

# LUNCH 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)

## Lunch Entrees

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

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

Murray's Chicken Salad Sandwich, Curried Yogurt, Grapes, Toasted Almonds, Mizuna, 7 Grain 13

Seesame Ahi Tuna Sandwich (Rare), Wasabi Aioli, Heirloom Tomato, Wonton Crisp, Ciabatta 14

Summer Squash & Red Pepper Sandwich, Eggplant Pinenut Relish, Feta, 7 Grain 13

Rib Roast Sandwich, Wild Mushroom & Cippolini Onions, Gruyere, 16

*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*