



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

- G gluten free item
- R dairy free item
- O gluten free option available
- V vegetarian item
- E vegan item

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.



bruschetta O 12

Choose 3 of the selections below

- heirloom tomato, basil pesto, mozzarella
- italian sausage, roasted pepper, goat cheese
- house smoked salmon*, herb cream cheese
- avocado, bacon, tomato jam
- prosciutto, roasted beet, house lemon ricotta
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- caper tapenade, soppressata, parmigiano-reggiano
- wild mushroom, aged balsamic, smoked gouda
- cannellini bean, sausage, tomato, sage, parmigiano-reggiano



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
honey gem lettuce, house-made croutons, parmigiano-reggiano, caesar dressing
- Reed's Salad** G V
field greens, candied pecans, feta, honey-balsamic vinaigrette

soups 8 bowl 5 cup

- Venison Chili**
boar's head vermont cheddar, tortilla crisp
- Fire Roasted Tomato Shrimp Bisque** G
herbs, jalapeno, brandy, crème fraiche
- Tuscan Bean** G R V E
cannellini bean, roasted cured tomato, kale

lunch only combos (monday - friday 11-3 pm)

- Soup and Salad** choice of side house salad and a cup of soup **9.5**
- Grilled Cheese & Tomato Shrimp Bisque** brie, fontina, vermont cheddar, sourdough **10**



small plates and samplers

- Oven Roasted House Meatballs** O 12
san marzano tomato marinara, whipped burrata, toasted garlic house focaccia
- Crispy Brussels Sprouts** G 12
sweet potato, candied pistachio, fresno chile, parmigiano-reggiano, aged balsamic
- Fried Gulf Oysters*** G R 13
house-made chip, mango-poblano pico, citrus remoulade
- P.E.I. Mussels*** O 13
white wine butter, shallots, garlic, red chile flake, basil, grilled italian bread
- Stuffed Texas Quail Breast** G 15
bacon wrapped, jalapeno cream cheese, red pepper jelly, crispy onions
- Crispy Cauliflower & Shishitos** G 12
turmeric, coriander, miso tahini, sesame seeds
- Maryland Style Crab Cake** G R 14
lump crab, horseradish, arugula, citrus remoulade
- Thai BBQ Crispy Shrimp** G 13
gulf shrimp, green onion, peppers, mushroom, sesame seed, cilantro
- Point Judith Fried Calamari** G R 12
leeks, arugula, chipotle marinara, lemon
- Burrata Caprese Toast** O V 12
roasted vine ripened tomato, basil pesto, tomato jam, extra virgin olive oil, balsamic, grilled italian bread
- Artisan Cheese Board** O 16
chef's select cheeses, fig, local honey, fruit, olive, mixed nuts, cured meats
- House Sliders** O
 - crispy chicken, spicy honey-mustard slaw, pickle **10**
 - pulled bbq pork, boar's head smoked gouda, crispy onion **11**
- Ahi* Poke** O 16
citrus, avocado, green onion, curry oil, chile, marinated seaweed, house cracker



entrée salads

Winter Kale **G V E** 12

butternut squash, apple, rutabaga, radicchio, golden raisin, walnut, feta, apple cider-mustard vinaigrette

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

Grove Chopped **G** 14

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

Asian Crisp **R O V E** 11

cabbage, field greens, carrot, bell pepper, green onion, cilantro, wonton crisp, cashew, sesame-ginger vinaigrette, sweet tamari

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

— *our hoisin is made in house and is gluten free

pastas **O**

Bolognese 17

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

Spaghetti & House Meatballs 15

oven roasted meatballs, san marzano tomato marinara, basil, garlic, parmigiano-reggiano, house garlic focaccia

Linguini with Prosciutto and Mushroom 15

basil lemon cream sauce, parmigiano-reggiano, garlic, shallot, kale, house garlic focaccia

featured plates

Ora King Salmon* **G R** 26

crispy skin, vegetable forbidden rice, blistered shishito pepper, ginger, sherry-tamari jus

Seared Jumbo Scallops* **G** 30

spaghetti squash, red kale, toasted pine nut brown butter, crispy prosciutto

Double Cut 16oz. Pork* Chop **G** 28

juniper brined, baked molasses sweet potato, smoked baby heirloom carrot

sandwiches **O**

Grilled Chicken Ciabatta 12

roasted peppers, goat cheese, basil pesto, aioli

Cuban Press 13

mojo pork, country ham, salami, boar's head swiss cheese, house pickled onions, mustard, cuban loaf

Steakhouse Burger* **R** 14

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

specialty pizzas

O gluten free option size medium only for \$4 extra

Top Shelf **V** med 13 lg 16

farm tomato, garlic, basil, mozzarella

Meat Lover's med 15 lg 18

ground beef, soppressata, pepperoni, mozzarella, san marzano marinara

Italian Sausage med 14 lg 17

house ricotta, roasted red bell pepper, garlic kale, mozzarella, san marzano marinara

BBQ Chicken med 14 lg 17

bbq chicken, red onion, cilantro, smoked gouda cheese, house made chipotle bbq sauce, mozzarella

Grilled Steak* **G** 16

field greens, baby heirloom tomato, boar's head smoked gouda, candied pecan, basil-pesto buttermilk dressing

Seared Salmon* **G R** 16

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

Sesame Ahi Tuna* **R O** 18

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

Roasted Beet Salad **G V** 14

red, gold and chioggia beets, haricot vert, apple, heirloom baby carrot, candied pistachios, goat cheese, citrus vinaigrette

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

Capellini with Caper Tapenade **V** 14

roasted pepper, tomato, parmigiano-reggiano, arugula, white wine lemon butter sauce, herb bread crumbs

• add chicken or shrimp 5

Kung Pao Kelp Noodles **G R V E** 13

spicy ginger sauce, sweet peppers, cabbage, carrot, mushroom, peanuts, cilantro, green onion, edamame, bean sprout

• add tofu, chicken, or shrimp 5

Penne Vodka Shrimp 16

roasted cured tomatoes, garlic, jalapeno, basil, tarragon, cream, parmigiano-reggiano, herb bread crumbs

Beef* Tenderloin Filet **G** 34

linz heritage angus reserve 8oz filet, seared au poivre, peppercorn mustard bourbon sauce, roasted garlic mashed potato, farm vegetables

Short Rib* **G** 32

red wine braised, apple, root vegetable mash, natural au jus

Pan Seared Chicken Breast **G** 19

airline chicken breast, roasted mushroom, spinach, tomato, soft smoked gouda polenta, au jus

♦ substitute bibb lettuce for bread on any sandwich

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

Impossible Patty Melt **V** 15

"impossible foods" patty made by plants, caramelized onion, boar's head swiss cheese, house russian dressing, toasted amber rye

Avocado BLT **R** 13

neuske's applewood smoked bacon, avocado mash, bibb lettuce, tomato, onion, herb aioli, toasted sourdough

Ahi Tuna* Salad Wrap 12

parsley, basil, cilantro, balsamic mayo, english cucumber, pickle, jalapeno, edamame hummus, sprouts, tomato, flat bread

sorry no substitutions, modifications or combinations to specialty pizzas

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

Custom Pie **V** med 11 lg 13

san marzano marinara, mozzarella, provolone

• add meat or cheese ingredients 2 • add vegetable ingredients 1.5

individual pizza combo

Monday thru Friday 11am - 3pm

pick any specialty pizza or make your own with up to 4 ingredients plus choose a side house salad, cup of soup, or house made chips \$10

pepperoni
prosciutto
hardwood bacon
canadian bacon
grilled chicken
bbq chicken
ground beef
italian sausage
raw onion

roasted red bell peppers
grape tomatoes
mushrooms
caramelized onions
roasted garlic
green or kalamata olives
fresh jalapenos
pineapple
basil

sun dried tomatoes
peperoncini
artichokes
spinach
green bell peppers
fresh mozzarella
goat cheese
feta cheese
basil pesto

