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11/6/2026

• 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; Hearth Farm Cukes, Carrots, Daikon Radish, Roast Beets; Quinoa, 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

BRIE & QUINCE FLATBREAD (V) -15
Fresh Baked Flatbread, HF Quince Spread & Herbs

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

DELICATA FRIES (GF) -13
House Herb Salt, Calabrian Aioli

MUSHROOMS & STEAK TIPS -20
SnoValley Mushrooms, HF 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 and Butternut Squash, Toscano Kale, Beets, Carrots, Summer Squash, Green Tomatoes, Cucumbers, Daikon, Watermelon Radish, Fennel, Purple Sprouting Broccoli, Celeriac, 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 / GF Bun or Side Caesar +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 / GF Bun or Side Caesar +3

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

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

HEARTH FARM FALL FETTUCCINE (V) - 27
HF Herbed Butternut Squash Puree, Red Carmen Peppers, Fennel Confit, Fried Sage, Feta, Hazelnuts

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, Mashed Potatoes

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

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 -5
Organic Lemonade -5
Iced Tea -4
Fidalgo Organic Coffee -5
Mountain Rose Herbs Loose Leaf Tea – 5
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

ANCHO PROBLEM -17
Mijenta Reposado Tequila (Woman Owned!), Ancho Reyes, Fresh Squeezed Orange Juice, Chocolate Bitters, Tajin Rim

FALL RICKEY – 17
Old Forester Bourbon, Hearth Farm Apple Syrup and Mint, Highside (Bainbridge) Amaro Rosina, Fresh Lemon, Soda

MAIN ST. MOJITO -15
Aged St. Croix Light Rum, Sarah's 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

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

APPLE EYE -11
Hearth Farm Fresh Pressed Apple Cider, Fresh Lemon, Honey, Mint, Soda Water

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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