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8/13/2026

• SALADS & SMALL PLATES •

VALLEY CAESAR SALAD (GFO)-16
Radicchio, Gem Romaine, Caesar Dressing** Herb Croutons, Pecorino-Romano
-Add White Anchovies +7

SUMMER STRAWBERRY SALAD (V, GFO) – 16
WA Strawberries, Fresh Spring Greens, Assorted Beets, Farro, Goat Cheese, Strawberry Vinaigrette

FRESH BAKED FLATBREAD (VG) - 9
Olive Oil, Hearth Farm Herbs, Flakey Salt *-Add Goat Cheese Spread or Beet Hummus – 3. Substitute GF Flatbread -8*

GRILLED SPROUTING BROCCOLINI (GF, VG) -16
Roasted Tomato Vinaigrette, Pickled Red Onion

SARAH'S ROASTED CARROTS (V, GF) – 16
Beet Hummus, Goat Cheese Spread, Sunflower Seeds, Chives

GRILLED PEACHES & BURRATA (V, GFO) – 16
Fresh Basil Pesto, Grilled Peach Salsa, Balsamic Gastrique, Grilled Bread

GRANGE CHICKEN WINGS- 18
Fried Crispy, Garlic Parmesan Butter, Pickled Veggies, Side of Ranch

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

• DESSERTS •

FLOURLESS CHOCOLATE CAKE (GF) - 12
Crème Anglaise, Chantilly Cream

LOPEZ ISLAND CREAMERY ICE CREAM (GF) – 5
Vanilla or Salted Caramel Ice Cream, Blueberry Sorbet

LEMON CURD (GF) - 12
Whipped Cream, Blueberry Compote, Oat Crumble

BLUEBERRY CHEESECAKE- 12
Cookie Crumb Crust, Chantilly Cream

WARM CARROT CRUMBLE CAKE -12
Served w/Lopez Vanilla Ice 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-Garlic Aioli
-Choice of French Fries or Side Salad

TEMPURA COD AND SUMMER VEG - 26
Wild Pacific Cod, Zucchini, and Farmer Sarah's Sprouting Broccoli-Tempura Battered and Fried Crispy
-Choice of Spicy Aioli or Creole Remoulade

CHICKEN PESTO ALFREDO – 28
Fresh Fettucine, Mary's Chicken Breast, Farmer Sarah's Cherry Tomatoes, Mama Lil's Peppers, Garlic, Shallot, White Wine, Cream, Parmesan, Pecorino

VEGETABLE TART (VG) – 27
Vegan 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, Red Onion Chutney

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, Grilled Sprouting Broccolini

MARY'S CITRUS CHICKEN (GF) – 38
Mary's Chicken, Braised Collard Greens, Orange Herb Velouté, Mashed Potato

PAN SEARED BAVETTE STEAK(GF) - 44**
Painted Hills Sirloin, Herb Compound Butter, Sauteed Baby Kale & Baby Bok Choy, Mashed Potato

FROM FARMER SARAH AND HEARTH FARM TODAY
Beets, Carrots, Basil, Summer Squash, Cucumbers, Little Gem Lettuce, Broccolini, Shallots, Rosemary, Chives, Sorrel, Sage, Mint, Lemon Verbena

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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 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, 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

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
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 •

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

<u>WILDNESS WITHIN SHRUBS, DUVALL</u>
Served on the rocks with soda water

***Mother Lover* – 10**
Wild Harvested Hawthorn Flowers & Fruit, Elderflower, Rosemary, Schisandra, Cinnamon, Cardamom, Apple Cider Vinegar, Honey

***Heart of Mind* – 10**
Wild Harvested Rhubarb, Raspberry, Nettle, Motherwort, Oregon Grape Root, Burdock Root Infused in Apple Cider Vinegar, Sugar & Honey

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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 Amaricano 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 Amaricano 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

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
Loredan Gasparini Asolo Prosecco Superiore, IT – 12/45

WHITE

Wilridge*, Chardonnay, Columbia Valley, WA – 10/40
Wm Grassie, Sauvignon Blanc, Duvall-13.50/52
Illahe, Pinot Gris, Willamette Valley, OR -13/50 *(Illahe 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
Helix, Red Blend, Columbia Valley, WA–11/42
Delille D2, Woodinville, WA -21/76 (*Needs no preamble)*
Illahe, Pinot Noir, Willamette Valley, OR -58 (*sooo good!)*
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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