

RESTAURANT & BAR
GRANGE

Starters

PURÉE OF SUNCHOKE SOUP 16

smoked halibut brandade fritter • truffle cream • tarragon

APPLE & CHICORY SALAD 17

candied walnuts • point Reyes bleu cheese • fennel • champagne vinaigrette

DUCK LIVER MOUSSE 19

spiced pears • frisée • marcona almonds • grilled bread

HAMACHI & APPLE AGUACHILE* 23

pineapple • celery • serrano chiles • shiso

BURRATA & PERSIMMON SALAD 18

crispy pig ears • pickled red onion • arugula • white balsamic

OCTOPUS BOLOGNESE 23

potato gnocchi • fennel & castelvetrano relish

Entrees

OREGON ALBACORE* 43

calamari • dwelley cranberry beans • chorizo • salsa verde

DRY AGED FLANNERY NEW YORK * 71

beef fat king trumpet mushrooms • creamed alliums • fingerling potatoes

OLIVE OIL POACHED CALIFORNIA HALIBUT* 44

chickpeas • cauliflower • vadouvan • garlic herb yogurt • pistachio dukkah

DIXON LAMB RACK* 61

pumpkin • broccoli rabe • tokyo turnips • marble potatoes • black olive jus

HOUSEMADE UNI SPAGHETTI 35

grilled shrimp • pickled chanterelles • brussel leaves • fried garlic

DUO OF PORK* 45

grilled loin and smoked belly • black eyed peas • mirepoix • sourdough purée • comice pear

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* served raw or undercooked or contains raw or undercooked ingredients

* consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.