



the grove

wine bar | kitchen



get your groove on at the grove...

Since opening our original location in 2007 we have strived to make the Grove a place to gather and 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 and local vendors when possible and we taste thousands of wines every year to find the best quality and value for you. 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 15

Choose 3 of the selections below

- baby heirloom tomato, 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, walnut, local honey, gorgonzola
- apple, fig chutney, brie
- blackberry, goat cheese, balsamic, mint
- wild mushroom, aged balsamic, smoked gouda



house salads

Grove Wedge G 9 side / 13 whole
crisp iceberg lettuce, marinated tomato, red onion, bacon, applewood smoked blue cheese crumbles, buttermilk-blue cheese dressing

Caesar O 8 side / 12 whole
romaine hearts, house-made garlic croutons, parmesan

Reed's G V 8 side / 12 whole
field greens, candied pecans, feta, honey-balsamic vinaigrette

soups 13 bowl 8 cup

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

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

Carrot Ginger Bisque G V
carrot, ginger, onion, sriracha, salt, butter, crème fraiche

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 13

Grilled Cheese & Tomato Shrimp Bisque tillamook cheddar, fontina, mozzarella, parmesan, sourdough 14

Individual Pizza pick any specialty pizza plus a side caesar, reed's salad or cup of soup 15



small plates and samplers

Oven Roasted House Meatballs O 15
whipped burrata, san marzano marinara, parmesan, toasted focaccia

Crispy Brussels Sprouts G V 15
honeycrisp apple, fresno chile, balsamic, parmesan, toasted almond slices

Cheese & Charcuterie Board O 20
chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, mixed nuts, toast points

Southern Fried Okra G V 13
grove special seasoning, buttermilk-fried okra, dynamite sauce

Hummus Plate O V 15
creamy hummus, roasted black garlic, chile oil, crudite, za'atar flatbread, crispy chickpeas, whipped herb feta

Point Judith Calamari G 15
leeks, chipotle marinara, arugula, fresno chile, lemon

Fried Gulf Oysters* G R 17
house-made chip, mango-poblano pico, citrus remoulade

Maryland Style Crab Cake G R 21
lump crab, horseradish, arugula, citrus remoulade

Salt & Pepper Gulf Shrimp G 15
crispy shrimp, sweet & spicy peppers, green onion, carrots, togarashi, dynamite sauce

P.E.I. Mussels* O 17
white wine, butter, lemon, garlic, shallot, chile flake, basil, grilled bread

Bacon Wrapped Quail G 20
jalapeno cream cheese, red pepper jelly, crispy onion rings

