

RESTAURANT & BAR
GRANGE

Lunch

SPRING VEGETABLE MINESTRA 15
english peas • asparagus • parmesan • evoo

HUMMUS AND FLAT BREAD 11
chili oil • pine nuts • mint • pickled onion

FARM GREENS SALAD 14
spring vegetables • picked herbs • herbed buttermilk dressing • parmesan frico
add salmon* 14 • add chicken 12 • add steak* 16

CAESAR SALAD* 16
romaine • caesar dressing • shaved parmesan • anchovies • sourdough crouton
add chicken 12 • add salmon* 14 • add steak* 16

GRANGE POWER LUNCH* 26
cup of soup • farm greens • half sandwich • sweet treat

AHI TUNA POKE* 27
avocado • cucumber • snap peas • shaved onions • sticky rice

SHRIMP PO'BOY 24
crispy shrimp • pickle remoulade • shredded lettuce • preserved tomatoes • fries

FRIED HOT CHICKEN SANDWICH 21
dill pickles • lettuce • aioli • brioche bun • chips

BARBEQUE PORK BANH MI 22
pickled vegetables • picked herbs • garlic aioli • torpedo roll • rice noodle salad

GRANGE BURGER* 20
masami ranch beef • bourbon bbq sauce • applewood smoked bacon
white cheddar or bleu cheese • onion straws • brioche bun • fries

SKUNA BAY SALMON* 33
asparagus • fennel • wild arugula • crispy fingerling potatoes • meyer lemon aioli

CHICKEN PARMESAN 25
oven roasted tomato sauce • buffalo mozzarella • parmesan • farm greens

SHRIMP SALAD TARTINE 25
poached shrimp salad • smashed avocado • farm greens