

15611 Main St NE Duvall, WA 98019

A Service Fee of 20% will be added to parties of 6 or more



thegrangeduvall.com @the_grange_duvall

• **BREAKFAST PLATES** •

FARMERS BREAKFAST - 18

2 Organic Eggs** Any Way, Herb Smashed Potatoes, Grilled Sourdough.

Choice Bacon or Pork Sausage

BLUEBERRY BUTTERMILK PANCAKES (V) - 17

Local Organic Blueberries, Fresh Whipped Cream, Maple Syrup

GRANGE FRENCH TOAST (V) - 18

Macrina Brioche, Seasonal Fruit Topping, Crème Anglaise, Maple Syrup

HOUSE MADE CHORIZO SCRAMBLE - 20

2 Organic Eggs** Scrambled, Grilled Sourdough, Radish Jalapeno Relish, Sour Cream, Herb Smashed Potatoes

GRANGE BISCUITS & SAUSAGE GRAVY W/EGGS - 17

2 Organic Eggs** Any Way

HARVEST HASH (GF) - 23

Saint Helens Smoked Beef Brisket, Seasonal Vegetables, Herb Smashed Potatoes, Sunny Side up Organic Egg**

BENNYLAND

2 Poached Organic Eggs**, Grange Biscuit, House Hollandaise, Herb Smashed Potatoes

- **Hearth Farm Pork Belly -25**
- **Hearth Farm Vegetable (V) - 22**

SHAKSHUKA BAKED EGGS - 19

2 Organic Eggs**, Spiced Hearth Farm Tomato Sauce, Feta Cheese, Fresh Herbs, Hearth Farm Greens, Grilled Sourdough

QUICHE (V) - 18

SnoValley Mushrooms, Kale, Cheddar, Pecorino, Side Salad

• **SIDES** •

GRILLED BREAD W/ BUTTER & JAM -7

HOUSE BISCUIT W/ BUTTER & JAM -8

SEASONAL MIXED FRUIT CUP -7

ADD A FARM FRESH ORGANIC EGG -3

3 LINKS HOUSE MADE PORK SAUSAGE-8

3 PIECES BACON -6

EXTRA MAPLE SYRUP -2

SIDE CAESAR SALAD - 10

• **LUNCH 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, Tomatillo Chutney, Lemon Aioli

-Choice of French Fries or Side Salad

• **KIDS MENU** •

FUTURE FARMER - 10

Single Organic Egg, Choice of Bacon, Pork, or Chicken Sausage, Herb Smashed Potato, Toast

KIDS PANCAKE - 7

Single Pancake, Whipped Cream, Maple Syrup

Add blueberries - 1

KIDS FRENCH TOAST - 8

Single Slice Macrina Brioche, Maple Syrup

• **BOOZY BEVERAGES** •

BLOODY MARY - 13

House Bloody Mary Mix, Vodka, Pickled Veg

BACON BLOODY MARY - 15

House Mix, Duvall Bacon Vodka, Pickled Veg, Bacon Salt Rim

THE DUDE - 16

Coffee, House Vodka Cream, Kahlua, Whipped Cream

COFFEE DELIGHT - 16

Coffee, Bailey's, Kahlua, Disaronno, Whipped Cream

GRANGECICLE - 14

Vodka, Orange Liqueur, Orange Juice, Vanilla, Half & Half

MIMOSA - 11

APEROL SPRITZ - 14

TEQUILA SUNRISE - 12

SCREWDRIVER - 10

J LAURENS BRUT ROSE, FR - 13/48

LOREDAN GASPARINI ASOLO PROSECCO, IT - 12/45

• **NON- BOOZY BEVERAGES** •

FIDALGO ORGANIC COFFEE -4

COKE, DIET COKE, SPRITE -4

DRU BREW ROOTBEER, BEDFORD GINGER BEER -5

MOUNTAIN ROSE HERBS LOOSE LEAF TEA - 4

Earl Grey, Oolong, Chamomile, Lemon,

Green Pearl, Red Rooibos, Mint

IZZE SPARKLING-4

Strawberry, Blackberry, Apple, Mango

ORGANIC ORANGE or CRANBERRY JUICE-4

ORGANIC LEMONADE -5

ICED TEA -3

ARNOLD PALMER -4

The Grange would like to acknowledge that our restaurant is situated on the ancestral home of the Skykomish, Tulalip, & Duwamish peoples

**Meats may be cooked to order. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.

A gratuity of 20% will be added to parties of six or more

WELCOME!

We are Sarah and Luke and we welcome you to The Grange! We are The Grange owners and farmers of Hearth Farm, a rich patch 5 miles away where we grow most of the veg, fruit and herbs The Grange feeds you. This hyper-local food, Chef Doug and the kitchen crew's culinary excellence, and our thoroughly professional, lovely, and hospitable front of house staff is The Grange's secret sauce. Eat here and taste this VALLEY!

WE FEED MULTITUDES!

Not only are we in the biz of feeding humans real food...we feed pigs the plate-scrappings! We feed worms veg waste! And your napkins become worm bin bedding. (thank you!) THEN we feed the Hearth Farm soil this rich worm compost fertilizer—that grows the next generation of good Grange food. This-here Grange has got a Zero-Waste little loop afoot that we are happy about! We invite you to be proud of your part in this FEEDING FRENZY!

WE ♥ OUR COMMUNITY!

Since opening The Grange doors in 2018, Sarah and Luke have been happiest when the community comes to play with us! We never turn down an opportunity to host live music, art shows, holiday parties, lantern walks, dances, dinner theater, ANYTHING our creative neighbors throw our way. A Grange Hall, after all, was built to serve as a meeting place for the community; Luke and Sarah take this ongoing stewardship very seriously. Thank you for adding your unique ingredient to this never-ending COMMUNITY RECIPE!