



BRUNCH

The Grove Plate *(gf optional)* **\$10.00**
classic scrambled eggs*, red potatoes, choice of hardwood bacon, country ham or sausage

Migas *(gf optional)* **\$12.00**
eggs* or tofu, onions, tomatoes, jalapenos, cilantro, corn tortillas, smashed black beans, red potatoes, cheese

Belgian Waffle **\$10.00**
whipped cream, berries

Eggs Benedict **\$12.00**
two poached eggs*, shaved country ham, house-made focaccia, hollandaise
• substitute gluten free toast **.50¢**

Crab Cake Benedict **\$18.00**
two poached eggs*, maryland-style breakfast crab cakes, sautéed spinach, hollandaise

Lox and Bagel Board **\$15.00**
house-cured cold smoked salmon*, greek yogurt cream cheese, arugula, red onion, fried capers, sliced heirloom tomato

Avocado Seduction *(gf optional)* **\$12.00**
smashed avocado, multi-seed bread, marinated baby heirloom tomatoes, extra virgin olive oil, garlic, parmigiano-reggiano, aged balsamic
• add egg* **\$3**

Crispy Chicken & Waffle **\$16.00**
buttermilk fried chicken, malted waffle

Crème Brulee French Toast **\$12.00**
brioche sticks, berries

Grove Hash *(gf optional)* **\$14.00**
two sunny-side up eggs*, corned beef, red potatoes, peppers, onion, parmigiano-reggiano, hollandaise

Farm Vegetable Hash *(gf optional)* **\$15.00**
two sunny-side up eggs*, quinoa, spinach, mushroom, caramelized onion, tomato, smoked gouda, asparagus, avocado

Sunrise Flatbread **\$12.00**
two sunny-side up eggs*, bacon, mozzarella, fontina, garlic, hollandaise, arugula

Biscuits and Gravy **\$8.00**
house-made biscuits, cracked pepper-cream gravy
• substitute sausage or bacon cream gravy **\$2**

Sides **\$4.00**
red potatoes
hardwood bacon
sausage
country ham

one egg* **\$3.00**

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

Biscuit **\$3.00**
Bagel **\$3.00**

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

SMALL PLATES

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

Salt & Pepper Gulf Shrimp *(gf optional)* **\$13.00**
chile pepper, scallions, creamy cocktail sauce

Artisan Cheese Board *(gf optional)* **\$16.00**
chef's select cheeses, fig, local honey, fruit, olive, marcona almond, cured meats

BIG PLATES

Asian Crisp Salad *(vegan & dairy free)* **\$11.00**
cabbage, field greens, carrot, bell pepper, green onion, cilantro, wonton crisp, cashew, sesame-ginger vinaigrette, sweet soy *(gf optional)*

• add quinoa **\$3**, hoisin tofu, chicken or shrimp **\$5**, hoisin beef or salmon* **\$8**

Kale Quinoa Salad *(gf & vegetarian)* **\$14.00**
radicchio, golden raisin, honeycrisp apple, spiced walnut, parmigiano-reggiano, apple cider-mustard vinaigrette

• add tofu, chicken or shrimp **\$5**, beef* or salmon* **\$8**

Grove Chopped *(gluten free)* **\$14.00**
romaine, baby heirloom tomato, avocado, cucumber, egg, bacon, asiago, chicken

Cuban Press *(gf optional)* **\$12.00**
all-natural pulled pork, country ham, salami, swiss cheese, pickled onion, mustard, toasted cuban bread, house-made potato chips

Grilled Chicken Ciabatta *(gf optional)* **\$12.00**
tomato-pepita pesto, spinach, goat cheese, herb aioli, house-made potato chips

Steakhouse Burger* (8oz.) *(gf optional)* **\$12.00**
"linz" steakhouse beef, tomato, bibb lettuce, red onion, pickle spear, challah bun
• add jalapeno jack cheese, cheddar, hardwood bacon, jalapeno, mushroom **\$1 each**

Rajas Burger *(dairy free, vegan)* **\$15.00**
"impossible foods" patty made by plants, avocado mayo, bibb lettuce, tomato, challah bun
• add jalapeno jack cheese, cheddar, jalapeno, mushroom **\$1 each**

PIZZA

Farm Vegetable med **\$14.00** Irg **\$17.00**
squash, portabella mushroom, spinach, tomato, red onion, mozzarella, ricotta, basil pesto *(vegetarian)*

Popeye & Olive Oil med **\$14.00** Irg **\$17.00**
spinach, roasted red bell pepper, garlic, hardwood bacon, goat cheese, mozzarella

Wine Lover's med **\$14.00** Irg **\$17.00**
fig, prosciutto, lemon arugula, gorgonzola, fontina, mozzarella

Classic Cheese med **\$11.00** Irg **\$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	peperoncini
hardwood 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	feta
raw onion	basil	basil pesto

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

Very Berry	4.55
blueberry, 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
whey protein, banana, rice milk, peanut butter	

BRUNCH COCKTAILS

Bloody Mary Bar	5.00
monopolowa vodka in a pint glass with your choice of any selections from our "make your own" bloody mary bar	
Bloody Mary	6.00
deep eddy vodka, clamato, celery salt, hot sauce, maggi seasoning	
Mimosas	4.00/6.00
your choice of glass (\$4) or flight (\$6):	
orange	apple cider
grapefruit	pomegranate
raspberry	blood orange
Michelada	6.00
modelo especial with lime juice, salt, worcestershire, tobasco and spicy tomato juice	
Ooh La Latte	10.00
deep eddy vodka, frangelico, lola savannah cold brew, vanilla syrup served as a martini	
Fall Fling	10.00
grey goose la poire, st. germaine, cava	
The Flannel	10.00
espolon reposado, combier mure, lime, fresh fig preserve, smoked salt	
TX Cozy	10.00
tx whiskey, king's ginger liqueur, pear puree, lemon	
Winter Mule	9.00
deep eddy grapefruit, orange, lime, goosling's ginger beer	

SHAKES

All of our shakes are made with Amy's Mexican Vanilla Ice Cream

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	