



# 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 15

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, goat cheese, balsamic, mint
- wild mushroom, aged balsamic, smoked gouda

G R V E G R



## 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, shaved 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, shaved parmesan, toasted focaccia

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

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

**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 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

**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

**Tuna\* Poke** G R 21  
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 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

