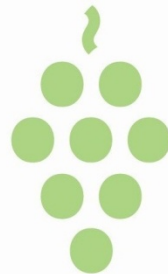


the grove

wine bar | kitchen



BRUNCH

Migas (*gluten free & vegetarian*) **\$14.00**
eggs* or tofu, with onion, tomato, jalapeno, cilantro, corn tortillas, chihuahua cheese, organic black beans, breakfast potatoes

Lox and Bagel **\$17.00**
smoked salmon*, herbed cream cheese, arugula, onion, capers, tomato, house mustard

Grove Hash (*gf optional*) **\$15.00**
two sunny side eggs*, pulled pork, tilamook cheddar, breakfast hash potato, mixed peppers, red onion, sourdough toast, hollandaise

Avocado Toast (*gf optional*) **\$14.00**
smashed avocado, sunflower sprouts, micro greens, texas olive oil, chile flake, marinated baby heirloom tomato, shaved parmesan, toasted "everything" wheat bread

• add egg* \$2 • add dressed greens \$3

Fried Chicken & Crème Brûlée French Toast **\$18.00**
buttermilk fried chicken, challah bread, peach jam, maple syrup • without chicken \$12

Farm Vegetable Hash (*gf optional & vegetarian*) one **\$15.00**
one sunny side egg*, farro, sofrito, arugula, mushroom, mixed peppers, caramelized red onion, tomato, potato hash, avocado, sourdough toast

Sunrise Pizza Flatbread **\$13.00**
two sunny side eggs*, bacon, mozzarella, fontina, garlic, texas olive oil, dressed arugula, shaved parmesan, hollandaise

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