



LUNCH
AUGUST 26, 2011

MARINATED • CURED

- FRITTO MISTO monterey bay calamari / white fish / onions / lemon / caper aioli *13
- PACIFIC AHI TUNA AND KING SALMON TARTARE avocado / orange / soy-ginger sauce / olive oil cracker *12
- BOWL OF MARINATED OLIVES grilled flatbread / marinated nv. chèvre 8

FARM LETTUCES • SOUP • SANDWICH

- MIXED FARM LETTUCES north valley chèvre / mission fig / balsamic vinaigrette 9
- CITIZEN CAESAR SALAD little gem / boquerones / croutons / shaved pepato *10
- SEARED AHI TUNA NICOISE SALAD arugula / olives / potato / beans / soft cooked egg / mustard vinaigrette *14
- BLT sourdough / applewood smoked bacon / heidi's tomato / sweet gem / roasted tomato aioli / fries 13
- MARY'S CONFIT CHICKEN SALAD little gems / delta pear / avocado / grilled squash / smoked mozzarella 16
- CHUY'S TOMATO SOUP fiscalini crostini / basil oil 9

BRAISED • PAN ROASTED • GRILLED • PASTA

- LUCKY DOG RANCH GROUND BEEF BURGER pickled onions / tomato / rosemary aioli / picnic fries *14
- PAN CALIFORNIA KING SALMON broccoli / fingerling potatoes / mustard vinaigrette / herb aioli 19
- ORECCHIETTE pancetta / brentwood corn / heirloom tomato / arugula / vella mezzo seco 14
- GRILLED NIMAN RANCH HANGER STEAK kennebec fries / arugula / heirloom tomato / pickled onions *18
- SAUTÉED PETRALE SOLE pole beans / gypsy peppers / cherry tomatoes / roasted corn-tomato salsa 17

GRANGE FEATURES

Daily two course lunch, includes salad or soup selection 17

MONDAY - GRILLED CHEESE & SOUP

TUESDAY - BBQ

WEDNESDAY - CARNE ASADA

THURSDAY - FRIED CHICKEN

FRIDAY - FISH TACOS

FEATURED COCKTAIL

JOY OF VEEV Veev acai liquor, rosemary, blackberries, lemon, agave 10

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**