



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



entrée salads

Seared Salmon* Salad G R 22

"sixty south" salmon, mixed greens, cabbage, english cucumber, carrot, sweet peppers, crispy onion, radish, miso vinaigrette

Sesame Tuna* Salad R O 24

mixed greens, cabbage, carrot, english cucumber, mandarin orange, marinated seaweed, avocado, wonton crisp, ponzu, sambal-ginger vinaigrette

Grove Chopped Salad G 19

romaine, baby heirloom tomato, english cucumber, egg, red onion, avocado, hardwood bacon, chicken breast, parmesan, caesar dressing

Grilled Steak* Salad G 21

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

Roasted Vegetable Quinoa Bowl G V 17

quinoa with roasted tomato, arugula, mushroom, broccoli, squash, avocado, cherry tomato, burrata, pesto, olive oil, vinegar, mint

Forbidden Rice Bowl G R V E 17

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 15

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

Hand Tied Burrata & Beets G V 19

red, gold and candy-striped beets, burrata, arugula, citrus, apple, pistachio, balsamic, texas olive oil, citrus vinaigrette



pastas

Bolognese 22

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

Spaghetti & House Meatballs 21

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

Three Cheese Ravioli V 19

ricotta, mozzarella & asiago ravioli, sun dried tomato-black truffle-parmesan cream sauce, chive, toasted focaccia
• add chicken or shrimp 5

Capellini with Seasonal Vegetables V 20

roasted pepper and caper tapenade, fresh vegetables, tomato, basil, arugula, white wine-lemon butter sauce, parmesan, herbed bread crumbs
• add chicken or shrimp 5

Spicy Asian Noodles G R V E 19

sweet potato noodles, sweet peppers, green onion, carrot, mushroom, ginger broccoli, spicy peanut sauce, cilantro, sesame seed
• add chicken or shrimp 5

Calabrian Chili Lumaconi V 17

lumaconi pasta, calabrian chili-vodka sauce, cream, parmesan cheese blend, olive oil, parsley, toasted focaccia
• add blackened chicken or shrimp 5



featured plates

Miso Yaki Salmon* G R 33

big glory bay salmon, forbidden rice, edamame, arugula, green onions, togarashi, miso-honey glaze

Braised Short Rib G 37

bourbon and cola braised, smoked gouda grits, buttered baby heirloom carrots

Cracked Pepper Beef* Tenderloin G 45

8oz. linz heritage angus reserve filet, bourbon-mustard sauce, garlic-herb mashed potato, asparagus

roasted pepper and caper tapenade, fresh vegetables, tomato, basil, arugula, white wine-lemon butter sauce, parmesan, herbed bread crumbs
• add chicken or shrimp 5

sweet potato noodles, sweet peppers, green onion, carrot, mushroom, ginger broccoli, spicy peanut sauce, cilantro, sesame seed
• add chicken or shrimp 5

lumaconi pasta, calabrian chili-vodka sauce, cream, parmesan cheese blend, olive oil, parsley, toasted focaccia
• add blackened chicken or shrimp 5

Parmesan Crusted Flounder* G 31

parmesan-panko crust, lemon-garlic butter sauce, smoked gouda stone grits, grilled asparagus

Panko Crusted Grouper* G R 36

coriander, coconut-green curry sauce, rice pilaf, seasonal vegetables

Roasted Chicken G 24

buttermilk brined airline breast, spinach, tomato, garlic-herb mashed potato, wild mushroom, grilled lemon, chicken-thyme jus



sandwiches etc O substitute bibb lettuce for bread on any sandwich

Grove's Crispy Chicken 15

house-made butter chip pickles, challah bun, dynamite sauce, hot chili oil, slaw, potato chips

Cuban Press 17

mojo pork, smoked ham, salami, swiss cheese, house pickled onions, mustard, cuban loaf, potato chips

Bacon Jam Burger* 17

stacked linz steakhouse beef, american cheese, lettuce, tx whiskey-bacon jam, pickled onions, sliced tomato, challah bun, potato chips

* substitute chips for cup of soup or side salad \$2 (sandwiches only, not the tacos please)

Housemade Veggie Burger V 17

black bean, beet and mushroom-based patty, pepper jack cheese, pesto, arugula, tomato, veganaise, potato chips (gluten free vegan bun on request \$2)

Avocado BLT R 15

hardwood smoked bacon, mashed avocado, lettuce, tomato, onion, herb aioli, toasted sourdough, potato chips

Redfish* Tacos G R 16

chipotle lime marinated redfish, red cabbage, grilled corn slaw, spicy avocado sauce, organic charro black beans, mexican rice



specialty pizzas O gluten free vegan option available only for medium size \$4

Burrata Top Shelf V med 19 lg 22

house tomato pizza sauce, farm tomato, garlic, basil, sea salt

Meat Lover's med 21 lg 25

ground beef, pepperoni, italian sausage, mozzarella, house tomato pizza sauce

Sausage Gone Wild med 20 lg 23

ground italian sausage, roasted pepper, mushroom, goat cheese, mozzarella, san marzano marinara

BBQ Chicken med 20 lg 23

bbq chicken, red onion, cilantro, smoked gouda cheese, house made chipotle bbq sauce, mozzarella

* cauliflower crust (gf and vegan) option available only for medium size \$4

* sorry no substitutions, modifications or combinations to specialty pizzas

Mediterranean Pizza V med 20 lg 23

pesto, artichoke hearts, spinach, grape tomatoes, kalamata olives, red onion, feta, mozzarella

Popeye & Olive Oil med 20 lg 23 (with/without bacon)

spinach, roasted peppers, garlic, hardwood bacon, goat cheese, mozzarella

Wine Lover's med 20 lg 23

fig, prosciutto, arugula, texas olive oil, lemon, gorgonzola, fontina, mozzarella, parmesan

Custom Pie V med 15 lg 18

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 • pesto