

# the grove

wine bar | kitchen



get your groove on  
at the grove...

*Together, let's make the Grove a place to laugh with friends and loved ones. We took the perfect spot and turned it into our neighborhood hang out.*

*We created this place for you to kick back and relax. The food is prepared from scratch using organic produce when possible 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 and Reed*



## bruschetta O 10

*Choose 3 of the selections below*

- Fresh Mozzarella with Tomato, Garlic, and Basil
- Sausage, Roasted Peppers, and Goat Cheese
- House Smoked Salmon, Cream Cheese, Herbs
- Avocado, Bacon, Roasted Tomato, Arugula, Balsamic
- Butternut Squash, Lemon, Ricotta, Crisp Prosciutto
- Asparagus, Prosciutto, Smoked Gruyere
- Gorgonzola, Walnuts, Pear, Local Honey
- Fig & Apricot Chutney, Brie, Julienned Apples
- Salt Roasted Beet Jam, Burrata, Balsamic
- Wild Mushroom, Smoked Gouda, Balsamic

- **G** - gluten free item
- **V** - vegetarian item
- **R** - dairy free item
- **E** - vegan item
- **O** - gluten free option available

gluten free option up-charge: bruschetta/panini bread \$1; pasta \$2; medium pizza \$4

We are not a gluten-free certified kitchen. If you have concerns please notify your server of any dietary restrictions you may have.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



## house salads 9 whole 5.5 side

**Granite House Salad** G R V  
mixed field greens, cabbage, carrots and grape tomatoes in a roasted garlic and ginger vinaigrette

**Caesar** O  
hearts of romaine and homemade garlicky dressing

**Reed's Salad** G V  
mixed field greens with candied pecans, feta cheese tossed in a honey balsamic vinaigrette

## soups 8 bowl 5 cup

**Venison Chili**  
cheddar cheese, corn chip strips

**Fire Roasted Tomato and Shrimp Bisque** G  
with tarragon, jalapenos, brandy and creme fraiche

**Daily Soup Special** *(Mon-Fri only)* created by our chef using fresh seasonal ingredients to keep you groovin'

### lunch only combos

- |  |  |            |
|--|--|------------|
| <b>Soup and Salad</b>                            | choice of side house salad and a cup of soup | <b>9.5</b> |
| <b>Grilled Cheese &amp; Tomato Shrimp Bisque</b> | gruyere, cheddar, sourdough                  | <b>10</b>  |



## small plates and samplers

**Crab Cake** R 14  
Maryland style, jumbo lump crab, horseradish, arugula, spiced citrus remoulade

**Crispy Brussel Sprouts** O 12  
sweet potato, chile, hazelnut, balsamic, parmigiano-reggiano

**Cauliflower and Padron Peppers** O 12  
roasted and crisped, coconut-thai curry yogurt sauce, lime, cilantro, cashews

**Grove Crispy Oysters** R 13  
eight oysters on house-made chips with spicy aioli and mango-poblano pico

- Grove Street Tacos** with 3 mini corn tortillas G
- beef barbacoa, guacamole, cilantro, red onion, queso fresco **10**
  - pulled pork, guacamole, verde sauce, red onion, cilantro, queso Chihuahua **9**
  - chicken tinga, guacamole, red onion, cilantro, queso fresco **8**

**Artisan Cheese Plate** O 16  
seasonal cheeses, fig and apricot chutney, local honey, fruit, country olives, specialty nuts, parma prosciutto, salami bianco

**Salt and Pepper Crispy Shrimp** 13  
seared chile peppers, scallions, horseradish tartar

**Fried Point Judith Calamari** 12  
crispy leeks, lemon, chipotle marinara

**Sesame Crusted Ahi Tuna\*** G 15  
marinated English cucumber, radish, ponzu, fresh wasabi aioli

**Burrata & Marinated Tomatoes** O V 12  
basil pesto, extra virgin olive oil, aged balsamic, toast points

**P.E.I. Mussels** O 13  
white wine, butter, garlic, lemon, chile flake, basil, toasted bread



## entree salads

### Kale Salad\* **G V** 13

roasted butternut squash, pomegranate arils, pine nuts, pecorino, lemon tahini dressing

• add quinoa, tofu, chicken, or shrimp 5, beef 7, salmon 8

### Grove Chopped Salad **G** 14

romaine lettuce, chicken, tomatoes, avocado, cucumber, asiago cheese and crumbled bacon with a caesar dressing or buttermilk blue cheese

### Spinach Quinoa Salad\* **G V** 12

artichoke, tomato, sunflower seed, basil pesto, balsamic, asiago

• add tofu, chicken, or shrimp 5, beef 7, salmon 8

### Sesame Seared Ahi Tuna Salad\* **R O** 18

with sambal-ginger vinaigrette, mixed greens, citrus, cabbage, ponzu, avocado and wonton crisps

### Asian Crisp Salad\* **R O V E** 11

a blend of cabbages and mixed greens, carrots, bell peppers, wonton crisps, shaved onion, cilantro and crushed cashews in a sesame ginger vinaigrette

• add quinoa or tofu 5, hoisin chicken or shrimp 5, beef 7, salmon 8

### Miso Salmon Salad\* **R O** 16

seared salmon, mixed greens, cabbage, haricot verts, cucumber, carrot, bell pepper, and crispy o-rings in a miso-honey vinaigrette

### Salt Roasted Beet Salad\* **G V** 14

mixed greens, pear, goat cheese crumbles, candied pecans, farm vegetable, balsamic, citrus vinaigrette

• add quinoa, tofu, chicken, or shrimp 5, beef 7, salmon 8

### Steak Salad with Smoked Gouda\* **G** 16

with mixed greens, cherry tomatoes, candied pecans, pesto buttermilk dressing



## pastas

### Cappellini with Arugula and Tomatoes **V** 12

capers, basil, shallots, pecorino, white wine, butter

• add chicken or shrimp 5

### Kung Pao Rice Noodles **G R V E** 13

snow peas, red bell pepper, green onion, cilantro, bean sprouts, cucumber, thai basil, peanuts • add tofu, chicken or shrimp 5

### Grove's Spaghetti & Meatballs 13

mama's secret meatball recipe with marinara and parmigiano-reggiano

### Bow Ties with Grilled Chicken and Sautéed Red Onions 15

in a gorgonzola-rosemary cream sauce

### Spaghetti Bolognese 16

slow simmered veal, pork and beef ragout, tomatoes, parmigiano-reggiano

### Spicy Jerk Linguini 12

chipotle, roasted corn, cabbage, carrot, cilantro, parmigiano-reggiano

• tofu, blackened shrimp or chicken 5



## featured plates

### Ora King Salmon\* **G R** 26

forbidden rice, sesame ginger broccoli leaves, wasabi vinaigrette

### Porter Braised Short Rib 28

Heartbrand certified Akaushi beef, soft gouda polenta, apple, farm root vegetable

### Peppercorn Crusted Tenderloin Filet\* **G** 32

8oz All Natural Certified Angus Beef, mustard bourbon sauce, parmesan herb roasted fingerling potato, farm vegetable

### Texas Gulf Red Snapper\* **O** 26

verde sauce, toasted red pepper farro, sautéed rainbow chard

### Pork Chop Saltimbocca\* **G** 24

fontina, sage, prosciutto, mashed jalapeno sweet potato, farm vegetables, sage butter

### Roasted Chicken **O** 19

airline breast, tuxedo barley, slow roasted tomato, spinach, au jus



## sandwiches

**O** served with potato chips; substitute sweet potato chips, cup of soup, or side salad for \$2

### Grilled Chicken Breast 11

spinach, artichoke, parmigiano-reggiano, aioli, roasted tomato

### Cuban Press 12

pulled pork, ham, salami, swiss cheese, pickled onion, mustard, toasted Cuban bread

### Grove Burger\* (8oz.) **R** 13

Heartbrand certified Akaushi beef, tomato, lettuce, onion, and pickle on a toasted bistro bun  
jalapeno jack, cheddar, smoked bacon, jalapenos, or avocado \$1ea

### Avocado BLT 11

applewood bacon, avocado, bibb lettuce, farm fresh tomato, herb aioli, pressed sourdough

### Eggplant Reuben **V** 12

sauerkraut, Russian dressing, swiss, rye bread

### Ahi Tuna Melt\* 14

brussel sprouts, red onion, peppers, tomato, basil, mayo, dijon mustard, avocado, Vermont cheddar, multi seed bread



## specialty pizzas

**O** gluten free option size medium only for \$4 extra

♦ sorry no substitutions, modifications or combinations to specialty pizzas pizzas are "by the slice" option for the m-f lunch special below

### ♦ Top Shelf **V** med 13 lg 16

sliced farm fresh tomatoes, garlic, fresh mozzarella and basil

### ♦ Meat Lover's Mother Load med 15 lg 18

italian sausage, pepperoni, ground beef, mozzarella and marinara

### ♦ Sausage Gone Wild med 14 lg 17

italian fennel sausage, mushrooms and goat cheese with roasted peppers, marinara and mozzarella

### ♦ House BBQ Chicken Pizza med 14 lg 17

bbq chicken, red onions, cilantro, smoked gouda cheese, house made chipotle bbq sauce and mozzarella

### Mediterranean Pizza **V** med 14 lg 17

basil pesto, artichoke hearts, spinach, grape tomatoes, kalamata olives, feta and mozzarella

### Popeye and Olive Oil med 14 lg 17

(with/without bacon)

fresh spinach, roasted peppers and crumbled bacon with roasted garlic, EVOO, goat cheese and fresh mozzarella

### Wine Lover's Pizza med 14 lg 17

fig, gorgonzola, prosciutto, lemon arugula, mozzarella, fontina

### Classic Cheese **V** med 11 lg 13

with housemade marinara

additional meat or cheese ingredients 2 : additional vegetable ingredients 1.5

### lunch combo special

#### Monday through Friday 11am - 3pm

pick any 2 slices of the starred ♦ pizza with any side house salad or cup of soup 10

pick any 1 slice of the starred ♦ pizza with any side house salad or cup of soup 8

Pepperoni	Roasted Red Bell Peppers	Sun Dried Tomatoes
Prosciutto	Grape Tomatoes	Peperoncini
Applewood Bacon	Mushrooms	Artichokes
Canadian Bacon	Caramelized Onions	Spinach
Grilled Chicken	Roasted Garlic	Green Bell Peppers
BBQ Chicken	Green or Kalamata Olives	Fresh Mozzarella
Ground Beef	Fresh Jalapenos (very hot)	Goat Cheese
Italian Sausage	Pineapple	Smoked Gouda