



Welcome to Grange

For the Table

Charcuterie platter, house made 15
House pickled vegetables
Pastries 13

Entrees

Hot smoked wild salmon sandwich, pickled onions, herb ricotta, pumpernickel 14

Buttermilk lemon pancakes, ginger apple compote 9

Steak frites, caramelized onion butter* 17

Oatmeal, cultured butter, local maple syrup 7

Grilled chicken salad, polenta croutons, creamy balsamic herb vinaigrette 11

Fried egg sandwich, house seasoned bacon, chile mayo, fries* 11

House ground Grange burger, fried egg, bacon fat hollandaise, aged cheddar, fries* 14

Duck confit and fingerling hash, fried eggs* 13

Baked eggs, mushrooms, greens, goat cheese* 12

House cured ham and eggs, red egg gravy, roasted fingerlings* 11

Shrimp and grits, smoked sausage, sage butter 14

Sides

House made breakfast sausage 4

Roasted fingerlings 3

Harvest Kitchen Granola, local yogurt 6

House smoked bacon 5

** Menu items are either cooked to order or under cooked. Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have a medical condition.*