

RESTAURANT & BAR
GRANGE

Lunch

SOUP OF THE DAY 15

TEMPURA ASPARAGUS 14
furikake seasoning • ponzu aioli

HUMMUS AND FLATBREAD 13
green garlic pesto • pine nuts • micro mint

FARM GREENS SALAD 14
spring vegetables • picked herbs • herbed buttermilk dressing • parmesan frico
add salmon* 14 • add chicken 12 • add steak* 16

CAESAR SALAD* 14
romaine • caesar dressing • shaved parmesan • anchovies • sourdough crouton
add salmon* 14 • add chicken 12 • add steak* 16

GRANGE POWER LUNCH 27
cup of soup • farm greens • half sandwich • sweet treat

SHRIMP LOUIE 23
avocado • snap peas • whipped ricotta • arbequina olive oil • basil

TOMBO TUNA POKE BOWL 23
sushi rice • edamame • six-minute egg • little gem lettuce • pickled onion

EGG SALAD SANDWICH 20
red onion • butter lettuce • brioche • housemade chips

CRAB CAKE SANDWICH 25
shredded lettuce • remoulade • red onion • old bay chips

ROASTED POBLANO FLAT IRON SANDWICH* 23
caramelized onion • black bean spread • pepper jack • chipotle aioli

GRANGE BURGER* 24
brandt beef • avocado • onion rings • jack cheese • shredded lettuce • 1000 island • fries

SKUNA BAY SALMON* 33
english pea risotto • charred spring onion • meyer lemon cream • salsa verde

GNOCCHI 22
green garlic cream • english peas • asparagus • oil cured olives • parmesan

Lorem ipsum

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* served raw or undercooked or contains raw or undercooked ingredients

* consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.