

GRANGE

RESTAURANT & BAR

FIRST

CHEF'S CHOICE APPETIZERS

SECOND

BUTTERNUT SQUASH SOUP

celery • brown butter

THIRD

FARM GREENS

herbs • winter vegetables • parmesan frico • herbed buttermilk dressing

MAIN

(SELECT ONE)

KING SALMON

fork crushed potatoes • bacon • leeks • white wine broth

MARY'S CHICKEN

cauliflower • radicchio • sherry roasted apple • cider jus

HOUSE MADE SPAGHETTI CARBONARA

butternut squash • brussels sprouts

FLAT IRON STEAK

fingerling potatoes • spinach • bordelaise

DESSERT

TIRAMISU

