



Brunch

For the Table

Charcuterie platter, house made 15
House pickled vegetables 9
Pastries 14

Entrees

Fried whitefish sandwich, lettuce, tomato, pickled ramp tartar, 9
Buttermilk lemon pancakes, local maple syrup 7
Steak frites, caramelized onion butter 19
Brioche french toast, strawberry mint salad, maple syrup 12
Oatmeal, cultured butter, apple ginger compote, local maple syrup 7
Chicken salad, garlic croutons, greens, creamy balsamic herb vinaigrette 11
Grange fried egg sandwich, house seasoned bacon, chile mayo, fries* 11
Duck egg omelette, herbs and goat cheese, house made sausage, fingerlings 14
House ground Grange burger, fried egg, bacon fat hollandaise, aged cheddar, fries* 14
Pork confit and fingerling hash, fried eggs * 13
Mushroom, goat cheese and spinach frittata, small salad 12
House cured ham and eggs, red eye gravy, roasted fingerlings*3 11
Michigan shrimp and grits, smoked sausage, sage butter 14

Sides

House made breakfast sausage 4
Roasted fingerlings 4
House made granola, local yogurt 6
House smoked bacon 5

** Menu items are either cooked to order or under cooked. Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have a medical condition.*