



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 13

Choose 3 of the selections below

- heirloom marinated tomato, basil, mozzarella
- italian sausage, roasted pepper, goat cheese
- house smoked salmon*, herb cream cheese
- avocado, bacon, tomato jam
- prosciutto, asparagus, lemon ricotta
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- caper tapenade, chickpeas, parmigiano-reggiano
- wild mushroom, aged balsamic, smoked gouda
- beets, balsamic, basil, burrata



house salads

- Little Gem Wedge** G 9 side / 13 whole
marinated baby heirloom tomatoes, red onion, hardwood bacon, gorgonzola dressing
- Caesar** O 7 side / 11 whole
romaine hearts, house-made croutons, parmigiano-reggiano, caesar dressing
- Reed's** G V 7 side / 11 whole
field greens, candied pecans, feta, honey-balsamic vinaigrette

soups 11 bowl 7 cup

- Venison Chili**
tillamook cheddar, tortilla strips
- Fire Roasted Tomato Shrimp Bisque** G
herbs, jalapeno, brandy, crème fraiche
- Butternut Squash** G R V E
coconut milk, curry, apple

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

- Soup and Salad** choice of small Caesar or Reed's salad and a cup of soup 12
- Grilled Cheese & Tomato Shrimp Bisque** tillamook cheddar, fontina, mozzarella, asiago, sourdough 12



small plates and samplers

- Oven Roasted Petite House Meatballs** O 14
burrata, san marzano marinara, house garlic focaccia
- Brussels Sprouts** G V 14
crispy sweet potato, fresno chile, parmigiano-reggiano, almond, balsamic
- Point Judith Fried Calamari** G 14
leeks, arugula, chipotle marinara, lemon
- Cheese & Charcuterie Board** O 17
chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, mixed nuts, toast points
- Sticky Pork Belly Sliders (2)** O 14
asian slaw, sriracha aioli, house made chips
- Short Rib Sliders (2)** O 14
arugula, horseradish aioli, house made chips
- Thai BBQ Crispy Shrimp** G R 14
mixed peppers, green onion, carrot, sesame seed, cilantro
- P.E.I. Mussels** O 14
white wine, butter, shallots, garlic, red chile flake, basil, grilled italian bread
- Fried Gulf Oysters*** G R 15
house-made chip, mango-poblano pico, citrus remoulade
- Sesame Crusted Ahi Tuna** G R 18
hawaiian big eye tuna, pickled vegetables, wasabi aioli, ponzu
- Maryland Style Crab Cake** G 17
lump crab, horseradish, arugula, citrus remoulade
- Crispy Cauliflower & Okra** G R V E 13
fresno chile, everything spice, cilantro, lime, cumin-turmeric sauce



entrée salads

Seared Salmon* Salad **G R** 18
field greens, cabbage blend, haricot vert, cucumber, carrot, bell pepper, crispy onion, miso vinaigrette

Sesame Ahi Tuna* Salad **R O** 20
field greens, citrus, cabbage blend, cucumber, avocado, wonton crisp, ponzu, sambal-ginger vinaigrette

Asian Crisp Salad **R O V E** 13
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

Grove Chopped Salad **G** 16
romaine, baby heirloom tomato, english cucumber, egg, red onion, avocado, parmigiano-reggiano, hardwood bacon, chicken, caesar dressing

Grilled Steak* Salad **G** 18
field greens, baby heirloom tomato, boar's head smoked gouda, candied pecan, basil-pesto buttermilk dressing

Roasted Beet & Winter Kale **G V** 15
red, gold and candy striped beets, apple, rutabaga, almond, goat cheese, apple cider mustard vinaigrette • add quinoa 3, tofu, falafel, chicken or shrimp 5, beef* or salmon* 9



pastas **O**

Bolognese 19
spaghetti, veal, pork, beef, san marzano tomato, cream, parmigiano-reggiano, house garlic focaccia

Spaghetti & House Meatballs 17
oven roasted meatballs, san marzano tomato marinara, basil, garlic, parmigiano-reggiano, house garlic focaccia

Linguini with Prosciutto and Mushroom 17
basil lemon cream sauce, parmigiano-reggiano, garlic, shallot, kale, house garlic focaccia

Capellini with Caper Tapenade **V** 16
shallot, garlic, roasted pepper, tomato, parmigiano-reggiano, arugula, white wine-lemon butter sauce, herb bread crumbs • add chicken or shrimp 5

Kung Pao Spicy Noodles **G R V E** 15
dangmyeon (sweet potato noodle), green onion, peppers, carrot, peanut, cilantro, sesame seed • add chicken, or shrimp 5

Creole Shrimp & Andouille Linguini 19
blackened gulf shrimp, sausage, garlic, trinity, fresh okra, tomato, cream, herbs, parmigiano-reggiano, grilled italiano



featured plates

Ora King Salmon* **G R** 29
crispy skin, black forbidden ramen, sesame-ginger spinach, tamari-sherry jus

Seared Jumbo Scallops* **G** 31
riced cauliflower risotto, butternut squash, kale, pine nut brown butter

Coriander Crusted Halibut* **G R** 32
coconut-green curry, cilantro ginger rice, winter vegetables

Beef* Tenderloin Filet **G** 39
pepper crusted, bourbon mustard, farm vegetable, garlic herb mashed potato

Braised Red Wine Short Rib **G** 31
sweet potato corn grits, roasted balsamic shallot, root vegetable

Pan Seared Chicken Breast **G** 21
airline breast, smoked gouda grits, roasted tomato, spinach, au jus



sandwiches **O**

substitute bibb lettuce for bread on any sandwich

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

Grove's Crispy Chicken 14
house-made butter chip pickles, brioche bun, dynamite sauce, slaw

Cuban Press 14
mojo pork, smoked ham, salami, swiss cheese, house pickled onions, mustard, cuban loaf

Steakhouse Burger* **R** 15
ground chuck, short rib and brisket blend, lettuce, tomato, onion, pickle, brioche bun • add jalapeno jack, cheddar, hardwood bacon, jalapeno, mushroom \$1ea

Impossible Burger **V** 16
plant based patty, caramelized onions, mushroom, arugula, swiss cheese, balsamic mayo, brioche bun

Avocado BLT **R** 13
hardwood smoked bacon, mashed avocado, lettuce, tomato, onion, herb aioli, toasted sourdough

Greek Falafel **V** 13
lettuce, tomato, cucumber, red onion, basil pesto-cucumber sauce, warm flat bread



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 15 lg 18
farm tomato, garlic, basil, mozzarella

Meat Lover's med 18 lg 22
ground beef, pepperoni, mozzarella, salami, san marzano marinara

Sausage Gone Wild med 17 lg 20
italian sausage, roasted red pepper, mushroom, goat cheese, mozzarella, san marzano marinara

BBQ Chicken med 17 lg 20
bbq chicken, red onion, cilantro, smoked gouda cheese, house made chipotle bbq sauce, mozzarella

Farm Vegetable **V** med 17 lg 20
squash, portabella mushroom, spinach, tomato, red onion, mozzarella, ricotta, basil pesto

Popeye & Olive Oil med 17 lg 20 (with/without bacon)
spinach, roasted red bell pepper, garlic, hardwood bacon, goat cheese, mozzarella

Wine Lover's med 17 lg 20
fig, prosciutto, lemon arugula, gorgonzola, fontina, mozzarella

Custom Pie **V** med 13 lg 15
san marzano marinara, mozzarella, provolone
• add meat or cheese ingredients 2.5 • add vegetable ingredients 2

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 \$12

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