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11/4/2026

• SALADS & SMALL PLATES •

HEARTH FARM KALE CAESAR SALAD (GFO)-17
Hearth Farm Toscano Kale & Butternut Squash, Caesar Dressing** Herb Croutons, Pecorino-Romano, Roasted Lemon
-Add White Anchovies +7

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

GRANGE HOUSE SALAD (V, GF)– 16
Mixed Greens, Cukes, Carrots, Quinoa, Tomatoes, Daikon Radish, Fried Garbanzo Beans, Goat Cheese, Balsamic Vinaigrette

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

DELICATA FRIES (GF) -13
Basil Salt, Calabrian Aioli

MUSHROOMS & STEAK TIPS -20
SnoValley Mushrooms, Leeks, Grilled Radicchio, Fresh Herbs

HEARTH FARM FRIED GREEN TOMATOES -16
Remoulade Sauce

***Add Mary's Airline Chicken Breast to Any Plate -**13

FROM FARMER SARAH AND HEARTH FARM TODAY
Delicata Squash, Toscano Kale, Beets, Carrots, Summer Squash, Cucumbers, Sweet Cherry Tomatoes, Heirloom Tomatoes, Broccolini, 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
Udi GF Bun -3

BUTTERMILK FRIED CHICKEN SANDWICH – 25
Mary's Chicken Thigh, Apple Fennel Slaw, Apricot Relish, Lemon-Garlic Aioli
-Choice of French Fries or Side Salad
Udi GF Bun -3

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 – 30
Braised Pork, Chicken, Bacon Lardon, Bratwurst, Hearth Farm Cherry Tomatoes, Green Beans & Zucchini, Spinach, White Beans, Butter, Spinach, Grilled Bread
Can be made Vegetarian or Vegan

BAKED RADIATORI w/HOUSE ITALIAN SAUSAGE – 28
House Roma Sauce, House-made Sweet Italian Sausage, Fresh Radiatori Pasta, Fresh Mozzarella, Basil, Grilled Sprouting Broccolini, Grilled Bread

VEGETABLE TART (VG) – 27
Vegan Puff Pastry, Blue Oyster Mushroom, HF Summer Squash, Tomato Pesto, Green Beans, Side Salad, Balsamic Gastrique

PAN SEARED BAVETTE STEAK(GF) - 44**
Painted Hills Sirloin, Herb Compound Butter, Broccolini, Roasted Red Potatoes

MARY'S HERB CHICKEN (GF) – 36
Mary's Airline Chicken Breast, Braised Greens, Citrus Herb Velouté, Roasted Red Potatoes

APPLEWOOD SMOKED BRISKET (GF) – 38
Saint Helens Beef Brisket, Root Vegetables, Braised Greens, Roasted Red Potatoes, Red Onion Chutney, Horseradish Sauce

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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.
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, 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
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 Pilz 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

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COCKTAILS

GRANGE MARGARITA -14
Jimador 100% Agave Tequila, Triple Sec, Fresh Lime Juice, Wee Lemon, Cane Simple

OH STANLEY! – 15
Broker's Gin, Cruzan Light Rum, Fresh Lemon Juice, Grenadine, Cane Simple Syrup

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 Liquor, 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

A HAW HAW HAW HAW – 10
Ravenscroft Bio-Boost (Aronia, Hawthorn Berry, Hibiscus, Fennel, Cider Vinegar, Organic Sugar), Soda, Orange Peel

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 Pilz 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!)*
Winsome Johny Apple Draft Pint - 11

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