



# 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 tomato, basil pesto, mozzarella
- italian sausage, roasted red pepper, goat cheese
- house smoked salmon\*, herb cream cheese
- avocado, bacon, tomato jam
- whipped herb feta, peach jam
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- strawberry, balsamic, goat cheese, basil
- wild mushroom, aged balsamic, smoked gouda



## house salads

**Grove Wedge** G 8 side / 12 whole  
crisp iceberg lettuce, marinated tomato, red onion, bacon, applewood 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

**Chicken Tortilla** G  
pico de gallo, guacamole, queso chihuahua, poblano, corn, tomato, corn tortilla chip

**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 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 & Tomato Shrimp Bisque** 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  
honeycrisp apple, fresno chile, balsamic, shaved parmesan, toasted almond slices

**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 & Beets** G V 16  
beet jam, red, gold, and candy striped beets, texas olive oil, mint, crushed pistachio

**Hummus Plate** O V 16  
creamy hummus, roasted black garlic, chile oil, crudite, za'atar bread, crispy chickpeas, whipped herb feta

**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 ahi 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

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

**Buttermilk Fried Quail** G 18  
quail knots, red pepper jelly, bacon slaw



## entrée salads

### Seared Salmon\* Salad G R 19

"sixty south" salmon, mixed greens, cabbage, english cucumber, carrot, sweet peppers, crispy onion, radish, 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\* 10, "linz" strip steak\* 10

### Summer Farro Bowl V 14

honeycrisp apple, radish, arugula, basil, parsley, mint, fried shallots, almonds, shaved parmesan, apple cider vinaigrette

### Forbidden Rice Bowl G R V E 14

warm forbidden rice, sesame ginger broccoli, edamame beans, red cabbage, crispy garlic, carrot, sweet pepper, green onion, jalapeno, cilantro, avocado, peanut dressing

### 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

### Beth's Berry Salad G V 14

baby spinach, seasonal berries, toasted walnuts, goat cheese, shaved onion, lemon vinaigrette



## pastas

### Bolognese 19

spaghetti, veal, pork, beef, san marzano tomato, cream, shaved parmesan, toasted focaccia

### Spaghetti & House Meatballs 18

oven roasted meatballs, san marzano tomato marinara, basil, garlic, shaved parmesan, toasted focaccia

### Guanciale with Spaghetti 17

italian cured pork, garlic, chile flake, white wine, lemon, pecorino romano, arugula

### Capellini with Summer Vegetables V 17

roasted pepper and caper tapenade, summer vegetables, basil, white wine-lemon butter sauce, pecorino romano, herbed bread crumbs

• add chicken or shrimp 5

### Spicy Asian Noodles G R V E 16

sweet potato noodle, sweet peppers, green onion, carrot, mushroom, ginger broccoli, spicy peanut sauce, cilantro, sesame seed

• add chicken or shrimp 5

### Shrimp & Sausage Linguini 19

gulf shrimp, chivalini sausage, garlic, chile, white wine, tarragon, butter, tomato, shaved parmesan, herb bread crumbs



## featured plates

### Ora King Salmon\* G R 29

crispy skin, summer vegetables, coconut-cilantro rice, citrus-caper verde sauce, sea salt

### Texas Redfish on the Half Shell G 30

dressed arugula, roasted tomato, shaved parmesan, grilled lemon

### Beef\* Tenderloin G 39

8oz. linz heritage angus reserve filet, maître d'hotel butter, garlic-herb mashed potato, asparagus

### Seared Hawaiian Ahi\* G R 34

center cut pacific big eye tuna, furikake crusted, asian vinaigrette, forbidden rice, fennel, radish, dill, spinach namul, yuzu sauce

### Panko Crusted Halibut\* G R 32

coriander, coconut-green curry sauce, rice pilaf, zaatar summer squash

### Roasted Chicken G 21

airline breast, spinach, tomato, soft polenta, lemon-thyme jus



## 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, 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, caramelized balsamic onion, mushroom, arugula, tomato, swiss cheese, balsamic-garlic veganaise, 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

### Chickpea Salad Sandwich R O V E 13

dijon mustard, capers, cilantro, tahini, red cabbage, radish, arugula, basil, balsamic-garlic veganaise, grilled 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

### Italian Sausage & Mushroom med 17 lg 20

link sausage, roasted balsamic red onion, portobello and button mushrooms, smoked gouda, 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

### Farm Vegetable V med 18 lg 21

roasted red bell pepper, spinach, portobello mushroom, red onion, ricotta, basil pesto, mozzarella, 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 • zucchini • fresno chile • basil • peperoncini • spinach • green bell peppers • mozzarella • goat cheese • feta • basil pesto