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

9/2/2026

• SALADS & SMALL PLATES •

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

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

SHISHITO PEPPERS (V, GF) – 10
Roasted Hearth Farm Shishito Peppers, Lime, Lemon Aioli

BURRATA & HEIRLOOM TOMATOES (V, GFO) – 16
Fresh Basil Pesto, Heirloom Tomatoes, Balsamic Gastrique, Grilled Bread

STEAK TIPS (GF) - 20
Painted Hills Steak Tips, Sno-Valley Lions Mane, Butter, Garlic, Fresh Herbs

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

MUSHROOM TEMPURA (GF) – 16
Sno-Valley Shitake & Blue Oysters, Sweet Soy Glaze, Togarashi

SARAH'S ROASTED CARROTS (V, GF) – 16
Beet Hummus, Goat Cheese Spread, Sunflower Seeds, Chives
***Add Mary's Chicken Breast -**12

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

• DESSERTS •

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

LEMON CURD – 12
W/Blueberry Compote, Crumble, Whip Cream

LOPEZ ICE CREAM -5 ask your server

CAST IRON PEACH PIE - 12
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

SUNDRIED TOMATO CHICKEN 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, Summer Squash, Kale, Side Salad

APPLEWOOD SMOKED BRISKET (GF) – 30
Saint Helens Beef Brisket, Root Vegetable Hash, Braised Collard Greens, Red Onion Chutney, Horseradish Sauce

SUMMER GEMELLI (VG) – 28
Vegan Gemelli, Zucchini Pesto, Kale, Sno Valley Mushrooms, Fried Capers, Cherry Tomatoes, 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 FLAT IRON STEAK(GF) - 44**
Painted Hills Sirloin, Herb Compound Butter, Hearth Farm Medley Veg, Mashed Potato

FROM FARMER SARAH AND HEARTH FARM TODAY
Shishito Peppers, Beets, Carrots, Basil, Summer Squash, Cucumbers, Little Gem Lettuce, Sweet Cherry Tomatoes, Heirloom Tomatoes, Broccolini, Shallots, Rosemary, Chives, Sorrel, Sage, Mint

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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

HEIRLOOM TOMATO (V) - **27**
Hearth Farm Heirloom Tomatoes & Basil Pesto, Fresh Mozzarella. Absurdly Good!

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

• 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

NON-ALCOHOLIC BEER
Athletic 12oz Non-Alcoholic - 6
Run Wild IPA, Free Wave Hazy IPA
Guinness Zero 14.9oz Nitro Can – 8.50
Stoup Hopwater 16oz Can – 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

***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

WANGO MANGO -14
Bun n Beyond Mango Lassi, Planteray Dark Rum, Nutmeg, Lime

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
Guinness Zero – 8.50

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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