



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 14

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, local honey, crushed pistachio
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- blackberry, balsamic, goat cheese, mint
- 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 12 bowl 7 cup

Venison Chili G
sharp cheddar, house-pickled jalapenos, red onion, corn chip

Fire Roasted Tomato Shrimp Bisque G
herbs, jalapeño, brandy, crème fraiche

Wild Mushroom Coconut Soup G R V E
wild mushroom, sweet potato, celery, carrot, brown rice & quinoa, coconut milk

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
sweet potato, balsamic, shaved parmesan, fresno chile, toasted almond slices

Point Judith Calamari G 14
leeks, chipotle marinara, arugula, fresno chile, lemon

Cheese & Charcuterie Board O 18
chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, mixed nuts, toast points

Southern Fried Okra G V 12
grove special seasoning, buttermilk-fried okra, dynamite sauce

Hummus Plate O V 14
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 19
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

P.E.I. Mussels O 15
white wine, butter, lemon, garlic, shallot, chile flake, basil, grilled bread

Bacon Wrapped Quail G 18
jalapeno cream cheese, red pepper jelly, crispy onion rings

