

LUNCH MENU

Salads 11

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

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

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 7

Flourless Chocolate Cake
Fresh Raspberry, Vanilla Gelato

Baked Spiced Pumpkin Mini Cakes
Apple Maple Filled, Cinnamon Coated

Hudson Valley Cream Cake
Custard, Whiskey Whipped Cream

Grange's Sorbet/Ice Cream of the Day

All Desserts & Sorbets are House Made

Lunch Entrees

Grass Fed Beef Burger, Butter Lettuce, Crispy Onion, Tomato, Cornichon Remoulade Sauce, Brioche Bun 14
(Cheese or Avocado 1, Bacon 1.50, Bleu Cheese 2)

35 Day Dry Aged Prime Beef Burger, Overnight Roma Tomato, Caramelized Cipollini Onion, Arugula, Brioche Bun 20
(Cheddar, Swiss or Avocado 1, Bacon 1.50, Bleu Cheese 2)

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

Sautéed Kale & Chicken Sausage Pappardelle, Burst Cherry Tomatoes 13

Butternut Squash Ravioli, Toasted Almonds, Crispy Sage, Fried Brussels Sprout Leaves, Brown Butter Sauce 13 (Veg.)

Grilled Cheese, Aged Cheddar, Humbolt Fog, Beefsteak Tomato, 8-Grain Pullman, Tomato Goat Cheese Soup 13
(Veg.)

Grilled Chicken Sandwich, Brie, Cranberry Mustard Chutney, Arugula, Rosemary Focaccia 12

Rib Roast Sandwich, Mustard Seed Truffle Aioli, Bleu Cheese, Grilled Red Onion, Baguette 15

Gluten Free Buns & Pasta Available

Artisanal Bread from Hudson Bakery
All Dressings and Sauces are Made Fresh at
The Grange

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