



## 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

**Bombolini Sliders** **\$15.00**

two powdered sugar italian doughnuts, country potatoes  
(1) ham, swiss cheese, egg  
(1) pulled pork belly bacon, tomato jam, avocado

**Grove Hash** (*gluten free*) **\$15.00**

sunny-side up egg\*, pulled pork belly bacon, country potatoes, mixed peppers, onion, cheddar hollandaise

**Lox and Bagel** **\$17.00**

house-cured cold smoked salmon\*, herb cream cheese, red onion, capers, dressed arugula, 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, country potatoes  
• substitute gluten free toast **.50¢**

**Morning Tostadas** (*gluten free*) **\$13.00**

mashed black beans, guacamole, wilted brussels sprouts, radish, cotija cheese, roasted jalapeno sauce, crème fraiche, corn tortilla  
• add egg **\$2.50**, tofu **\$4**, pulled pork belly bacon **\$4**

**Chicken & Waffle** **\$18.00**

boneless fried chicken, country potatoes, spiced honey butter

**Breakfast Bruschetta** (*gf optional*) **\$13.00**

smashed avocado, bacon, marinated tomato, everything seasoning, texas olive oil, garlic, shaved parmesan, aged balsamic, radish, dressed greens  
• add egg\* **\$2.50**

**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\* **\$2.50**

**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

**Brussels Sprouts** (*vegetarian and gf*) **\$14.00**

red pear, shaved parmesan, balsamic, candied pecan

**Maryland Style Crab Cake** (*gluten free*) **\$17.00**

lump crab, horseradish, arugula, citrus remoulade

**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, lemon, ricotta
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- strawberry, balsamic, goat cheese, basil
- wild mushroom, balsamic, smoked gouda
- mint pesto, artichoke, lemon

## BIG PLATES

**Burrata Salad** (*gf optional & vegetarian*) **\$16.00**

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

**Asian Crisp Salad** (*vegan, gf optional*) **\$13.00**

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**, 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

**Chickpea Salad Sandwich** **\$13.00**

dijon mustard, capers, cilantro, tahini, red cabbage, radish, garlic, arugula, basil, balsamic veganaise, grilled sourdough (*vegan, dairy free, gf optional*)

**Stacked Steakhouse Burger\*** **\$15.00**

american cheese, lettuce, tomato, onion, house pickle, house mustard, brioche bun, house potato chips  
• add jalapeno, mushroom, caramelized onion **\$1 each**  
• add hardwood bacon **\$2**

## PIZZA

**Mediterranean** med **\$17.00** lrg **\$20.00**

basil pesto, artichoke, kumato tomato, spinach, kalamata olives, feta, mozzarella (*vegetarian*)

**Sausage Gone Wild** med **\$17.00** lrg **\$20.00**

pulled italian sausage, roasted red pepper, mushroom, goat cheese, mozzarella, san marzano marinara

**Buratta Top Shelf** med **\$16.00** lrg **\$19.00**

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

Very Berry	4.55
blueberry, 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

Bloody Mary Bar	5.00
your choice of bloody mary (vodka) or bloody maria (tequila) that you can customize to your liking from our "make your own" bloody mary bar	

Mimosas	4.00/6.00
your choice of: glass (\$4) or flight (\$6) choose three	
orange	lavender
grapefruit	blood orange
cranberry	apple cider

Mimosas Bottle Service	15.00
fresh bottle of cava and choice of three mini carafes:	
orange	lavender
grapefruit	blood orange
cranberry	apple cider

Breakfast Margarita	11.00
z reposado tequila, blood orange, agave, fresh lime, jalapeno, tajin rim	

Caramel Apple Mule	10.00
tito's handmade vodka, caramel, apple cider, fresh lime, ginger beer	

Campfire Rye	11.00
herman marshall rye, maple, chocolate bitters, flamed orange peel	

Chai White Russian	9.00
dripping springs vodka, bailey's vanilla cinnamon, chai, cinnamon sugar rim	

Paloma Thyme	9.00
dulce vida grapefruit tequila, thyme syrup, fresh lime, topo chico, jalapeno	

## 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	