

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, melon, ricotta
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- edamame hummus, heirloom tomato, balsamic
- wild mushroom, aged balsamic, smoked gouda
- strawberry, basil, goat cheese, balsamic

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

soups 8 bowl 5 cup

- Chicken Tortilla** G
poblano, grilled corn, tomato, avocado, pico de gallo, chihuahua cheese, tortilla strips
- Fire Roasted Tomato Shrimp Bisque** G
herbs, jalapeno, brandy, crème fraiche
- Avocado Gazpacho** G R V E
cucumber, cilantro, bell pepper, tomato

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 Petite House Meatballs** O 12
burrata, san marzano marinara, house garlic focaccia
- Crispy Brussels Sprouts** G 12
julienned apple, fresno chile, parmigiano-reggiano, reduced balsamic, candied pecans
- Fried Gulf Oysters*** G R 13
house-made chip, mango-poblano pico, citrus remoulade
- Stuffed Texas Quail Breast** G 15
bacon wrapped, jalapeno cream cheese, red pepper jelly, crispy onions
- Maryland Style Crab Cake** G 15
lump crab, horseradish, arugula, citrus remoulade
- Crispy Salt & Pepper Shrimp** G 12
togarashi, sweet and spicy pepper, scallion, dynamite sauce
- Point Judith Fried Calamari** G 12
leeks, arugula, chipotle marinara, lemon
- Burrata & Heirloom Tomato** O 12
basil pesto, extra virgin olive oil, pine nuts, reduced balsamic, tomato jam, focaccia toast points
- Cheese & Charcuterie Board** O 16
chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, mixed nuts, toast points
- House Sliders** O
 - two crispy chicken breast sliders, sweet cabbage slaw, pickle spear, house made chips 9 *available nashville spicy hot by request
 - two beef tenderloin sliders, horseradish aioli, arugula, house made chips 10
- Ahi* Poke** O 16
hawaiian bigeye tuna, mango, green onion, avocado, chile, sesame, wasabi, seaweed salad, cabbage, radish, house cracker



entrée salads

Seared Salmon* Salad G R 16

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

Sesame Ahi Tuna* Salad R O 18

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

Grilled Steak* Salad G 16

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

Grove Chopped Salad G 14

romaine, baby heirloom tomato, english cucumber, egg, red onion, avocado, hardwood bacon, chicken

Asian Crisp Salad 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* 9
— *our hoisin is made in house and is gluten free

Beth's Berry Salad G V 12

baby spinach, seasonal berries, goat cheese, toasted walnut, red onion, lemon-honey vinaigrette
• add quinoa 3, tofu, chicken or shrimp 5, beef* or salmon* 9

Roasted Beet & Kale Salad G V 13

red, gold and chionga beets, apple, feta, pine nuts, citrus vinaigrette, balsamic vinegar • add quinoa 3, tofu, chicken or shrimp 5, beef* or salmon* 9



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

Capellini with Summer Vegetables V 14

zucchini, squash, baby heirloom tomato, basil, arugula, shallot, garlic, lemon caper beurre blanc, parmigiano reggiano, herbed breadcrumbs
• add chicken or shrimp 5

Pad Thai Kelp Noodles G R 12

sweet peppers, green onion, peanut, cilantro, cabbage, bean sprouts, tofu, egg • add chicken, or shrimp 5 *vegan and vegetarian options available by request

Shrimp and Italian Sausage Linguini 18

garlic, shallot, chile, white wine, butter, tarragon, baby heirloom tomato, parmigiano reggiano, herbed breadcrumbs



featured plates

Ora King Salmon* G R 26

crispy skin, coconut-ginger rice, farm vegetables, citrus verde caper vinaigrette

Redfish* on the Halfshell O 28

basil-pesto orzo, arugula, roasted tomato, parmigiano-reggiano

Double Cut 16oz. Pork* Chop G 29

apple glazed, poblano mashed potato, smoked corn hash
*please allow longer cooking time

Beef* Tenderloin Filet G 35

"linz" heritage angus reserve 8oz filet, garlic butter, green peppercorn sauce, garlic herb mashed potatoes, farm vegetables

Coriander Crusted Halibut* G R 28

coconut-green curry, cilantro-ginger rice, spring vegetables

Pan Seared Chicken G 19

lemon-thyme jus, garlic herb mashed potatoes, umami-balsamic brussels sprouts



sandwiches O

substitute bibb lettuce for bread on any sandwich

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

Grilled Chicken Ciabatta 12

roasted bell peppers, goat cheese, arugula, 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

Impossible Burger O V 15

gluten free plant based patty, poblano rajas, jalapeno jack cheese, mashed avocado, brioche bun

Avocado BLT R 12

hardwood smoked bacon, mashed avocado, lettuce, tomato, onion, herb aioli, toasted sourdough

Greek Tofu Wrap O V 11

lettuce, tomato, red onion, olive, peperoncini, cucumber, feta, spiced garbanzo beans, sherry vinaigrette, flatbread



specialty pizzas O

gluten free option size medium only for \$4 extra

sorry no substitutions, modifications or combinations to specialty pizzas

Top Shelf V med 13 lg 16

farm tomato, garlic, basil, mozzarella

Meat Lover's med 15 lg 18

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

Italian Sausage med 14 lg 17

sweet and spicy link sausage, roasted red bell pepper, garlic kale, ricotta, mozzarella, san marzano marinara

BBQ Chicken med 14 lg 17

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

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	raw onion	basil
prosciutto	roasted red bell peppers	peperoncini
hardwood bacon	mushrooms	spinach
canadian bacon	caramelized onions	green bell peppers
grilled chicken	roasted garlic	fresh mozzarella
bbq chicken	green or kalamata olives	goat cheese
ground beef	fresh jalapenos	feta cheese
italian sausage	pineapple	basil pesto