



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

- baby heirloom marinated tomato, basil, mozzarella
- italian sausage, roasted pepper, goat cheese
- house smoked salmon*, herb cream cheese
- avocado, bacon, tomato jam
- prosciutto, arugula, lemon, ricotta
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- strawberry, balsamic, goat cheese, basil
- wild mushroom, aged balsamic, smoked gouda
- mint pesto, artichoke, lemon



house salads

- Honey Gem Wedge** G 9 side / 13 whole
marinated tomato, red onion, applewood bacon, smoked blue cheese crumbles, buttermilk-blue cheese dressing
- Caesar** O 7 side / 11 whole
romaine hearts, house-made croutons, shaved parmesan
- Reed's** G V 7 side / 11 whole
field greens, candied pecans, feta, honey-balsamic vinaigrette

soups 11 bowl 7 cup

- Chicken Tortilla** G
pico de gallo, guacamole, queso chihuahua, poblano, corn, tomato, corn tortilla
- Fire Roasted Tomato Shrimp Bisque** G
herbs, jalapeño, brandy, crème fraiche
- Avocado Gazpacho** G R V E
cucumber, cilantro, bell pepper, tomato, texas olive oil

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 13
- Individual Pizza** pick any specialty pizza plus a side caesar, reed's salad or a cup of soup 14



small plates and samplers

- Oven Roasted House Meatballs** O 14
burrata, san marzano marinara, toasted focaccia
- Crispy Brussels Sprouts** G V 14
red pear, shaved parmesan, balsamic, candied pecan
- Point Judith Calamari** G 14
leeks, chipotle marinara, parsley, lemon
- Cheese & Charcuterie Board** O 17
chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, mixed nuts, toast points
- Fried Gulf Oysters*** G R 15
house-made chip, mango-poblano pico, citrus remoulade
- Maryland Style Crab Cake** G 17
lump crab, horseradish, arugula, citrus remoulade
- Salt & Pepper Gulf Shrimp** G 14
crispy shrimp, sweet & spicy peppers, green onion, carrots, togarashi, dynamite sauce
- Tuna* Poke** G R 18
watermelon, sesame seed, ponzu, chile, green onion, avocado, cucumber, cabbage, wasabi peas, chile thread, furikake



entrée salads

Seared Salmon* Salad G R 18

mixed greens, spinach, cabbage, radish, english cucumber, carrot, bell pepper, crispy onion, miso vinaigrette

Sesame Ahi Tuna* Salad R O 20

mixed greens, cabbage, carrot, english cucumber, mandarin orange, marinated seaweed, avocado, wonton crisp, ponzu, sambal-ginger vinaigrette

Beth's Berry Salad G V 14

baby spinach, seasonal berries, toasted walnuts, goat cheese, shaved onion, lemon vinaigrette

• add quinoa 3, tofu, falafel, chicken or shrimp 5, beef* or salmon* 9

Burrata Salad O V 16

4 oz. hand tied burrata, arugula, roasted tomato, kumato tomato, basil pesto, aged balsamic, texas olive oil, toast points

Grove Chopped Salad G 16

romaine, kumato tomato, english cucumber, egg, red onion, avocado, hardwood bacon, chicken breast, shaved parmesan, caesar dressing

Grilled Steak* Salad G 18

long island cut steak, field greens, kumato tomato, grilled corn, sweet peppers, candied pecans, applewood smoked-blue cheese crumbles, buttermilk-blue cheese dressing

Beet Salad G V 15

red, gold and chionga beets, arugula, pear, goat cheese, mandarin orange, candied pecans, citrus vinaigrette, texas olive oil, balsamic

• add quinoa 3, tofu, falafel, chicken or shrimp 5, beef* or salmon* 9

Asian Crisp Salad R O V E 13

cabbage blend, broccoli, radish, carrot, red bell pepper, green onion, cilantro, cashews, edamame, wonton crisp, sesame ginger vinaigrette, sweet gluten free teriyaki

• add quinoa 3, hoisin tofu, falafel, chicken or shrimp 5, beef* or salmon* 9
*our hoisin is made in house and is gluten free



pastas O

Bolognese 19

spaghetti, veal, pork, beef, san marzano tomato, cream, shaved parmesan, toasted focaccia

Spaghetti & House Meatballs 17

oven roasted meatballs, san marzano tomato marinara, basil, garlic, shaved parmesan, toasted focaccia

Pancetta & Pesto Capellini 17

spinach-mint pesto, peas, arugula, toasted pine nuts, shaved parmesan, toasted focaccia

Capellini with Summer Vegetables V 16

roasted pepper and caper tapenade, summer vegetables, basil, white wine-lemon butter sauce, shaved parmesan, herbed bread crumbs

• add chicken or shrimp 5

Spicy Asian Noodles R V E 15

linguini, sweet peppers, green onion, carrots, mushroom, spicy peanut sauce, tamari, peanuts, cilantro, sesame seeds (GF rice noodle on request \$2)

• add chicken, or shrimp 5

Vodka Shrimp Linguini 19

jalapeño, tarragon, basil, garlic, shaved parmesan, spicy tomato cream sauce



featured plates

Ora King Salmon* G R 29

crispy skin, southern chow chow, sautéed spinach, shallot, smoked sea salt, lemon

Redfish* on the Half Shell G 29

dressed arugula, roasted tomato, shaved parmesan, grilled lemon

Coriander Crusted Halibut* G R 32

coconut-cilantro green curry, pilau vegetable rice

Beef* Tenderloin G 39

linz heritage angus reserve, maître de butter, garlic herb mashed potato, farm vegetable

Sole* Meuniere G 28

lemon-brown butter, stone grits, marinated kumato tomato

Pan Seared Chicken G 21

airline breast, spinach, tomato, garlic herb mashed potato, lemon thyme 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

Stacked Steakhouse Burger* 15

american cheese, lettuce, tomato, onion, house pickle, house mustard, brioche bun • add jalapeño, mushroom, caramelized onion \$1ea, bacon \$2

Impossible Burger V 16

plant based patty, caramelized balsamic onion, mushroom, arugula, tomato, swiss cheese, garlic, balsamic veganaise, brioche bun (vegan bun on request \$1)

Avocado BLT R 13

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

Chickpea Salad Sandwich R O V E 13

dijon mustard, capers, cilantro, tahini, red cabbage, radish, garlic, arugula, basil, balsamic veganaise, grilled sourdough



specialty pizzas

O gluten free vegan option available only for medium size \$4

♦ vegan cauliflower crust option available only for medium size \$4

sorry no substitutions, modifications or combinations to specialty pizzas

Burrata Top Shelf V med 16 lg 19

san marzano marinara, kumato tomato, garlic, basil, sea salt

Meat Lover's med 18 lg 22

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

Sausage Gone Wild med 17 lg 20

pulled italian sausage, roasted red bell 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

Mediterranean V med 17 lg 20

basil pesto, artichoke, kumato tomato, spinach, kalamata olives, feta, mozzarella

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, arugula, texas olive oil, lemon, gorgonzola, fontina, mozzarella, shaved parmesan

Custom Pie V med 13 lg 15

san marzano marinara, mozzarella, provolone

• add meat or cheese ingredients 2.5 • add vegetable ingredients 2

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