



• **SALADS & SMALL PLATES** •

VALLEY CAESAR SALAD (GFO)-16

Organic Little Gem Romaine & Radicchio, Caesar Dressing**
Herb Croutons, Pecorino-Romano
-Add White Anchovies +7

SUMMER STRAWBERRY SALAD (V, GF) – 16

WA Strawberries, Fresh Spring Greens, Assorted Beets,
Cucumbers, Goat Cheese, Strawberry Vinaigrette

MELON AND PROSCIUTTO SALAD – 16

Hearth Farm Melon and Mint, Prosciutto, Fresh Mozzarella,
Pickled Local Blueberries, Balsamic Gastrique

SHISHITO PEPPERS (V, GF) – 10

Roasted Local Shishito Peppers, Lime, Roasted Garlic Aioli

HEARTH FARM BURRATA (V, GFO) – 18

Fresh Basil Pesto, Roasted Cherry Tomatoes, Balsamic
Gastrique, Basil Salt, Grilled Bread

FRESH BAKED FLATBREAD (VG) - 9

Olive Oil, Hearth Farm Herbs, Flakey
Salt *-Add Goat Cheese Spread or Beet*
Hummus – 3. Substitute GF Flatbread -8

SARAH'S ROASTED CARROTS (V, GF) – 16

Beet Hummus, Goat Cheese Spread, Sunflower Seeds, Chives

GRILLED SPROUTING BROCCOLI (GF, VG) -16

Roasted Tomato Vinaigrette, Pickled Red Onion

***Add Mary's Chicken Breast to Any Plate -12**

FROM FARMER SARAH AND HEARTH FARM TODAY

Melons, Shishito Peppers, Beets, Carrots, Basil, Summer Squash,
Cucumbers, Little Gem Lettuce, Sweet Cherry Tomatoes,
Heirloom Tomatoes, Broccolini, Shallots, Rosemary, Chives,
Sorrel, Sage, Mint

• **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 and Green Beans, Mama Lil's Peppers, Garlic, Shallot,
White Wine, Cream, Parmesan, Pecorino

CASSOULET – 29

Lamb Shank and Hearth Farm Pork Shank, Cherry Tomatoes, Green
Beans & Zucchini. White Beans, Spinach, Grilled Bread
*VG Option: Veg Stock and Subs SnoValley Lions Mane, Blue
Oyster, and Shitake Mushrooms for Lamb and Pork*

VEGETABLE TART (VG) – 27

Vegan Puff Pastry, Blue Oyster Mushroom, Summer Squash, Kale,
Side Salad, Balsamic Gastrique

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 HERB CHICKEN (GF) – 36

Mary's Chicken Breast and Leg, Braised Greens, Citrus Herb
Velouté, Mashed Potato

PAN SEARED BAVETTE STEAK(GF) - 44**

Painted Hills Sirloin, Herb Compound Butter, Hearth Farm Medley
Veg, Mashed Potato

APPLEWOOD SMOKED BRISKET (GF) – 30

Saint Helens Beef Brisket, Root Vegetables, Braised Greens, Red
Onion Chutney, Horseradish Sauce

• **WOOD FIRED PIZZA** •

Our pizzas are made with non-GMO Washington grown flour; our dough is naturally leavened, & our mozzarella is hand stretched daily.

We can add and subtract items from individual pizzas below.
We cannot split with two different sauces or cheeses.

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, 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

• **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

Hearth Farm Fennel Sausage -7.

House Ranch Dressing -2

House Roma Sauce - 4

• **NON-ALCOHOLIC BEVERAGES** •

Izze Sparkling Soda -4

Strawberry, Blackberry, Apple, Mango

Dru Bru Natural 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 Hazy IPA 12oz - 6

Guinness Zero 14.9oz Nitro Can - 9

Bitburger German Pils 00 14.9oz - 9

Stoup Hopwater 16oz Can - 8

WILDNESS WITHIN SHRUBS, DUVALL

Served on the rocks with soda water and lime-NA

Fruit of Temptation - 10

Organically Grown & Wild Harvested Elderberry,
Blackberry, Orange Infused Apple Cider Vinegar, Honey

Fennel Spice - 10

Organically Grown & Wild Harvested Fennel, Cardamom,
Ginger, Lovage, Fig Infused Apple Cider Vinegar, Maple Syrup, and a Pinch of Sugar

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



COCKTAILS

GRANGE MARGARITA -14

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

LEMON GROVE -16

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

MAIN ST. MOJITO -15

Aged St. Croix Light Rum, Sarah's Farm Mint, Cane Simple, Lime Wedges, Soda

THE LAST WORD -16

Empress Gin, Luxardo, Genepy, Lime, Cherry, Up

OAXACAN PALOMA – 15

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

FLOWER POWER G&T -15

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

ASHLEIGH'S BOAT DRINK – 16

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

GRANGE OLD FASHIONED -16

Old Forester Bourbon, Angostura and Orange Bitters, Luxardo Cherry

SHINY PENNY BOULEVARDIER – 16

Old Forester Bourbon, Fast Penny Amaricano Rossa (Ballard), Dolin Sweet Vermouth, Orange Peel

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 – 10

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

9/30/2026

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

Laurent Perrachon, Beaujolais (100% Gamay!), FR – 14/54

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

CANNED NON-ALCOHOLIC BEER

Athletic Hazy IPA 12oz - 6

Guinness Zero 14.9oz Nitro – 9

Bitburger German Pils 00 14.9oz - 9

Stoup Hopwater 16oz – 8

CIDER

Finn River, Chimacum WA

Pear, 500ml -12

Black Currant, 500ml -12

Dragon's Head Perry, Vashon 750ml – 29

(*100% pear. Unbelievable!*)

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. Meat may be cooked to order.

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