



LUNCH

FEBRUARY 1, 2012

APPETIZERS • FIRST

- ROSEMARY & YOGURT FLATBREAD romesco / cresenza / olive tapenade 13
- HAWAIIAN AHI TUNA TARTARE avocado / soy-ginger / shallot / jalapeño caviar / hand cut chips *14
- ARTISAN CHEESE TASTING whiskey maple compote / ancho honey / spiced pecans 18 / 30
- BOWL OF MARINATED OLIVES fennel seed / coriander / chili flakes / lemon 5
- STEAMED MUSSELS caramelized onions / harissa / thyme / white wine / baguette 13

FARM LETTUCES • SOUP

- MIXED FARM LETTUCES feta / shaved pear / toasted cashews / fennel / red wine vinaigrette 10
- "SMOKED SALMON" citrus / toasted almonds / arugula / endive / brown butter vinaigrette 14
- BABY SPINACH SALAD sunchokes / turnips / roasted apples / ricotta salata / roasted garlic vinaigrette 12
- CURRIED BUTTERNUT SQUASH SOUP crème fraiche / mint / cilantro 9

BRAISED • PAN ROASTED • GRILLED • PASTA

- BACON CHEESEBURGER ROYALE onion rings / little gems / bbq sauce / picnic fries *17
- FETTUCINI wild mushrooms / garlic confit / preserved tomatoes / arugula pesto 15
- BACON & APPLE MELT pain de mie / bravo cheddar / balsamic syrup / fennel endive salad 14
- MARY'S CHICKEN BREAST lemon pepper dumplings / root vegetables / shallots / broccoli / bacon veloute 16
- SEARED CASCADE MOUNTAIN CHAR cauliflower mash / kale / pickled carrot salad / whole mustard cream 17
- SUN FED FLAT IRON STEAK arugula / cauliflower / onions / apple / blue cheese dressing / red wine butter 18

GRANGE FEATURES

Daily two course lunch, includes the entrée below and an assortment of fresh baked cookies 17

MONDAY - GRILLED CHEESE SANDWICH WITH SOUP

TUESDAY - TACOS

WEDNESDAY - CARNE ASADA

THURSDAY - BRAD'S MEATBALLS

FRIDAY - FISH & CHIPS

* BREAD IS AVAILABLE UPON REQUEST *

GRANGE will add an 18% service charge to all reservations of 6 or more*consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness