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, Brunch Potatoes, Grilled Sourdough.
Choice: Bacon, House Made Chicken Sausage Patties or Marzolf 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 TACOS -20
Corn Tortillas, Scrambled Eggs, White Cheddar, Pickled Jalapeno Relish, Chipotle Sour Cream, Cilantro, and Brunch Potatoes

GRANGE BISCUITS & SAUSAGE GRAVY W/EGGS -17
2 Organic Eggs** Any Way

HARVEST HASH (GF) -23
Saint Helens Smoked Beef Brisket, Seasonal Vegetables, Brunch Potatoes, Sunny Side up Organic Egg**

HEARTH FARM PORK BELLY BENEDICT -25
2 Poached Organic Eggs**, Grange Biscuit, House Hollandaise, Brunch Potatoes
Vegetarian Option Available -22

SHAKSHUKA BAKED EGGS -19
2 Organic Eggs**, Spiced Hearth Farm Tomato Sauce, Feta Cheese, Fresh Herbs, Hearth Farm Greens, Grilled Sourdough

•KIDS MENU•

FUTURE FARMER -10
Single Organic Egg, Choice of Bacon, Pork or Chicken Sausage, Brunch Potatoes, Grilled Sourdough

KIDS PANCAKE -7
Single Pancake, Whipped Cream, Maple Syrup
Add blueberries - 1

KIDS FRENCH TOAST - 8
Single Slice Macrina Brioche, Maple Syrup

• SIDES •

GRILLED BREAD W/ BUTTER & JAM -7
HOUSE BISCUIT W/ HONEY BUTTER or JAM -6
SEASONAL MIXED FRUIT CUP -7
ADD A FARM FRESH ORGANIC EGG -3
3 LINKS MARZOLF PORK SAUSAGE-8
2 PATTIES CHICKEN SAUSAGE -7
3 PIECES BACON -6
HEARTH FARM TOMATO SOUP CUP -8

• 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

GRILLED CHEESE AND HEARTH FARM TOMATO SOUP - 23
Smoked Gouda and White Cheddar, Dijon Mustard, Macrina Batard, Hearth Farm Tomatoes, Crème Fraiche

VALLEY CAESAR SALAD (GFO) -10
Organic Little Gem Romaine & Radicchio, Caesar Dressing** Herb Croutons, Pecorinio-Romano

GRANGE HOUSE SALAD (V, GF)-10
Balsamic Vinaigrette, Cukes, Tomatoes, Carrots, Daikon Radish, Fried Garbanzo Beans, Goat Cheese

•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
COFFEE DELIGHT - 16
Coffee, Bailey's, Kahlua, Disaronno, Whipped Cream
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, Chai Spice
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-scrapings! 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!