



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
whey protein, banana, rice milk, peanut butter	

BRUNCH COCKTAILS

Bloody Mary Bar	7.00
pick a vodka: tito's, iron wolf "giddy up" horseradish absolute pepper absolute jalapeno	
pick your mix: regular spicy bbq	
pick your fixins; wide selection available, have fun!	
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	blackberry mint
pear	grapefruit rosemary
cranberry	blood orange
hibiscus	
Michelada	6.00
modelo especial with lime juice, salt, worcestershire, tobasco and spicy tomato juice	
Base Camp	12.00
hot toddy – brandy, dark rum, maple syrup, lemon	
Cold Brew-Tini	12.00
lola savannah cold brew, vanilla, chocolate, vodka, rum	
Honey Pear	12.00
pear vodka, st. germain, honey liqueur, lemon	
Rosemary Aperol Spritz	10.00
aperol, rosemary, orange, sparkling wine	
Shandy-Licious	10.00
blueberry vodka, house made vanilla simple syrup, lemon, live oak hefeweisen	
Spiked Apricot Iced-T	9.00
apricot vodka, mint, lemon, iced tea	

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	