



THE  
**GRANGE**  
COMMUNITY KITCHEN



## SMALL PLATES

- Mediterranean olives marinated with citrus, chili & garlic 8
- Crispy soft shell crab, jalapeño aioli, marinated tomatoes & herb salad 20
- 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
- Beet salad, horseradish crème fraîche, puffed bulgur wheat & aleppo pepper 16
- Grilled asparagus, stracciatella, crushed almonds & lemon 16
- Beef tartare, toasted sunflower seeds, crispy shallots, manchego & grilled sourdough 18

## PIZZA

- Margherita— tomato, basil, mozzarella 19
- Pepperoni— tomato, pecorino, caciocavallo, oregano 22
- Lamb Merguez— green garlic cream, caciocavallo, arugula, za'atar 23
- Funghi— garlic cream, leeks, caciocavallo, grana padano 23
- Fennel Sausage—garlic cream, tomatoes, spinach, 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
- Butterflied trout, marinated tomatoes, tahini & red chermoula 32
- Sirloin steak frites, queso valdeon, summer truffle & arugula 40

## DESSERTS

- Butterscotch crème brûlée, graham cracker, strawberry rhubarb compote 10
- Pistachio & chocolate chip cannoli 10
- Daily ice cream & sorbetto 7

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