



SMALL PLATES

Brussels Sprouts (*vegetarian and gf*) **\$14.00**
crispy sweet potato, fresno chile, parmigiano-reggiano, almond, balsamic

Sesame Crusted Ahi Tuna (*gf & dairy free*) **\$18.00**
hawaiian big eye tuna, pickled vegetables, wasabi aioli, ponzu

Bruschetta (*gf optional*) **\$13.00**
choose 3 of the selections below

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

BIG PLATES

Little Gem Wedge Salad with Chicken **\$15.00**
marinated baby heirloom tomatoes, red onion, hardwood bacon, gorgonzola dressing (*gluten free*)

Asian Crisp Salad (*vegan & dairy free*) **\$13.00**
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*) **\$14.00**
mojo pork, country ham, salami, boar's head swiss cheese, house pickled onions, mustard, cuban loaf, house-made chips

Grove's Crispy Chicken Sandwich **\$14.00**
house-made butter chip pickles, brioche bun, dynamite sauce, slaw, house-made chips (*gf optional*)

Steakhouse Burger* (8oz.) (*gf optional*) **\$15.00**
ground chuck, short rib and brisket blend, tomato, lettuce, onion, pickle, brioche bun, house potato chips

• add jalapeno jack cheese, cheddar, hardwood bacon, jalapeno, mushroom **\$1 each**

PIZZA

Farm Vegetable med **\$17.00** lrg **\$20.00**
squash, portabella mushroom, spinach, tomato, red onion, mozzarella, ricotta, basil pesto (*vegetarian*)

Sausage Gone Wild med **\$17.00** lrg **\$20.00**
italian sausage, roasted red pepper, mushroom, goat cheese, mozzarella, san marzano marinara

Top Shelf med **\$15.00** lrg **\$18.00**
sliced farm tomato, garlic, olive oil, basil, oregano, mozzarella (*vegetarian*)

Meat Lover's med **\$18.00** lrg **\$22.00**
ground beef, pepperoni, mozzarella, salami, san marzano marinara

Classic Cheese med **\$13.00** lrg **\$15.00**
with house-made san marzano marinara
(*gf option available in medium size only - add \$4*)

• add meat or cheese toppings **\$2.50**, add veggies **\$2.00**

pepperoni	roasted red bell peppers	prosciutto
peperoncini	hardwood bacon	mushroom
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

BRUNCH

Migas (*gluten free & vegetarian*) **\$14.00**
eggs* or tofu, onion, tomato, jalapeno, cilantro, corn or flour tortillas, smashed black beans, country potatoes, cheese

The Grove Plate (*gluten free*) **\$12.00**
classic scrambled eggs*, country potatoes, choice of bacon or country ham

Harissa Sweet Potato Hash **\$13.00**
kale, onion, mixed peppers, black beans
(*gluten free & vegan*)
• add egg* **\$2**
• add tofu or quinoa **\$3**

Grove Hash (*gluten free*) **\$15.00**
sunny-side up egg*, pulled pork, country potatoes, mixed peppers, onion, cheddar hollandaise

Lox and Everything Flatbread **\$17.00**
house-cured cold smoked salmon*, herb cream cheese, red onion, capers, dressed arugula, heirloom tomato, house mustard

Belgian Malted Waffle (*vegetarian*) **\$11.00**
mixed berries, whipped cream, powdered sugar

Eggs Benedict **\$13.00**
two poached eggs*, country ham, english muffin, cheddar hollandaise
• substitute gluten free toast **.50¢**

Crab Cake Benedict (*gluten free*) **\$20.00**
poached egg*, maryland-style crab cake, sautéed spinach, classic hollandaise

Chicken & Waffle **\$18.00**
boneless fried chicken, country potatoes, spiced honey butter

Breakfast Bruschetta (*gf optional*) **\$13.00**
smashed avocado, bacon, everything seasoning, heirloom tomato, e.v.o.o, garlic, parmigiano-reggiano, balsamic, breakfast radish, dressed greens
• add egg* **\$2**

Sunrise Flatbread **\$13.00**
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

ESPRESSO DRINKS

	single	double
Espresso	2.50	3.10
Macchiato		3.20
Con Panna		3.50
Cortado		3.50
Cappuccino		3.80
Café Latte	4.00	4.60
Café mocha	4.60	5.60
Americano	3.00	3.80
Shot in the Dark	3.80	
• 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	2.50	3.10
Café Au Lait		3.50
Hot Chocolate	3.40	4.05
Steamer	2.70	3.30
Chai Latte (available sugar free)	4.00	4.60

COLD COFFEE DRINKS

	16oz
Iced Tea	2.50
• black, green or hibiscus mint	
Iced Coffee	3.10
Iced Latte	4.60
Iced Mocha	5.60
Iced Chai Latte	4.60
Frappe	5.35
• choose vanilla, chocolate or caramel	

SMOOTHIES

Açaí Berry	4.55
amazon Açaí berry, organic pressed apple juice, strawberries, banana	
Blueberry Protein	5.60
blueberries, banana, rice milk, almond butter	
Protein Extreme	5.60
whhey protein, banana, rice milk, peanut butter	

BRUNCH COCKTAILS

Mimosa	4.00/6.00
your choice of glass (\$4) or flight (\$6):	
orange	lavender
grapefruit	desert pear
cranberry	pineapple

Mimosa Bottle Service	15.00
fresh bottle of Cava and your choice of mini carafe:	
orange	lavender
grapefruit	desert pear
cranberry	pineapple

Peachy Keen	12.00
adami prosecco, peach liqueur, peach nectar, fresh lime juice	

Juicytini	12.00
gin, cointreau, fresh lemon and orange juice	

Coffee Buzz	14.00
jameson, raspberry liqueur, cold brew, half and half	

The Grove Bloody	12.00
tito's handmade vodka, house-made bloody mary mix, lime, celery, spicy rim	

Breakfast Margarita	12.00
espolon reposado tequila, desert pear, fresh lime, jalapeno	

Hibiscus John Daly	12.00
hibiscus green tea, deep eddy lemon vodka, fresh lemon, sugar	

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	