



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
- Asparagus, Prosciutto, Crescenza
- Gorgonzola, Walnuts, Pear, Local Honey
- Fig Chutney, Brie, Julienned Apples
- Strawberry, Arugula, Balsamic, Goat Cheese
- Wild Mushroom, Smoked Gouda, Balsamic
- Edamame Hummus, Baby Heirloom Tomatoes, 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

Chicken Tortilla Soup O

roasted poblano, grilled corn, tomato, avocado, cilantro, onion, white cheddar

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

Soup and Salad choice of side house salad and a cup of soup 9.5

Grilled Cheese & Tomato Shrimp Bisque gruyere, cheddar, sourdough 10



small plates and samplers

Crab Cake R 14

Maryland style, jumbo lump crab, horseradish, arugula, spiced citrus remoulade

Crispy Brussel Sprouts O 12

apple, fresno chile, almonds, balsamic, parmigiano-reggiano

Ceviche* O R 14

tomatoes, citrus, olive oil, bell pepper, avocado, serrano, halibut & red snapper, cilantro, red onion, corn chips

Crispy Oysters R 13

eight oysters on house-made chips with spicy aioli and mango-poblano pico

Grove Sampler O V 12

choose three: edamame hummus, roasted red pepper hummus, sweet onion spread, better cheddar

Street Tacos *with 3 mini corn tortillas* G

- beef brisket adobo style, pico, guacamole, queso chihuahua 10
- pulled pork verde, pico, guacamole, queso chihuahua 9
- chicken tinga, guacamole, pico, queso fresco 8

Ahi Tuna Poke* O 16

watermelon, sesame ginger soy, avocado, chile, green onion, seaweed salad, house crackers

Salt and Pepper Crispy Shrimp O 13

seared chile peppers, scallions, horseradish tartar

Fried Point Judith Calamari 12

crispy leeks, lemon, chipotle marinara

Sesame Crusted Ahi Tuna* G R 15

marinated English cucumber, radish, ponzu, fresh wasabi aioli

Burrata Caprese G V 12

fresh heirloom tomato, slow roasted tomatoes, basil pesto, balsamic

Artisan Cheese Plate O 16

seasonal cheeses, fig chutney, local honey, fruit, country olives, specialty nuts, parma prosciutto, salami bianco

Grove Sliders O

- crispy chicken, sriracha aioli, pickle 11
- pulled BBQ pork, jalapeno relish 11



entree salads

Tuscan Kale Salad* G V 13

grilled watermelon, english cucumber, radish, avocado, sliced almonds, ricotta salata, lemon-poppy dressing

• add quinoa 3, 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 hoisin 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

Beth's Berry Salad* G V 13

baby spinach, seasonal berries, walnuts, goat cheese, red onion, raspberry vinaigrette • add quinoa 3, 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 O

Capellini with Arugula and Tomatoes V 12

capers, basil, shallots, parmigiano-reggiano, white wine, butter

• add chicken or shrimp 5

Spicy Ginger 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

Clam, Shrimp & Chivalini Sausage Linguini 18

tomato, shallots, garlic, red chile flake, parmesan, lemon-herb butter, white wine, herbed breadcrumbs



featured plates

Ora King Salmon* G R 26

farm vegetables, cilantro-pesto rice, citrus-verde vinaigrette

Seared Halibut* O 28

saffron orzo, balsamic braised baby beets, tarragon brown butter

Grilled Tenderloin Filet* G 32

Linz Heritage Angus USDA Prime 8oz filet, herb-butter smashed tricolor fingerlings, farm to table vegetables

Texas Gulf Red Snapper* G R 26

sofrito, smoked basmati rice, braised chard

Grilled Pork Tenderloin* G 21

achiote-lime marinated pork, red pepper, pico, corn and black bean hash, verde sauce, queso fresco

Roasted Chicken O 19

airline breast, herb, lemon and tomato couscous, smoked balsamic carrots, tomato jus



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

Chicken Curry Salad Press 11

raisins, cashews, celery, lettuce, tomato, vermont cheddar, sourdough

Cuban Press 12

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

Grove Burger* R 12

Linz steakhouse beef, tomato, lettuce, red onion, pickle, challah bun • jalapeno jack, cheddar, smoked bacon, jalapenos, or avocado \$1ea

Avocado BLT R 11

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

Vegetable Melt V 12

basil pesto, red pepper, mushroom, zucchini, squash, goat cheese, mozzarella, flatbread

Ahi Tuna Press* 14

apple, carrot, cucumber, green onion, jalapeno, alfalfa sprouts, spiced asian mayo, vermont cheddar, tomato, 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