



# 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, walnuts, local honey, gorgonzola**
- apple, fig chutney, brie**
- strawberry, balsamic, goat cheese, basil**
- 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 9 cup

**Chicken Tortilla **G****  
pico de gallo, guacamole, queso chihuahua, poblano, corn, tomato, tajin-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, tajin, 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 **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** 15**  
honeycrisp apple, fresno chile, balsamic, 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

**Sesame Crusted Ahi Tuna\* **G R** 21**  
hawaiian ahi tuna, marinated cucumber salad, ponzu, wasabi aioli

**Texas Redfish\* Ceviche **G R** 18**  
citrus marinade, chile, cucumber, peppers, escabeche, cilantro, avocado, house corn-tajin chips

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



## entrée salads

### Seared Salmon\* Salad G R 22

chilean salmon, mixed greens, cabbage, english cucumber, carrot, sweet peppers, crispy onion, radish, miso vinaigrette

### Sesame Ahi 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, chilean salmon\* \$10, "linz" strip steak\* \$10

### Beth's Berry Salad G V 16

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

### 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 Salad O V 19

4 oz. burrata, arugula, roasted tomato, heirloom tomato, almond pesto, aged balsamic, texas olive oil, toast points



## pastas O

### 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

### Fettuccine with Pancetta & Prosciutto 22

mushroom, parmesan, chile flake, garlic, cream, basil, parsley

### 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

### Shrimp & Sausage Fettuccine 22

gulf shrimp, spicy italian sausage, garlic, chile, white wine, tarragon, butter, tomato, parmesan, herb bread crumbs

## featured plates

### Big Glory Bay King Salmon\* G R 33

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

### Texas Redfish\* on the Half Shell G 35

dressed arugula, smoked gouda stone-ground grits, roasted tomato, parmesan, grilled lemon

### Cracked Pepper Beef\* Tenderloin G 45

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

### Parmesan Crusted Flounder\* G 31

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

### Panko Crusted Halibut\* G R 36

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

### Roasted Chicken G 24

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



## sandwiches O substitute bibb lettuce for bread on any sandwich

### Grove's Crispy Chicken 15

house-made butter chip pickles, challah bun, dynamite sauce, slaw

### Cuban Press 17

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

### Stacked Steakhouse Burger\* 17

american cheese, lettuce, tomato, onion, house pickle, house mustard, challah bun

• add jalapeño, mushroom, caramelized onion \$1 each, bacon \$2

♦ served with potato chips; substitute cup of soup or side salad for \$2

### Housemade Veggie Burger V 18

black bean, avocado-jalapeno mash, caramelized onion, tomato, arugula, mayonnaise, fontina

(gluten free vegan bun on request \$2)

### Avocado BLT R 15

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

### Redfish\* Tacos G R 16

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