



THE
GRANGE
COMMUNITY KITCHEN



SMALL PLATES

- Mediterranean olives marinated with citrus, chili & garlic 8
- Crispy rock shrimp, jalapeno aioli, lemon & spring shoots 18
- East coast oysters, colatura cocktail sauce, horseradish & lemon 18/36
- 3 cheeses, raw honey, marcona almond, jam & sourdough crackers 24
- Crispy potatoes, thyme, pecorino & garlic aioli 12
- Kale caesar salad, pecorino, lemon & sourdough breadcrumbs 14 | *Add anchovy 3*
- Ramp donuts, whipped ricotta, honey, grana padano 15
- Grange hummus, soft egg, pickled vegetables, crispy chickpeas, za'atar & laffa bread 16
- Wood fire roasted mushrooms, tahini vinaigrette & everything spice 16
- Grilled asparagus, stracciatella, candied almonds & lemon 16
- Beef tartare, green garlic aioli, radish & manchego on grilled sourdough 18

PIZZA

- Margherita— tomato, basil, mozzarella 19
- Pepperoni— tomato, pecorino, caciocavallo, oregano 22
- Artichoke— garlic cream, summer truffles, arugula, grano padano 24
- Funghi— garlic cream, ramps, caciocavallo, grana padano 23
- Fennel Sausage—garlic cream, red onion, chili, pecorino, fontal 23
- Spicy 26.0— quattro formaggio, calabrian chili cream, hot honey, pistachios 23

LARGE PLATES

- Double cheeseburger, american cheese, pickles, onion, calabrian chili aioli & crispy potatoes 20 | *Add bacon 3*
- Crispy pork ribs, calabrian chili agrodolce, fennel pollen & heirloom polenta 28
- Stuffed trout, tomato aioli, ramps, crushed hazelnuts & breadcrumbs 32
- Sirloin steak au poivré with garlicky spinach 36

Please notify us if you have a food allergy or dietary restrictions.