

BRUNCH Available Sat/Sun until 3pm

Crabcake Benedict *(gluten free)* **\$24.00**
 grove crab cake, poached egg*, classic hollandaise, garlic-herb breakfast potatoes with spinach

Classic Benedict **\$18.00**
 poached eggs*, canadian bacon, english muffin, hollandaise, paprika, garlic-herb breakfast potatoes with spinach

Migas *(gluten free & vegetarian)* **\$15.00**
 eggs* or organic tofu scramble, pico de gallo, corn tortillas, chihuahua cheese, organic black beans, breakfast potatoes

Smoked Salmon & Crispy Hash **\$18.00**
 crispy hashbrown cake, soft boiled egg*, arugula, citrus vinaigrette, caper, dill, tx olive oil, crème fraiche

Grove Hash *(gluten free)* **\$16.00**
 sunny side egg*, crispy pork belly, garlic-herb breakfast potato, mixed peppers, red onion, cotija, avocado, crema, verde sauce

Sourdough Toast *(gf optional)* **\$16.00**
 soft boiled egg*, prosciutto, pesto, goat cheese, arugula, pomegranate arils, champagne vinegar, asparagus, tx olive oil, balsamic, parmesan

Fried Chicken & Banana French Toast **\$19.00**
 buttermilk fried chicken, brioche bread, maple banana syrup
 • without chicken \$12

Breakfast Pizza Bianco **\$25.00**
 two sunny side eggs*, bacon, mozzarella-provolone blend, fresh mozzarella, ricotta, caramelized onion, spinach, garlic, lemon zest, parmesan, chili oil

Hangover Burger* *(gf optional)* **\$20.00**
 “linz” stacked steakhouse beef*, fried egg*, hash browns, bacon, american cheese, jalapeno remoulade, challah bun, house chips