



## 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
<b>Espresso</b>	<b>1.80</b>	<b>2.25</b>
<b>Macchiato</b>		<b>2.55</b>
<b>Con Panna</b>		<b>2.80</b>
<b>Cortado</b>		<b>2.80</b>
<b>Cappuccino</b>		<b>3.05</b>
<b>Café Latte</b>	<b>3.20</b>	<b>3.70</b>
<b>Café mocha</b>	<b>3.70</b>	<b>4.50</b>
<b>Americano</b>	<b>2.40</b>	<b>3.05</b>
<b>Shot in the Dark</b>	<b>3.05</b>	
• 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
<b>House Coffee</b>	<b>2.00</b>	<b>2.50</b>
<b>Café Au Lait</b>		<b>2.80</b>
<b>Hot Chocolate</b>	<b>2.75</b>	<b>3.25</b>
<b>Steamer</b>	<b>2.15</b>	<b>2.65</b>
<b>Chai Latte</b> (available sugar free)	<b>3.20</b>	<b>3.75</b>

## COLD COFFEE DRINKS

	16oz
<b>Iced Tea</b>	<b>2.00</b>
• black, green or hibiscus mint	
<b>Iced Coffee</b>	<b>3.05</b>
<b>Iced Latte</b>	<b>3.70</b>
<b>Iced Mocha</b>	<b>4.50</b>
<b>Iced Chai Latte</b>	<b>3.75</b>
<b>Frappe</b>	<b>4.30</b>
• choose vanilla, chocolate or caramel	

## SMOOTHIES

<b>Açaí Berry</b>	<b>4.55</b>
amazon Açaí berry, 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>Mimosa</b>	<b>4.00/6.00</b>
your choice of glass(\$4) or flight(\$6):	
orange	raspberry
grapefruit	blueberry
cranberry	apple
<b>Mimosa Bottle Service</b>	<b>15.00</b>
fresh bottle of Cava and your choice of mini carafe:	
orange	
grapefruit	
cranberry	
<b>Garrison Brothers Texas Coffee Old Fashioned</b>	<b>20.00</b>
garrison brothers texas whiskey infused lola savannah coffee, chocolate bitters, lemon peel, luxardo cherry, rock candy	
<b>The Caprese Bloody</b>	<b>12.00</b>
western son cucumber vodka, fresh basil pesto, lemon, mozzarella, cherry tomatoes, western son premium bloody mary	
<b>Ciao' Down!</b>	<b>12.00</b>
lola savannah coffee, rumchata, biscotti liqueur, ghirardelli chocolate dipped biscotti	
<b>Hibiscus John Daly</b>	<b>10.00</b>
hibiscus mint tea, deep eddy lemon vodka, fresh lemon, sugar	
<b>"Cure" Royale (Just Like Heaven)</b>	<b>10.00</b>
gerard bertrand cremant de Limoux brut rose, crème de mûre, limoncello, fresh raspberry	

<b>Michelada</b>	<b>8.00</b>
dos xx lager, fresh lime juice, western son premium bloody mary	

## SHAKES

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

<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	