



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
- lemon ricotta, local honey, crushed pistachio
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- blackberry compote, 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

Venison Chili
sharp cheddar, house-pickled jalapenos, red onion, corn tortilla strips

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

Wild Mushroom Soup **G R V E**
mushroom, celery, onion, carrot, potato, wild rice, coconut milk, spinach

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 14

Grilled Cheese & Tomato Shrimp Bisque whipped brie, smoked gouda, tillamook sharp cheddar, bartlett pear, aioli, sourdough 15

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
purple sweet potato, fresno chile, balsamic, parmesan, candied pecans

Calamari **G** 15
fried leeks, chipotle marinara, parsley, fresno chile, grilled lemon

Cheese & Charcuterie Board **O** 24
chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, marcona almonds, toast points

Tempura Japanese Eggplant **G R** 14
miso vinaigrette, sweet thai chile sauce, green onion, togarashi spice

Fried Gulf Oysters* **G R** 17
housemade chips, mango-poblano pico, jalapeno remoulade

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

Salt & Pepper Gulf Shrimp **G** 15
crispy shrimp, sweet & spicy peppers, green onion, carrots, togarashi, jalapeno remoulade

Ahi Tuna* Poke **G R** 21
ponzu marinated english cucumber, red cabbage, avocado, radish, wasabi aioli, furikake, sesame seed, chile thread

P.E.I. Mussels **O** 16
white wine, butter, lemon juice, garlic, shallot, chile flake, basil, grilled bread



entrée salads

Seared Salmon* Salad **G R** 22
sustainable salmon, mix greens, cabbage, radish, sweet peppers, english cucumber, carrot, crispy onion, creamy 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 salmon* \$10, "linz" strip steak* \$13

Roasted Beet Salad **G V** 16
red, gold and candy stripe beets, mixed greens, apple, orange, green beans, spiced candy pecans, goat cheese, citrus vinaigrette, balsamic

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

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

Creole Fettuccine 24
andouille sausage, shrimp, onion, bell pepper, celery, okra, tomato, blackened parmesan-garlic cream sauce, grilled bread

Penne with Cured Tomato **V** 20
cured campari tomato, fresh mozzarella, spinach, garlic, butter, toasted focaccia • add pasture-raised chicken or gulf shrimp \$6

Spicy Ginger Noodles **G R V E** 19
forbidden rice ramen noodles, peppers, green onion, carrot, cabbage, mushroom, broccoli, peanut, cilantro, sesame seed, housemade szechuan sauce • add pasture-raised chicken or gulf shrimp \$6

Capellini with Pancetta & Prosciutto 22
crimini mushroom, parmesan, lemon-basil cream sauce, arugula, chili flake, toasted focaccia



featured plates

Big Glory Bay King Salmon* **G** 33
forbidden rice risotto, shitake mushroom, green onion, sesame-ginger-garlic spinach, miso-butter sauce

Blackened Texas Redfish* **G** 35
crawfish-lemon beurre blanc, pork belly fried wild rice

Halibut* **G R** 36
panko crusted, red thai curry, wild texmati rice, seasonal vegetables

Pork* Ribeye Chop **G** 34
grilled 16oz chop, brabant purple sweet potato, sage butter, mojo green beans

Roasted Chicken **G** 24
pasture-raised airline breast, buttermilk brined, spinach, cured tomato, mushroom, "homestead gristmill" smoked gouda stone-ground grits, demi-glace

Pepper Seared Filet* **G** 45
8oz. "linz" heritage angus reserve beef tenderloin, cowboy butter, garlic-herb mashed potato, grilled asparagus

♦ 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, housemade pickle chips, challah bun, jalapeno remoulade slaw

Cuban Press 17
mojo pork, smoked ham, salami, swiss cheese, pickled onions, mustard, cuban loaf

Stacked Burger* 18
"linz" steakhouse beef, american cheese, lettuce, tomato, onion, house pickle, beer mustard, challah bun
• add jalapeño, mushroom, caramelized onion \$1 each, bacon \$3

Italian Sandwich 17
salami, soppressata, ham, pepperoni, lettuce, tomato, red onion, kalamata olive, pepperoncini, mozzarella, toasted hoagie

Avocado BLT **R** 15
hickory smoked bacon, smashed avocado, lettuce, tomato, red onion, garlic-herb aioli, sourdough

Redfish* Tacos **R** 17
chipotle-lime marinated redfish, red cabbage and corn slaw, avocado crema, organic black beans, mexican rice

Vegetable Rajas Tacos **V** 16
avocado crema, cotija cheese, 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 23
house tomato pizza sauce, campari tomato, garlic, basil, parmesan

♦ **Meat Lover's** med 21 lg 25
special blend ground beef, pepperoni, italian sweet & spicy sausage, mozzarella-provolone blend, parmesan, house tomato pizza sauce

♦ **Smothered in Sausage** med 21 lg 25
house tomato pizza sauce, mozzarella-provolone blend, fennel sausage, spicy link sausage, soppressata, ricotta, hot honey

♦ **Buffalo Chicken** med 20 lg 24
buffalo chicken, smoked blue cheese, shaved celery, red onion, mozzarella-provolone blend, green onion

Mediterranean Pizza **V** med 20 lg 24
basil pesto, artichoke hearts, spinach, campari tomato, kalamata olive, red onion, feta, parmesan, mozzarella-provolone blend

Meatball Pizza med 21 lg 25
house tomato pizza sauce, mozzarella-provolone blend, fresh mozzarella, sliced grove meatballs, fresh basil, parmesan

Wine Lover's med 20 lg 24
fig, prosciutto, arugula, texas olive oil, lemon juice, gorgonzola, fontina, parmesan, mozzarella-provolone blend

Pizza Bianco **V** med 22 lg 26
mozzarella-provolone blend, fresh mozzarella, ricotta, caramelized onion, spinach, garlic, lemon zest, parmesan

Be An Artist house tomato pizza sauce, mozzarella-provolone blend **V** med 15 lg 19

• 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 pepper • mushroom • caramelized onion • roasted garlic • green olive • kalamata olive • fresh jalapeño • squash
• pineapple • zucchini • fresno chile • basil • peperoncini • spinach • green bell peppers • mozzarella • goat cheese • feta • basil pesto