, Fresh Mozzarella, Pecorino Romano, Basil, Seasonal Vegetables

MARY'S CITRUS CHICKEN (GF) – 38

Mary's Chicken, Braised Collard Greens, Orange Herb Veloute, Mashed Potato

PAN SEARED BAVETTE STEAK(GF) - 44**

Painted Hills Sirloin, Sorrel Herb Compound Butter, Sautéed Baby Kale & Baby Bok Choy, Mashed Potato

FROM FARMER SARAH AND HEARTH FARM TODAY

Beets, Carrots, Basil, Summer Squash, Cucumbers, Little Gem Lettuce, Shallots, Rosemary, Chives, Sorrel, Sage, Mint, Lemon Verbena

• **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 Cups, Fresh Mozzarella, Provolone

SNO-VALLEY MUSHROOM -25

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

HEARTH FARM SAUSAGE -28

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, Castelvetro Olives

BACON BLUE CHEESE - 28

Crème Fraîche, Provolone, Pear, Bacon, Blue Cheese, Red Onion, Chives, Balsamic Gastrique

CONSERVA (VG) - 20

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

SUNNY DUVALL (VG) - 22

Sundried Tomato Pesto, Hearth Farm Zucchini and Yellow Squash, Fennel Confit, Fresh Mozzarella, Basil

• **PIZZA ADD ONS** •

Gluten Free Crust -8

Hearth Farm Basil Pesto Dollops -8

Red Onion -2

Castelvetro 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** •

MANGO LASSI! – 7 (from our friends at Bun and Beyond)

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

Mother Lover – 10

Wild Harvested Hawthorn Flowers & Fruit, Elderflower,

Rosemary, Schisandra, Cinnamon, Cardamom, Apple

Cider Vinegar, Honey

Mind of Heart – 10

Wild Harvested Rhubarb, Raspberry, Nettle, Motherwort,

Oregon Grape Root, Burdock Root Infused in Apple Cider

Vinegar, Sugar & Honey

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

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COCKTAILS

GRANGE MARGARITA -14

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

LEMON GROVE -16

Farmer Sarah's Lemon Verbena Syrup, Duvall Distillery Vodka, Grapefruit Bitters, Partially Sugared Rim, Fresh Lemon

THE PINK ME UP -16

Highside Amaro Rosina (Bainbridge Island), Elderflower Liquor, Orange Juice, Sparkling Brut Float, Sugared Rim, Lime Wheel

OAXACAN PALOMA -15

100% Agave Mezcal, Fresh Lime Juice, Fresh Grapefruit Juice, Dash Cane Simple, Dried Lime

WANGO MANGO -14

Bun n Beyond Mango Lassi, Planteray Original Dark Rum, Served Up With Grated Nutmeg and Lime

MAIN ST. MOJITO -14

Aged St. Croix Light Rum, Hearth Farm Mint, Cane Simple, Lime Wedges, Soda

FLOWER POWER G&T -15

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

ASHLEIGH'S BOAT DRINK -14

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

GRANGE OLD FASHIONED -15

Four Roses Bourbon, Angostura and Orange Bitters, Luxardo Cherry

SHINY PENNY BOULEVARDIER -15

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

BLACK MANHATTAN -16

James E. Pepper Rye Whiskey, Amaro Averno, Scrappy's Aromatic Bitters, Luxardo Cherry

NON-ALCOHOLIC MOCKTAIL

THE GROVE - 11

Farmer Sarah's Lemon Verbena Syrup, Fresh Lemon Juice, Soda Water, Ice, Lemon Wheel

7/30/2026

A HAW HAW HAW HAW (N/A)- 10

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

BUBBLES

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

De Faveri Brut Prosecco di Treviso, IT - 12/45

WHITE

Wilridge*, Chardonnay, Columbia Valley, WA - 10/40

Wm Grassie, Sauvignon Blanc, Duvall-13.50/52

Illahé, Pinot Gris, Willamette Valley, OR -13/50 (*Illahé is committed to horse-power and organic farming practices*)

San Giorgio, Rose, IT-10/36

Alveare, Puddle Jumper, IN-CARNATION!-14/56

(*This wine is La Bomba! Riesling and Pinot Gris. Whaaaat?!*)

*Certified Organic!

RED

Delille Métier, Cabernet Sauvignon, WA -15/56

Chateau de Montfaucon, Côtes du Rhône, FR - 14/48

Damsel, Syrah (Woman Owned!), Woodinville, 15/56

Greenwing, Pinot Noir, Willamette Valley, OR - 13/38

Gravel Bar Alluvial Red Blend, Red Mnt, WA-12.50/50

(*Deep, Minerally, balanced tannins, awesome!*)

Delille D2, Woodinville, WA -21/76 (*Needs no preamble*)

Illahé, Pinot Noir, Willamette Valley, OR -58 (*sooo good!*)

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

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

(***Certified Organic and Biodynamic!*)

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

CIDER

Finn River, Chimacum WA

Pear, 500ml -12

Black Currant, 500ml -12

Dragon's Head Perry, Vashon 750ml - 29

(*100% pear. Unbelievable!*)

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