



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 red 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
- blackberry, balsamic, goat cheese, mint
- 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 garlic croutons, shaved parmesan
- Reed's** G V 7 side / 11 whole
field greens, candied pecans, feta, honey-balsamic vinaigrette

soups 11 bowl 7 cup

- Venison Chili**
sharp cheddar, house-pickled jalapenos, red onion, corn chip
- Fire Roasted Tomato Shrimp Bisque** G
herbs, jalapeño, brandy, crème fraiche
- Butternut Squash** G R V E
carrot, curry, ginger, coconut milk, toasted pepita

lunch combos (dine-in only, monday - friday 11-3 pm)

- Soup and Salad** choice of small caesar or reed's salad and a cup of soup 12
- Grilled Cheese & Cup of Soup** tillamook cheddar, fontina, mozzarella, parmesan, sourdough 13
- Individual Pizza** pick any specialty pizza plus a side caesar, reed's salad or cup of soup 14



small plates and samplers

- Oven Roasted House Meatballs** O 14
whipped burrata, san marzano marinara, shaved parmesan, toasted focaccia
- Crispy Brussels Sprouts** G V 14
sweet potato, parmesan, balsamic, fresno chile, roasted pistachio
- 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
- Hand Tied Burrata** O V 16
roasted baby heirloom tomato, marinated tomato, basil pesto, texas olive oil, reduced balsamic, sea salt, pine nuts, tomato jam, grilled sourdough
- Fried Gulf Oysters*** G R 15
house-made chip, mango-poblano pico, citrus remoulade
- Maryland Style Crab Cake** G R 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
hawaiian tuna, mango, jicama, green onion, red cabbage, avocado, wasabi ponzu, sesame ginger, crispy nori chip, sweet peppers, chile thread, furikake, dynamite sauce, sweet tamari glaze
- P.E.I. Mussels** O 14
white wine, butter, lemon, garlic, shallot, chile flake, basil, grilled bread



entrée salads

Seared Salmon* Salad G R 18

"sixty south" salmon, mixed greens, cabbage, english cucumber, carrot, sweet peppers, 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

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

♦ add tri-color quinoa 3, tofu, grilled chicken or gulf shrimp 5, "sixty south" salmon* 9, "linz" strip steak 10

Fall Harvest Bowl G V 14

tri-color quinoa, kale, roasted sweet potato, eggplant & portobello mushroom, mixed roasted vegetables, roasted beet, kale, citrus vinaigrette, goat cheese, balsamic

Forbidden Rice Bowl G R V 14

miso-black thai forbidden rice, kale, sesame ginger, grilled sesame broccoli, edamame beans, pickled onions, red cabbage, crispy garlic, carrot, sweet pepper, green onion, thai basil, jalapeno, cilantro

Asian Crisp Salad R O V E 13

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

*any added protein will be cooked with house made gluten free hoisin

Roasted Beet & Winter Kale Salad G V 15

red, gold, and candy striped beets, apple, butternut squash, pistachio, goat cheese, balsamic, apple cider vinaigrette



pastas

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

Linguini with Pancetta & Mushroom 17

garlic, lemon-basil cream sauce, shaved parmesan, kale, cremini mushroom, house garlic focaccia

Capellini with Roasted Fall Vegetables V 17

zucchini, squash, eggplant, red bell pepper, red onion, arugula, tomato, basil, chile flake, white wine-garlic butter sauce, goat cheese, balsamic, herb bread crumbs • add chicken or shrimp 5

Spicy Soba Noodles R V E 16

sweet & spicy peppers, green onion, broccoli, carrot, shitake mushroom, spicy peanut sauce, tamari, ginger, cilantro, sesame seeds • add chicken or shrimp 5 (gluten free rice noodle on request \$2)

Vodka Shrimp Linguini 19

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



featured plates

Ora King Salmon* G 29

crispy skin, forbidden vegetable rice, shitake mushrooms, spinach, sake-ginger butter sauce, smoked sea salt

Redfish Crab Meuniere G 30

lemon-parsley brown butter, stone ground gouda grits, roasted tomato, dressed arugula, shaved parmesan

Coriander Crusted Halibut* G R 32

coconut-cilantro green curry, pilau vegetable rice

Beef* Tenderloin G 39

8oz. linz heritage angus reserve filet, peppercorn crusted, mustard bourbon sauce, yukon gold-garlic mashed potato, grilled lemon broccolini

Pan Seared Chicken G 21

airline breast, spinach, roasted tomato, yukon gold-garlic mashed potato, natural jus gravy

Pork Chop Saltimbocca G 32

14oz chop, sage, prosciutto, fontina, mashed jalapeno sweet potato, haricot vert, tomato, sage-brown butter

♦ served with potato chips; substitute cup of soup or side salad for \$2



sandwiches

O substitute bibb lettuce for bread on any sandwich

Grove's Crispy Chicken 14

house-made butter chip pickles, challah 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, challah bun

• add jalapeño, mushroom, caramelized onion \$1ea, bacon \$2

Impossible Burger V 16

plant based patty, rajas, chihuahua cheese, house-pickled jalapenos, avocado mayo, challah bun (gluten free vegan bun on request \$2)

Avocado BLT R 13

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

Grilled Portobello Sandwich O V 13

roasted red bell pepper, basil pesto, balsamic, mozzarella, garlic aioli, toasted sourdough



specialty pizzas

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

♦ cauliflower crust (gf and vegan) option available only for medium size \$4

♦ sorry no substitutions, modifications or combinations to specialty pizzas

Burrata Top Shelf V med 16 lg 19

house tomato pizza sauce, farm tomato, garlic, basil, sea salt

Meat Lover's med 18 lg 22

ground beef, pepperoni, italian sausage, mozzarella, house tomato pizza sauce

Fire in the Hole med 17 lg 20

canadian bacon, caramelized onion, peperoncini, goat cheese, fresh jalapeno, fresno chile, mozzarella, house tomato pizza sauce

BBQ Chicken med 17 lg 20

bbq chicken, red onion, cilantro, smoked gouda cheese, house made chipotle bbq sauce, mozzarella

Farmhouse V med 18 lg 21

eggplant, zucchini, squash, tomato, mushroom, roasted pepper, fresh mozzarella, basil pesto, crispy garlic, sea salt, house tomato pizza sauce

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

house tomato pizza sauce, 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 olives • kalamata olives • fresh jalapeños • squash • pineapple • eggplant • zucchini • fresno chile • basil • peperoncini • spinach • green bell peppers • mozzarella • goat cheese • feta • basil pesto