

## SMALL PLATES

**Crispy Brussel Sprouts** (*gf optional*) **\$12.00**  
apple, fresno chile, almonds, balsamic, parmigiano-reggiano

**Burrata Caprese** **\$12.00**  
fresh heirloom tomato, slow roasted tomatoes, basil pesto, balsamic (*gluten free & vegetarian*)

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

**Grove Sampler** **\$12.00**  
choose three: edamame hummus, roasted red pepper hummus, sweet onion spread, better cheddar (*gf optional & vegetarian*)

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

**Ahi Tuna Poke\*** (*gf optional*) **\$16.00**  
watermelon, sesame ginger soy, avocado, chile, green onion, seaweed salad, house crackers

## 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 hoisin tofu **\$5**, hoisin chicken or shrimp **\$5**, hoisin beef\* **\$7**, hoisin salmon\* **\$8**

**Tuscan Kale Salad** (*gf & vegetarian*) **\$13.00**  
grilled watermelon, english cucumber, radish, avocado, sliced almonds, ricotta salata, lemon-poppy 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, pickles toasted Cuban bread

**Chicken Curry Salad Press** **\$11.00**  
raisins, cashews, celery, lettuce, tomato, vermont cheddar, sourdough (*gf optional*)

**Grove Burger\* (8oz.)** (*gf optional*) **\$12.00**  
Linz steakhouse beef, tomato, lettuce, red onion, pickle, challah bun  
• 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, herb, lemon and tomato couscous, smoked balsamic carrots, tomato jus

**Ora King Salmon\*** (*gluten free & dairy free*) **\$26.00**  
farm vegetables, cilantro-pesto rice, citrus-verde 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

**Grilled Cheese & Local Honey** **\$11.00**  
sea salt, smoked gruyere, Vermont cheddar, sourdough, mixed greens, raspberry vinaigrette (*gf optional & vegetarian*)

**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

<b>Very Berry</b>	<b>4.55</b>
blueberry, organic pressed apple juice, strawberries, banana. A super antioxidant smoothie	
<b>Blueberry Protein</b>	<b>5.60</b>
blueberries, banana, rice milk, almond butter. The energizer protein shake	
<b>Protein Extreme</b>	<b>5.60</b>
whhey protein, banana, rice milk, peanut butter	

## BRUNCH COCKTAILS

<b>Bloody Mary Bar</b>	<b>4.00</b>
Monopolowa vodka in a pint glass with your choice of any selections from our "make your own" Bloody Mary Bar	
<b>Bloody Mary</b>	<b>6.00</b>
Deep Eddy vodka, clamato, celery salt, hot sauce, maggi seasoning	
<b>Mimosas</b>	<b>4.00/6.00</b>
your choice of glass (\$4) or flight (\$6):	
orange	apple cider
grapefruit	pomegranate
cranberry	blood orange
<b>Michelada</b>	<b>5.00</b>
Modelo Especial with lime juice, salt, worcestershire, tobasco and spicy tomato juice	
<b>Sunday Funday</b>	<b>8.00</b>
Every day feels like Sunday Funday with a drink this cool. Western Son Apricot vodka, ginger liqueur, lime and Topo Chico	
<b>Austin Mule</b>	<b>7.00</b>
An Austin original just like The Grove! Deep Eddy Ruby Red Grapefruit Vodka, fresh orange & lime topped with ginger beer	
<b>The Revival</b>	<b>9.00</b>
We've revived the Tequila Sunrise in a major way! Amorado Tequila and St. Germain with fresh jalapenos, orange, lime & basil	
<b>Basil-Berry Margarita</b>	<b>7.00</b>
Sundays just got a whole lot cooler with this refreshing play on your old favorite! Fresh blackberries, basil, tequila & lime	
<b>French Cutie</b>	<b>8.00</b>
You'll say "Oui Oui" to a second round of the French Cutie! St. Germain, Cava and fresh pressed clementine	
<b>SHAKES</b>	
<i>All of our shakes are made with Amy's Mexican Vanilla Ice Cream</i>	
<b>I Scream</b>	<b>5.35</b>
ice cream, milk, vanilla, whip cream	
<b>La Vida Lola!</b>	<b>5.60</b>
double espresso, ice cream, milk, vanilla, whip cream	
<b>Savannah Banana</b>	<b>5.90</b>
espresso, banana, ice cream, milk, chocolate, whip cream	
<b>Chai me a River</b>	<b>5.60</b>
ice cream, milk, chai, cinnamon, whip cream	