

SMALL PLATES

Crispy Brussel Sprouts *(gf optional)* **\$12.00**
sweet potato, chile, hazelnut, balsamic, parmigiano-reggiano

Burrata & Marinated Tomatoes **\$12.00**
basil pesto, extra virgin olive oil, aged balsamic, toast points *(gf optional & vegetarian)*

Salt & Pepper Crispy Shrimp *(gf optional)* **\$13.00**
seared chile peppers, scallions, horseradish tartar

Cauliflower and Padron Peppers **\$12.00**
roasted and crisped, coconut-thai curry yogurt sauce, lime, cilantro, cashews *(gf optional)*

Fried Point Judith Calamari **\$12.00**
crispy leeks, lemon, chipotle marinara

P.E.I. Mussels* *(gf optional)* **\$13.00**
white wine, garlic, lemon, chile, basil, butter, toast bread

BIG PLATES

Asian Crisp Salad *(vegan & dairy free)* **\$11.00**
cabbages, mixed greens, carrots, bell peppers, wonton crisps, shaved onion, cilantro, crushed cashews, sesame ginger vinaigrette *(gf optional)*
• add quinoa or tofu **\$5**, hoisin chicken or shrimp **\$5**, hoisin beef* **\$7**, hoisin salmon* **\$8**

Kale Salad *(gf & vegetarian)* **\$13.00**
roasted butternut squash, pomegranate arils, pine nuts, pecorino, lemon tahini dressing
• add quinoa, tofu, chicken or shrimp **\$5**, beef* **\$7**, salmon* **\$8**

Cuban Press *(gf optional)* **\$12.00**
pulled pork, ham, salami, swiss cheese, pickled onion, mustard, toasted Cuban bread

Grilled Chicken Breast Sandwich **\$11.00**
spinach, artichoke, parmigiano-reggiano, roasted tomato, aioli, sourdough *(gf optional)*

Grove Burger* (8oz.) *(gf optional)* **\$13.00**
Heartbrand certified Akaushi beef, tomato, bibb lettuce, onion, pickle
• add jalapeno jack cheese, cheddar, smoked bacon, jalapenos, or avocado **\$1.00 each**

Spaghetti Bolognese *(gf optional)* **\$16.00**
slow-simmered veal, pork and beef ragout, tomatoes, parmigiano-reggiano

Roasted Chicken *(gf optional)* **\$19.00**
airline breast, tuxedo barley, roasted tomato, spinach, au jus

Ora King Salmon* *(gluten free & dairy free)* **\$26.00**
forbidden rice, sesame ginger broccoli leaves, wasabi vinaigrette

PIZZA

Classic Cheese med **\$11.00** lrg **\$13.00**
with housemade marinara
(gf option available in medium size only - add \$4)

• add meat or cheese toppings **\$2**, add veggies **\$1.50**

pepperoni	roasted red bell peppers	sun dried tomato
prosciutto	grape tomato	pepperoncini
applewood bacon	mushroom	artichokes
canadian bacon	caramelized onion	spinach
grilled chicken	roasted garlic	green bell pepper
BBQ chicken	green or kalamata olives	fresh mozzarella
ground beef	fresh jalapenos	goat cheese
italian sausage	pineapple	smoked gouda

BRUNCH

The Grove Plate *(gf optional)* **\$10.00**
classic scrambled eggs*, multi-seed toast, jam, choice of applewood bacon, smoked ham or sausage

Migas *(gf optional)* **\$11.00**
eggs* or tofu, with onions, tomatoes, jalapenos, cilantro, crispy corn tortillas, black beans, potatoes, cheese

Belgian Waffle **\$10.00**
whipped cream, berries, butter, maple syrup

Eggs Benedict **\$12.00**
two poached eggs*, shaved smoked ham, focaccia, hollandaise, seasonal fruit
• substitute gluten free toast **.50¢**

Crab Cake Benedict **\$15.00**
two poached eggs*, breakfast crab cakes, sautéed spinach, hollandaise, seasonal fruit

Lox and Bagel Board **\$13.00**
cured smoked salmon*, greek yogurt cream cheese, arugula, onion, capers, heirloom tomato

Avocado Seduction *(gf optional)* **\$9.00**
avocado, multi-seed bread, marinated tomatoes, extra virgin olive oil, garlic, pecorino, balsamic
• add egg* **\$2**

Crispy Chicken & Waffle **\$14.00**
cinnamon-cayenne butter, maple syrup, country potatoes

Crème Brulee French Toast **\$12.00**
choice of applewood bacon, smoked ham or sausage, fruit

Grove Hash *(gf optional)* **\$13.00**
two sunny-side up eggs*, corned beef, roasted potatoes, peppers, onion, pecorino, hollandaise

Farm Vegetable Hash *(gf optional)* **\$13.00**
two sunny-side up eggs*, quinoa, spinach, mushroom, onion, tomato, gruyere, avocado, asparagus

Sunrise Flatbread **\$11.00**
two sunny-side up eggs*, bacon, mozzarella, fontina, garlic, hollandaise, dressed arugula

Biscuits and Gravy **\$6.00**
house-made biscuits, pepper-cream gravy
• substitute sausage or bacon cream gravy **\$2**

Sides **\$3.00**
country potatoes
applewood bacon
sausage
smoked ham

one egg* **\$2.00**

Toast **\$1.00**
white
wheat
gluten free

Biscuit **\$2.50**
Bagel **\$2.00**

With so many Austin dining options, Grove is always trying to stay on top of its game. We continue to work on "making it better" while staying true to our initial concept that wine and food are for everyone to enjoy. Our menu offers a taste for every palate and our wine philosophy is simple... trust your taste. Don't worry about what the wine critics have to say...if you like it, then it's all good.

Cheers!
Beth, Matt & Reed

ESPRESSO DRINKS

	single	double
Espresso	1.80	2.25
Macchiato		2.55
Con Panna		2.80
Cortado		2.80
Cappuccino		3.05
Café Latte	3.20	3.70
Café mocha	3.70	4.50
Americano	2.40	3.05
Shot in the Dark	3.05	
• add shot	.60	
• add soy milk	.60	
• add whip cream	.25	
• add rice milk	.60	
• add syrup	.50	
vanilla*, hazelnut*, caramel*, chocolate*, almond*, raspberry, irish cream, pumpkin, mint		
(*also available in sugar free)		

DRIP COFFEE

	12oz	16oz
House Coffee	2.00	2.50
Café Au Lait		2.80
Hot Chocolate	2.75	3.25
Steamer	2.15	2.65
Chai Latte (available sugar free)	3.20	3.75

COLD COFFEE DRINKS

	16oz
Iced Tea	2.00
• black, green or hibiscus mint	
Iced Coffee	3.05
Iced Latte	3.70
Iced Mocha	4.50
Iced Chai Latte	3.75
Frappe	4.30
• choose vanilla, chocolate or caramel	

SMOOTHIES

Açaí Berry	4.55
amazon Açaí berry, organic pressed apple juice, strawberries, banana. A super antioxidant smoothie	
Blueberry Protein	5.60
blueberries, banana, rice milk, almond butter. The energizer protein shake	
Protein Extreme	5.60
whhey protein, banana, rice milk, peanut butter	

BRUNCH COCKTAILS

Mimosa	4.00
your choice of:	
orange	cranberry
grapefruit	desert pear
mango	blood orange
Mimosa Flight	6.00
choose any three:	
orange	cranberry
grapefruit	desert pear
mango	blood orange
Bloody Mary	6.00
Deep Eddy vodka, fire roasted tomatoes, hot sauce, maggi seasoning	
Mango Michelada	6.00
Dos XX lager, Camarena silver tequila, fresh lime, mango puree, sambal	
Southern Style Bellini	8.00
Templeton rye whiskey, Combier peche de vigne, fresh lime, Gosslings ginger beer	
Blood Orange Sunrise	9.00
brown sugar infused Z Tequila Reposado, blood orange puree, orange juice	
Grapefruit Elixir	8.00
Dulce Vida grapefruit tequila, St. Germain, Adriano Adami prosecco	
Rye Chata	7.00
Redemption rye whiskey, Rum Chata	
Pama 75	8.00
Pama liqueur, Remy VSOP, Adriano Adami prosecco	
SHAKES	
<i>All of our shakes are made with Amy's Mexican Vanilla Ice Cream</i>	
I Scream	5.35
ice cream, milk, vanilla, whip cream	
La Vida Lola!	5.60
double espresso, ice cream, milk, vanilla, whip cream	
Savannah Banana	5.90
espresso, banana, ice cream, milk, chocolate, whip cream	
Chai me a River	5.60
ice cream, milk, chai, cinnamon, whip cream	