

DINNER MENU

Appetizer & Salad

Soup of The Day 7

Gazpacho 8

Beet & Burrata, Pistachio Pesto, Frisee, Arugula 14

Hoisin Braised Lamb Radicchio Cups, Pickled Fresno Chili, Carrot, Scallion, Cilantro 11

Mushroom Pate, Crispy Sourdough Points, Micro Green, Enoki Mushroom 10

Romaine Lettuce, Piquillo Pepper, Grana Padano Crisp, Creamy Parmesan 13

Braised Octopus & Chorizo, Fingerling Potatoes, Szechuan 14

Warm Endive Salad, Blistered Grapes, Stilton Cheese, Toasted Hazelnut, Black Pepper Honey 12
Add Murray's Chicken Breast 17

Ciruelas Red Heart Plums Salad, Jicama, Radish, Shiso Vinaigrette 11
Add Pan Seared Arctic Char 16

Red Onion & Bell Pepper Salad, Cherry Tomato, Garlic Crouton, Basil 13
Add Flat Iron Steak Salad 18

Bar Menu

Herb Roasted Bone Marrow, Balsamic Glaze, Rosemary Breadcrumbs 13

Grilled Cheese, Aged Cheddar, Humbolt Fog, Beefsteak Tomato on 7-Grain Pullman with Fries 13

Short Rib Spring Rolls, Chipotle Kewpie Aioli 12

Blackened Salmon Cake, Roasted Red Pepper Compote, Avocado Crème, Frisee 13

Charred Octopus Taco, Cabbage, Roasted Corn, Roasted Jalapeno-Lime Crème 12

Rock Shrimp Fritto Misto, Squash, Bell Pepper, Asparagus, Cauliflower, Cilantro Lime Aioli 12

Ahi Tuna Tartare, Ponzu Sauce, Nori Cracker, Avocado, Sriracha Aioli 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 20

Grass Fed Beef Burger, Butter Lettuce, Crispy Onion, Tomato, Cornichon Remoulade, Brioche, Fries 14 (Cheddar, Swiss, Avocado 1, Bacon 1.50. Bleu Cheese 2)

Entree

Crab Spaghetti, Heirloom Tomato Confit, Salmon Roe, Thai Basil 17

Wild Mushroom Tagliatelle, Umami Cream Sauce, Snow Peas, Garlic Chips, Pea Sprouts 15

Pan Seared Arctic Char, Scallion Risotto Cake, Romesco, Balsamic Roasted Cremini Mushrooms, Bok Choy, Pine Nut 24

16 oz Porterhouse Pork Chop, Creamy Polenta, Peach & Corn Chutney 29

Murray's Half Roasted Chicken, Crushed Fingerling Potato, Asparagus, Cippolini Onion Demi, Grilled Scallion 25

"Prime" Black Angus NY Strip Steak, Potato Lyonnaise, Sautéed Broccolini, Black Garlic Thyme Compound Butter 32

Roasted Tahini Cauliflower Steak, Sautéed Carrot, Red Wine Pan Sauce, Mustard Greens 18

*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

THE
GRANGE



— BAR AND EATERY —
HAMILTON HEIGHTS—HARLEM
