

# DINNER MENU

## Salads 12

Roasted Organic Beet, Spinach, Toasted Walnuts, Crispy Shallots, Goat Cheese Vinaigrette

Green Apple, Arugula, Candied Pecans, Gorgonzola, Maple Vinaigrette

Poached Pear Salad, Radicchio, Frisée, Toasted Almonds, Red Wine Vinaigrette

Warm Spinach & Quinoa, Butternut Squash, Coconut Curry

Add Chicken, Salmon, or Flat Iron Steak 5

## Appetizers

Soup of The Day 7

Herb Roasted Bone Marrow, Balsamic Glaze, Rosemary Breadcrumbs 13

Ahi Tuna Tartare, Wasabi Roe, Ponzu Sauce, Rice Paper Crisps, Sriracha Aioli 13

Grilled Cheese, Aged Cheddar, Humboldt Fog, Beefsteak Tomato on 8-Grain Pullman with Tomato Goat Cheese Soup 13

Short Rib Spring Rolls, Chipotle Kewpie Aioli 12

Fig & Ricotta Bruschetta, Fig Glaze 10

Fried Chicken Sliders, Celery Root & Apple Slaw, Caraway Aioli 9

Arancini, Parmesan, Roasted Garlic Aioli, Arugula 10

Pork Belly Tacos, Pickled Carrots & Red Onions, Jalapeno 10

Parmesan Crusted Cauliflower Steak, Frisee, Anchiove Lemon Herb Oil 10

Goat Cheese & Sundried Tomato Mac & Cheese 10

(Bacon 1.50 Bleu Cheese 2 Truffle Oil 1)

## Desserts 8

Decadence Chocolate Cake  
Raspberry Coulis, Fresh Raspberry

Eggnog Cheesecake  
Ginger Whipped Cream

Warm Sticky Toffee Cake  
Brandied Toffee Glaze, Vanilla Ice Cream

All Desserts are House Made

*The Grange sources local farms.*

*Because each ingredient is not listed on the menu, please advise your server of any allergies you may have*

*Executive Chef: Alec Storey*

## Entrees

Chicken Sausage Pappardelle, Sautéed Kale, Cherry Tomato 13

Butternut Squash Ravioli, Toasted Almonds, Brown Butter Sauce Sage, Crispy Brussels Sprout Leaves, 13

Quinoa Burger, Alfalfa Sprouts, Roasted Red Pepper, Avocado, Red Pepper Kewpie Sauce, Sweet Potato Fries 13 (Cheddar, Swiss 1, Bleu Cheese 2) (Veg.)

35-Day Dry Aged Prime Beef Burger, Overnight Roma Tomatoes, Caramelized Cipollini Onions, Arugula, Brioche, Fries 19

Grass Fed Beef Burger, Butter Lettuce, Crispy Onion, Tomato, Cornichon Remoulade, Brioche, Fries 13 (Cheddar, Swiss, Avocado 1, Bacon 1.50, Bleu Cheese 2)

Pan Seared Atlantic Salmon, Cauliflower Miso Puree, Sautéed Green Beans, Pepper Cilantro Pesto, Buerre Blanc 23

Crescent Farm Duck Breast, Braised Endive, Potato Gratin, Cranberry Demi-Glaze 23

Murray's Half Chicken, Taro Mash, Heirloom Baby Carrots, Roasted Cipollini Onions, Herb Butter 24

"Prime" Black Angus NY Strip Steak, Garlic 14 oz Cedar River Farms Prime Rib, Sweet Potato Mash, Roasted Baby Carrots, Cipollini Onions, Natural Jus 29

Sundays Only Grass Fed Prime Rib Roast

14 oz Cedar River Farms Prime Rib, Sweet Potato Mash, Roasted Baby Carrots, Cipollini Onions, Natural Jus 30