the grove
wine bar | kitchen

LOLA COFFEE LOUNGE SAVANNAH
WINE•BODY•BEAN

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**

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, arugula, fresno chile, lemon

Cheese & Charcuterie Board O **17**
chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, mixed nuts, toast points

Texas Redfish Ceviche G R **15**
citrus marinade, chile, cucumber, peppers, escabeche, cilantro, avocado, house corn chips

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

Blistered Shishito Peppers G R V **10**
furikake seasoning, sea salt, sweet peppers, dynamite sauce

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, chicken or shrimp 5, beef* or salmon* 9

Burrata Salad O V 16
4 oz. hand tied burrata, arugula, roasted tomato, baby heirloom tomato, basil pesto, aged balsamic, texas olive oil, pine nuts, toast points

Grove Chopped Salad G 16
romaine, baby heirloom tomato, english cucumber, egg, red onion, avocado, hardwood bacon, chicken breast, shaved parmesan, caesar dressing

Grilled Steak* Salad G 18
linz meat's steak, field greens, baby heirloom tomato, grilled corn, sweet peppers, candied pecans, applewood smoked-blue cheese crumbles, buttermilk-blue cheese dressing

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

Beet Salad G V 15
red, gold and chiogga beets, mixed greens, pear, goat cheese, mandarin orange, candied pecans, citrus vinaigrette, texas olive oil, balsamic
• add quinoa 3, tofu, chicken or shrimp 5, beef* or salmon* 9

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

Pan Seared Chicken G 21
airline breast, spinach, tomato, garlic herb mashed potato, lemon thyme jus

Seared Jumbo Scallop G 32
maple tamari glazed, forbidden vegetable fried frice, sake-ginger butter sauce

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, farm 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 peppers, 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, farm tomato, spinach, kalamata olives, feta, mozzarella

Popeye & Olive Oil med 17 lg 20 (with/without bacon)
spinach, roasted peppers, 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