

RESTAURANT & BAR
GRANGE

Lunch

CHEDDAR BEER SOUP 15

aged white cheddar • broccoli

HUMMUS AND FLAT BREAD 11

chili oil • pine nuts • mint • pickled onion

FARM GREENS SALAD 14

winter 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

ITALIAN BEEF SANDWICH 23

shredded beef • pickled gardenair vegetables • provolone • torpedo roll • fries

FRIED HOT CHICKEN SANDWICH 21

dill pickles • lettuce • aioli • brioche bun • chips

BBQ PULLED PORK SANDWICH 21

pickled jalapeno slaw • chipotle bbq sauce • brioche bun • chips

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