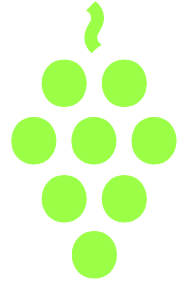


# the grove

wine bar | kitchen



## BRUNCH

**Migas** *(gluten free & vegetarian)* **\$14.00**

eggs\* or tofu, onion, tomato, jalapeno, cilantro, corn or flour tortillas, smashed black beans, country potatoes, cheese

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

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

**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**

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

boneless fried chicken, country potatoes, spiced honey butter

**Belgian Malted Waffle** *(vegetarian)* **\$11.00**

mixed berries, whipped cream, powdered sugar

**Sunrise Flatbread** **\$13.00**

two sunny-side up eggs\*, bacon, mozzarella, fontina, garlic, hollandaise, dressed arugula

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

# BRUNCH COCKTAILS

**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 with lime juice, salt, worcestershire, tobasco and 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