



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, 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
- strawberry, balsamic, goat cheese, basil
- roasted 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, 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
avocado, chihuahua cheese, poblano, corn, tomato, onion, tajin-corn tortilla strips

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
- Pizza Slice** two slices, pick cheese pizza or any starred (◆) specialty pizza plus a side caesar, reed's salad or cup of soup 16



small plates and samplers

◆ we use seasoned gluten free flour

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

Crispy Brussels Sprouts G 15
apple, fresno chile, balsamic, parmesan, candied pecans

Calamari G 15
fried leeks, chipotle marinara, parsley, fresno chile, grilled 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
seasoned, locally farmed okra, buttermilk, dynamite sauce

Hummus & Whipped Herb Feta O V 15
housemade hummus, spicy garlic crisp, seasonal crudite, flatbread

Fried Gulf Oysters* G R 17
housemade chips, 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 Tuna* G R 21
marinated cucumber salad, ponzu, wasabi aioli

Texas Redfish* Ceviche G R 18
lime marinated, baby heirloom tomato, english cucumber, cilantro, red onion, serrano, citrus, avocado, smoked sea salt, tajin

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, spring mix greens, cabbage, radish, english cucumber, carrot, sweet peppers, crispy onion, miso vinaigrette

Sesame Tuna* Salad R O 24

spring mix 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" steak, field greens, baby heirloom tomato, grilled corn, sweet peppers, candied pecans, applewood smoked-blue cheese crumbles, buttermilk-blue cheese dressing

♦ add organic tofu \$4, pasture-raised chicken or gulf shrimp \$6, sustainable "sixty south" salmon* \$10, "linz" strip steak* \$13

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 18

tamari soft boiled egg, warm sesame ginger broccoli, edamame, red cabbage, carrot, sweet pepper, green onion, cilantro, avocado, spicy garlic crisp, 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 gluten free hoisin

Hand Tied Burrata Salad O V 19

burrata, arugula, farm tomatoes, toasted pine nuts, basil pesto, aged balsamic, texas olive oil, toasted baguette

• add prosciutto \$6



pastas O

Bolognese 22

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

Spaghetti & Meatballs 21

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

Shrimp & Sausage Fettuccine 22

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

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 pasture-raised chicken or gulf shrimp \$6

Spicy Ginger Noodles G R V E 19

sweet potato noodles, sweet peppers, green onion, carrot, cabbage, mushroom, broccoli, peanut, cilantro, sesame seed, housemade szechuan sauce • add pasture-raised chicken or gulf shrimp \$6

Fettuccine with Pancetta & Prosciutto 22

crimini mushroom, parmesan, lemon-basil cream sauce, arugula, chili flake, toasted focaccia



featured plates

Big Glory Bay King Salmon* G R 33

crispy skin, seasonal vegetables, coconut-lime-cilantro rice, citrus-caper vinaigrette, sea salt flakes

Texas Gulf Redfish* G 35

grilled on the half shell, dressed arugula, roasted tomato, "homestead gristmill" smoked gouda stone-ground grits, parmesan, grilled lemon

Pepper Seared Filet* G 45

"linz" heritage angus reserve beef* filet, chimichurri butter, garlic mashed potato, steamed parmesan-broccolini

Rainbow Trout* G 30

pan seared, lemon-garlic-caper butter sauce, "homestead gristmill" smoked gouda stone-ground grits, grilled asparagus

Halibut* G R 36

panko-coriander crusted, green curry, coconut-lime rice, seasonal vegetables

Roasted Chicken G 24

pasture-raised airline breast, buttermilk brined, spinach, tomato, garlic-herb mashed potato, crimini mushroom, lemon-thyme jus

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



sandwiches O substitute bibb lettuce for bread on any sandwich

Grove's Crispy Chicken 15

pasture-raised chicken, butter chip pickles, challah bun, dynamite sauce slaw

Cuban Press 17

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

Stacked Burger* 20

"ranger cattle" wagyu beef, american cheese, lettuce, tomato, onion, house pickle, beer mustard, challah bun

• add jalapeño, mushroom, caramelized onion \$1 each, bacon \$3

Housemade Veggie Burger V 16

black bean, mushroom, poblano, smashed avocado, caramelized onion, tomato, arugula, garlic aioli, american cheese

Avocado BLT R 15

hickory smoked bacon, smashed avocado, lettuce, tomato, red onion, garlic-herb aioli, sourdough

Redfish* Tacos G R 16

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



specialty pizzas O gluten free option available only for medium size \$4 ♦ cauliflower crust (gf and vegan) option available only for medium size \$4 ♦ sorry no substitutions, modifications or combinations to specialty pizzas ♦ available by the slice with lunch combo mon - fri until 3pm

♦ Burrata Top Shelf V med 19 lg 22

house tomato pizza sauce, campari tomato, garlic, basil, parmesan

♦ Meat Lover's med 21 lg 25

"ranger cattle" wagyu ground beef, pepperoni, italian sweet & spicy sausage, mozzarella-provolone blend, parmesan, house tomato pizza sauce

♦ Sausage Gone Wild med 20 lg 23

ground mild italian sausage, italian sweet & spicy sausage, roasted pepper, mushroom, goat cheese, mozzarella-provolone blend, parmesan, house tomato pizza sauce

♦ BBQ Chicken med 20 lg 23

bbq chicken, red onion, cilantro, smoked gouda cheese, house chipotle bbq sauce, mozzarella-provolone blend

Mediterranean Pizza V med 20 lg 23

basil pesto, artichoke hearts, spinach, campari tomato, kalamata olive, red onion, feta, parmesan, mozzarella-provolone blend

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

spinach, roasted peppers, garlic, hickory smoked bacon, goat cheese, texas olive oil, parmesan, mozzarella-provolone blend

Wine Lover's med 20 lg 23

fig, prosciutto, arugula, texas olive oil, lemon juice, gorgonzola, fontina, parmesan, mozzarella-provolone blend

Custom Pie V med 15 lg 18

house tomato pizza sauce, mozzarella-provolone blend

• 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 • basil pesto