



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 oat milk	.60	
• add syrup	.50	
vanilla*, hazelnut*, caramel*, chocolate*, almond*, lavender, toffee, 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, almond milk, almond butter	
Protein Extreme	5.60
why protein, banana, oat milk, peanut butter	
Gringa Horchata	5.90
whip cream, horchata, vanilla frappe, oat milk	
Sea Breeze	4.90
strawberry, banana, honey, pineapple juice	

BRUNCH COCKTAILS

Bloody Mary Bar 10.00

pick a vodka: goodnight loving,
absolut jalapeno pepper

pick your mix: regular
spicy

pick your fixins; wide selection available, have fun!

Bloody Mary 6.00

goodnight loving vodka, clamato, celery salt, hot
sauce, maggi seasoning

Mimosas 4.00/6.00

your choice of glass (\$4) or flight (\$6):
orange hibiscus apple cider
grapefruit prickly pear blood orange
cranberry

Michelada 6.00

modelo especial, lime juice, salt, worcestershire,
tobacco, spicy tomato juice

Fallen Leaf 10.00

seersucker gin, earl grey tea, agave nectar,
blood orange

Sol Punch 10.00

ketel 1 orange, cinnamon, lime, red wine

Lakeway Crush 9.00

enchanted rock peach vodka, hibiscus, mint,
lime

Morning Roast 9.00

spiced rum, cinnamon, hazelnut, cold brew
coffee, cream

Shhh... 11.00

ketel 1 peach orange blossom, st germaine,
aperol, sparkling wine

SHAKES

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

Strawberry Dream 4.90

strawberry, ice cream, whole milk