

BRUNCH

Migas *(gluten free & vegetarian)* **\$13.00**

eggs* or tofu, onion, tomato, jalapeno, cilantro, corn or flour tortillas, smashed black beans, country potatoes, cheese

The Grove Plate *(gluten free)* **\$11.00**

classic scrambled eggs*, country potatoes, choice of bacon or country ham

Farm Vegetable Hash *(gluten free & vegan)* **\$12.00**

crispy quinoa, kale, mushroom, onion, tomato, potato, 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 Everything Flatbread **\$15.00**

house-cured cold smoked salmon*, herb cream cheese, red onion, capers, dressed arugula, heirloom tomato, house mustard

Belgian Malted Waffle *(vegetarian)* **\$10.00**

mixed berries, whipped cream, powdered sugar

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 & Waffle **\$16.00**

boneless fried chicken, country potatoes, spiced honey butter

Breakfast Bruschetta *(gf optional)* **\$12.00**

smashed avocado, bacon, everything seasoning, heirloom tomato, e.v.o.o, garlic, parmigiano-reggiano, balsamic, breakfast radish, dressed greens

- add egg* \$2

Sunrise Flatbread **\$12.00**

two sunny-side up eggs*, bacon, mozzarella, fontina, garlic, classic hollandaise, dressed arugula

Sides **\$4.00**

- country potatoes
- applewood smoked bacon
- country ham
- fruit cup

one egg* **\$2.00**

Toast **\$1.00**

- sourdough
- gluten free

Tortillas (c/f) **\$1.00**

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 Brussels Sprouts *(gluten free)* **\$12.00**

julienned apple, fresno chile, parmigiano-reggiano, reduced balsamic, candied pecans

Burrata & Heirloom Tomato *(gf optional)* **\$12.00**

basil pesto, extra virgin olive oil, pine nuts, reduced balsamic, tomato jam, focaccia toast points *(vegetarian)*

Bruschetta *(gf optional)* **\$12.00**

choose 3 of the selections below

- heirloom tomato, basil pesto, mozzarella
- italian sausage, roasted pepper, goat chz
- house smoked salmon*, herb cream cheese
- avocado, bacon, tomato jam
- prosciutto, melon, ricotta
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- edamame hummus, tomato, balsamic
- wild mushroom, balsamic, smoked gouda
- strawberry, basil, goat cheese, balsamic

BIG PLATES

Beth's Berry Salad *(vegetarian and gf)* **\$12.00**

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

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* \$9 *** house-made hoisin is gluten free

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 Ciabatta *(gf optional)* **\$12.00**

roasted bell peppers, goat cheese, basil pesto, arugula, aioli, house-made chips

Steakhouse Burger* (8oz.) *(gf optional)* **\$14.00**

"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

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**

sweet and spicy link sausage, roasted red bell pepper, garlic kale, ricotta, 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**

ground beef, pepperoni, mozzarella, salami, san marzano 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
peperoncini
canadian bacon
grilled chicken
bbq chicken
ground beef
italian sausage
raw onion

roasted red bell peppers
hardwood bacon
caramelized onion
roasted garlic
green or kalamata olives
fresh jalapenos
pineapple
basil

prosciutto
mushroom
spinach
green bell pepper
fresh mozzarella
goat cheese
feta
basil pesto

ESPRESSO DRINKS

	single	double
Espresso	1.80	2.25
Cappuccino		3.05
Café Latte	3.20	3.70
Americano	2.40	3.05
• add shot		.60
• add soy milk		.60
• add almond milk		.60
• add syrup		.50
vanilla*, caramel*		
(*also available in sugar free)		

DRIP COFFEE

	12oz	16oz
House Coffee	2.00	2.50
Steamer	2.15	2.65

COLD COFFEE DRINKS

	16oz
Iced Tea	2.00
• black, green or hibiscus mint	
Iced Coffee	3.05
Iced Latte	3.70

BRUNCH COCKTAILS

Bloody Mary	\$8.00
your choice of:	
traditional	
spicy – shaken with jalapeno	
horsey – a kick of horseradish	
piggy – add bacon \$2	

Mimosas	\$4.00/\$6.00	
your choice of glass (\$4) or flight (\$6 - choose three):		
orange	pineapple	pomegranate
grapefruit	blood orange	guava
cranberry		

Mimosas Bottle Service	\$15.00	
fresh bottle of Cava and your choice of three mini carafes:		
orange	grapefruit	cranberry
pineapple		

Southside	\$9.00
gin, lime, mint	

Basil Berry Collins	\$9.00
vodka, blackberry, lime, ginger	

Orange is the New Black	\$10.00
gin, aperol, orange, sparkling wine	

The Corpse Revival	\$12.00
tequila, jalapeno, orange, lime basil	