



# 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

- heirloom tomato, garlic, basil, mozzarella
- italian sausage, roasted pepper, goat cheese
- house smoked salmon, herb cream cheese
- avocado, bacon, tomato, arugula, aged balsamic
- asparagus, proscuitto, crescenza
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- tomato-pepita pesto, spanish chorizo, feta
- wild mushroom, aged balsamic, smoked gouda
- creamed kale, toasted almond, parmigiano-reggiano

- 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  
field greens, cabbage blend, carrot, heirloom tomato, roasted garlic-ginger vinaigrette
- Caesar** O  
romaine hearts, house-made croutons, caesar dressing
- Reed's Salad** G V  
field greens, candied pecans, feta, honey-balsamic vinaigrette

## soups 8 bowl 5 cup

- Venison Chili**  
vermont cheddar, tortilla crisp
- Fire Roasted Tomato Shrimp Bisque** G  
herbs, jalapeno, brandy, crème fraiche
- Butternut Squash** G R V E  
coconut milk, apple, curry, cinnamon crisp

### 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  
lump crab, horseradish, arugula, citrus remoulade
- Crispy Brussel Sprouts** O 12  
pear, fresno chile, almond, aged balsamic, parmigiano-reggiano
- P.E.I. Mussels\*** O 13  
white wine, butter, chile flake, garlic, basil, toasted bread
- Fried Gulf Oysters\*** R 13  
house-made chip, mango-poblano pico, citrus remoulade
- Petite Meatballs** O 12  
burrata, san marzano marinara, house-made garlic focaccia
- Buttermilk Fried Texas Quail** O 14  
red pepper jam, celery, carrot, buttermilk-blue cheese dressing
- Street Tacos (3 mini corn tortillas)** G
  - beef tenderloin, rajjas, pico, guacamole, queso **10**
  - pulled pork verde, pico, guacamole, queso **9**
  - chicken tinga, pico, guacamole, queso **8**

- Ahi Poke\*** O 16  
sushi grade tuna, pomegranate, sesame-ginger, ponzu, avocado, sweet onion, fresno chile, carrot, seaweed salad, house-made cracker
- Salt & Pepper Gulf Shrimp** O 13  
chile pepper, scallions, creamy cocktail sauce
- Point Judith Fried Calamari** 12  
leeks, arugula, chipotle marinara, lemon
- Crispy Cauliflower** O V 12  
sweet potato, chile, fennel, curry sauce
- Artisan Cheese Board** O 16  
chef's select cheeses, fig, local honey, fruit, olive, marcona almond, cured meats
- House Sliders** O
  - crispy chicken, honey mustard, horseradish pickle **11**
  - pulled bbq pork, fried onion, smoked gouda **11**
- House-made Rosemary Focaccia** V 5  
garlic-herb butter, e.v.o.o., reduced balsamic



## entree salads

### Kale Quinoa G V 14

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 G 14

romaine, baby heirloom tomato, avocado, cucumber, egg, bacon, asiago, chicken

### Burrata Caprese G V 13

marinated tomato, fresh heirloom tomato, basil pesto, aged balsamic

### Sesame Ahi Tuna\* R O 18

field greens, citrus, cabbage blend, avocado, wonton crisp, ponzu, sambal-ginger vinaigrette

### Grilled Steak\* G 16

field greens, baby heirloom tomato, smoked gouda, candied pecan, basil-pesto buttermilk dressing

### Seared Salmon\* R O 16

field greens, cabbage blend, haricot vert, cucumber, carrot, bell pepper, crispy onion, miso-honey vinaigrette

### Roasted Beet G V 14

arugula, radicchio, haricot vert, farm vegetable, candied pecan, goat cheese, citrus vinaigrette, aged balsamic

### Asian Crisp R O V E 11

cabbage, field greens, carrot, bell pepper, green onion, cilantro, wonton crisp, cashew, sesame-ginger vinaigrette, sweet soy  
• add quinoa 3, hoisin tofu, hoisin chicken or shrimp 5, beef or salmon 8



## pastas O

### Bolognese 16

spaghetti, veal, pork, beef, san marzano tomato, cream parmigiano-reggiano

### Spaghetti & Meatballs 14

house-made meatballs, san marzano marinara, parmigiano-reggiano

### Farfalle & Grilled Chicken 15

caramelized red onion, gorgonzola-rosemary cream sauce

### Capellini with Caper-Beurre Blanc V 12

arugula, baby heirloom tomato, basil, shallot, garlic  
• add chicken or shrimp 5

### Spicy Ginger Rice Noodles G R V E 13

snap pea, red bell pepper, green onion, cilantro, bean sprout, thai basil, water chestnut, peanut • add tofu, chicken, or shrimp 5

### Vodka Shrimp Fra Diavolo 18

linguini, garlic, tarragon, basil, tomato, chile, cream, parmigiano-reggiano



## featured plates

### Ora King Salmon\* G R 28

crispy skin, lump crab, forbidden rice, chinese broccoli, yuzu vinaigrette

### Georges Bank Scallops\* 32

butternut squash risotto, kale, macadamia nut brown butter, prosciutto

### Texas Gulf Red Snapper\* G R 26

mole verde, spanish rice, zucchini, squash, onion, corn, poblano, gremolata

### Prime Filet\* G 32

peppercorn crusted "linz" heritage angus beef (8oz), herb-garlic mashed potato, farm vegetable, mushroom, red wine demi

### Porter Braised Wagyu Short Rib\* 28

"heartbrand" short rib, apple, creamy polenta, smoked carrot

### Pork Chop Saltimbocca\* G 24

"beeler's" duroc pork, fontina, sage, prosciutto, mashed jalapeno-sweet potato, farm vegetable



## sandwiches O

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

### Grilled Chicken Ciabatta 12

tomato-pepita pesto, spinach, goat cheese, herb aioli

### Cuban Press 12

all-natural pulled pork, country ham, salami, swiss cheese, pickled onion, mustard, toasted cuban bread

### Steakhouse Burger\* R 12

"linz" steakhouse beef, tomato, bibb lettuce, red onion, pickle spear, challah bun • add jalapeno jack, cheddar, hardwood bacon, jalapeno, mushroom \$1ea

### Rajas Burger R V E 15

"impossible foods" patty made by plants, avocado mayo, bibb lettuce, tomato, challah bun  
• add jalapeno jack, cheddar, jalapeno, mushroom \$1 ea

### Avocado BLT R 11

hardwood bacon, avocado mash, bibb lettuce, tomato, herb aioli, sourdough

### Tuna Salad 14

ahi tuna, balsamic, mayo, jalapeno, basil, cucumber, tomato, edamame hummus, multi-seed bread



## specialty pizzas O

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

farm tomato, garlic, basil, mozzarella

### ◆ Meat Lover's med 15 lg 18

italian sausage, pepperoni, ground beef, mozzarella, san marzano marinara

### ◆ Sausage Gone Wild med 14 lg 17

italian sausage, roasted red pepper, mushroom, goat cheese, mozzarella, san marzano marinara

### ◆ Chicken Little med 14 lg 17

grilled chicken, caramelized onion, rosemary, gorgonzola, mozzarella, parmesan cream sauce

### Farm Vegetable V med 14 lg 17

squash, portabella mushroom, spinach, tomato, red onion, mozzarella, ricotta, basil pesto

### Popeye & Olive Oil med 14 lg 17 (with/without bacon)

spinach, roasted red bell pepper, garlic, hardwood bacon, goat cheese, mozzarella

### Wine Lover's med 14 lg 17

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

### Classic Cheese V med 11 lg 13

san marzano marinara, mozzarella, provolone  
• add meat or cheese ingredients 2 : • add 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
Hardwood 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	Goat Cheese
Italian Sausage	Pineapple	Feta Cheese
Raw Onion	Basil	Basil Pesto