

RESTAURANT & BAR
GRANGE

Starters

SPRING ONION SOUP 17

date truffle • goat cheese • meyer lemon creme fraiche • green garlic pistou

ARTICHOKE AND CHICKPEA SALAD 18

whipped ricotta • pine nuts • wild arugula • pickled red onion • mint pistou

BEEF TARTARE* 24

avocado mousse • pickled jalapeno • carrots • shaved onion • achiote oil • flour tortillas

ROCK SHRIMP RAVIOLO 23

english peas • fiddlehead ferns • asparagus • meyer lemon

CALIFORNIA ASPARAGUS SALAD 20

salmon rilette • 6-minute egg • mâche • sourdough croutons • meyer lemon vinaigrette

SLOW ROASTED PORK BELLY 25

creamed farro • spring onion confit • brown butter jus • minus 8 vinegar

Entrees

DIVER SCALLOPS* 44

artichokes barigoule • black olive potato gnocchi • fennel • basil

EYE OF RIBEYE* 59

carmelized onion and wild mushroom tart • thumbelina carrots • bordelaise

ALASKAN HALIBUT 43

fava beans • green chickpeas • marble potatoes • green garlic salsa verde • pickled carrots

DUO OF MARY'S CHICKEN 39

green garlic bread pudding • creamed morel mushrooms • english peas • chicken jus

HOUSEMADE PAPPARDELLE 38

smoked duck confit • maitake mushrooms • wild huckleberries • parmigiano

GRILLED KOREAN SHORT RIB 42

crispy sushi rice • brussel sprout kimchi • apples • asian pears

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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.