



BRUNCH

Migas (gluten free) \$13.00
eggs* or tofu, onion, tomato, jalapeno, cilantro, corn or flour tortillas, smashed black beans, country potatoes, cheese

The Grove Plate (gluten free) \$10.00
classic scrambled eggs*, country potatoes, choice of neuske's smoked applewood bacon or country ham

Farm Vegetable Hash (gluten free & vegan) \$12.00
crispy quinoa, spinach, mushroom, onion, tomato, potatoes, asparagus, avocado hollandaise
• add egg* \$2
• add tofu \$4

Grove Hash (gluten free) \$14.00
sunny-side up egg*, pulled pork, country potatoes, mixed peppers, onion, cheddar hollandaise

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

Eggs Benedict \$12.00
two poached eggs*, country ham, english muffin, cheddar hollandaise
• substitute gluten free toast .50¢

Crab Cake Benedict (gluten free) \$18.00
poached egg*, maryland-style crab cake, sautéed spinach, classic hollandaise

Chicken & Biscuit \$12.00
house-made buttermilk biscuit, boneless fried chicken, country potatoes
• choose honey butter or cracked pepper cream gravy
• add egg* \$2

Breakfast Bruschetta (gf optional) \$12.00
smashed avocado, bacon, italian bread, marinated heirloom tomato, e.v.o.o, garlic, parmigiano-reggiano, aged balsamic, breakfast radish, dressed greens
• add egg* \$2

Bread Pudding French Toast \$12.00
brulee batter, mixed berry compote, powdered sugar

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

Biscuit and Gravy \$7.00
house-made buttermilk biscuit, cracked pepper-cream gravy
• substitute sausage or bacon cream gravy \$2

Sides \$4.00
• country potatoes
• neuske's applewood smoked bacon (2pcs)
• country ham
• fruit cup

one egg* \$2.00

Toast \$1.00
• sourdough
• amber rye
• gluten free
• seeded sourdough
Tortillas (c/f) \$1.00
Biscuit \$5.00
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 (gluten free) \$12.00
sweet potato, candied pistachio, fresno chile, parmigiano-reggiano, aged balsamic

Thai BBQ Crispy Shrimp (gluten free) \$13.00
gulf shrimp, green onion, peppers, mushroom, sesame seed, cilantro

Burrata Caprese Toast (gf optional) \$14.00
roasted vine ripened tomato, basil pesto, tomato jam, extra virgin olive oil, balsamic, grilled italian bread
(vegetarian)

BIG PLATES

Chicken Verde Enchiladas (gluten free) \$13.00
chihuahua cheese, tomatillo, mashed black beans, mexican rice • add egg* \$2

House Meatloaf (gluten free) \$14.00
poblano, mixed peppers, mushroom, bbq sauce, mashed potatoes, farm vegetables

Cuban Press (gf optional) \$13.00
mojo pork, country ham, salami, boar's head swiss cheese, house pickled onions, mustard, cuban loaf, house-made chips

Grilled Chicken Panini (gf optional) \$12.00
roasted peppers, goat cheese, basil pesto, aioli, sourdough

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

Impossible Patty Melt (vegetarian) \$15.00
"impossible foods" patty made by plants, caramelized onion, boar's head swiss cheese, house russian dressing, toasted amber rye, house-made potato chips

Asian Crisp Salad (vegan & dairy free) \$11.00
cabbage, field greens, carrot, bell pepper, green onion, cilantro, wonton crisp, cashew, sesame-ginger vinaigrette, sweet tamari (gf optional)
• add quinoa \$3, hoisin tofu, chicken or shrimp \$5, hoisin beef or salmon* \$8 * house-made hoisin is gluten free

PIZZA

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

Italian Sausage med \$14.00 lrg \$17.00
house ricotta, roasted red bell pepper, garlic kale, mozzarella, san marzano marinara

Top Shelf med \$13.00 lrg \$16.00
sliced farm tomato, garlic, olive oil, basil, oregano, mozzarella (vegetarian)

Meat Lover's med \$15.00 lrg \$18.00
soppressata, pepperoni, ground beef, mozz, marinara

Classic Cheese med \$11.00 lrg \$13.00
with house-made san marzano 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
whhey protein, banana, rice milk, peanut butter	

BRUNCH COCKTAILS

Bloody Mary Bar	5.00
your choice of bloody mary(vodka) or bloody maria(tequila) that you can customize to your liking from our "make your own" bloody mary bar	

Mimosas	4.00/6.00
your choice of: glass (\$4) or flight (\$6) choose three	

orange	lavender	passion fruit
grapefruit	blood orange	guava
cranberry	prickly pear	red sangria

Mimosas Bottle Service	15.00
fresh bottle of cava and choice of three mini carafes:	

orange	lavender	passion fruit
grapefruit	blood orange	guava
cranberry	prickly pear	red sangria

Breakfast Margarita	11.00
z tequila, guava, fresh lime, jalapeno	

Mezcal Mule	12.00
el silencio mezcal, ginger beer, agave, fresh lime, topo chico, tajin	

Cherry Limeade	11.00
seersucker lime gin, cherry liqueur, fresh lime, topo chico	

Toasted Coconut Russian	11.00
dripping springs vodka, kahlua, coconut milk, toasted coconut	

Bitter Pill	11.00
bulleit bourbon, manadarin liqueur, orange juice, cherry	

Winter Sangria	10.00
bacardi rum, blood orange, fresh lime, fresh lemon, topo chico, white wine	

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	