

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** 16

Choose 3 of the selections below

- heirloom tomato, basil pesto, mozzarella, balsamic**
- 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, goat cheese, balsamic, basil**
- roasted mushroom, smoked gouda, balsamic**

house salads

Grove Wedge **G 10 side / 14 whole**
crisp iceberg lettuce, marinated tomato, red onion, bacon, applewood smoked blue cheese crumbles, buttermilk-blue cheese dressing

Caesar **O 9 side / 13 whole**
romaine hearts, garlic croutons, parmesan

Reed's **G V 9 side / 13 whole**
field greens, candied pecans, feta, honey-balsamic vinaigrette

soups 15 bowl 10 cup

Chicken Tortilla **G**
avocado, oaxaca cheese, poblano, corn, tomato, onion, tajin-corn tortilla strips

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

Avocado Gazpacho **G R V E**
cucumber, cilantro, bell pepper, onion, 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 **16**

Grilled Cheese & Tomato Shrimp Bisque whipped brie, smoked gouda, sharp cheddar, pear, aioli, sourdough **17**

Pizza Slice two slices, pick cheese pizza or any starred (◆) specialty pizza plus a side caesar, reed's salad or cup of soup **18**

small plates and samplers

◆ we use seasoned gluten free flour

Oven Roasted Meatballs **O 17**
whipped burrata, san marzano marinara, parmesan, toasted focaccia

Crispy Brussels Sprouts **G V 16**
honeycrisp apple, fresno chile, balsamic, parmesan, toasted walnuts

Point Judith Calamari **G 17**
fried leeks, chipotle marinara, parsley, fresno chile, grilled lemon

Cheese & Charcuterie Board **O 26**
chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, marcona almonds, toast points

Southern Fried Okra **G V 14**
seasoned, locally farmed okra, buttermilk, spicy sauce

Hummus & Whipped Herb Feta **O V 17**
garlic hummus, edamame hummus, chile oil, whipped-herb feta, seasonal crudite, flatbread

Fried Gulf Oysters* **G R 19**
housemade chips, mango-poblano pico, spicy citrus remoulade

Maryland Style Crab Cake **G R 23**
lump crab, horseradish, dressed arugula, spicy citrus remoulade

Salt & Pepper Gulf Shrimp **G 16**
crispy shrimp, sweet & spicy peppers, green onion, carrots, togarashi, spicy sauce

Hawaiian Ahi Tuna* Poke **G R 22**
ponzu, marinated english cucumber, red cabbage, green onion, avocado, radish, wasabi aioli, furikake, sesame seed, chile thread

Texas Redfish* Ceviche **G R 19**
citrus marinade, cucumber, chile, cilantro, pickled onion, sweet peppers, avocado, serrano, tajin-corn tortilla chips

Bacon Wrapped Quail **G 22**
two quail breasts, cream cheese-stuffed jalapeno, red pepper jelly, crispy onion rings



entrée salads

Seared Salmon* Salad **G R** 24
verlasso salmon, mixed greens, cabbage, radish, sweet peppers, english cucumber, carrot, crispy onion, creamy miso vinaigrette

Sesame Tuna* Salad **R O** 26
hawaiian ahi tuna, mixed greens, cabbage, carrot, english cucumber, mandarin orange, marinated seaweed, nori, avocado, wonton crisp, ponzu, furikake, sambal-ginger vinaigrette

Blackened Chicken Chopped Salad **G** 20
romaine, heirloom tomato, english cucumber, egg, red onion, avocado, hardwood bacon, blackened chicken breast, parmesan, caesar dressing

Grilled Steak* Salad **G** 24
"linz" steak, mixed greens, heirloom tomato, grilled corn, cucumber, sweet peppers, candied pecans, applewood smoked-blue cheese crumbles, bacon, buttermilk-blue cheese dressing

♦ add organic tofu \$5, pasture-raised chicken or gulf shrimp \$8, verlasso salmon* \$12, "linz" strip steak* \$13

Beth's Berry Salad **G V** 17
baby spinach, seasonal berries, toasted walnuts, goat cheese, red onion, lemon vinaigrette

Forbidden Rice Bowl **G R V** 19
tamari soft boiled egg*, chili oil, warm sesame-ginger broccoli, edamame, red cabbage, carrot, sweet peppers, green onion, cilantro, avocado, spicy garlic crisp, peanut dressing

Asian Crisp Salad **R O V E** 16
cabbage blend, broccoli, carrot, sweet peppers, green onion, cilantro, cashews, edamame, wonton crisp, sesame-ginger vinaigrette, gluten free teriyaki

*any added protein will be cooked with gluten free hoisin

Hand Tied Burrata & Beets **G V** 20
roasted gold, red and candied stripe beets, arugula, heirloom tomato, pistachio, citrus vinaigrette, balsamic, texas olive oil

pastas

Bolognese 25
spaghetti, veal, pork, beef, san marzano tomato, cream, parmesan, toasted focaccia

Spaghetti & Meatballs 24
oven roasted meatballs, san marzano tomato marinara, basil, garlic, parmesan, toasted focaccia

Shrimp & Sausage Linguini 26
gulf shrimp, spicy italian sausage, garlic, chile, white wine, tarragon, butter, tomato, parmesan, herb-bread crumbs

Penne with Cured Tomato **V** 20
cured campari tomato, fresh mozzarella, spinach, garlic, butter, toasted focaccia • add pasture-raised chicken or gulf shrimp \$8, tofu \$5

Spicy Ginger Noodles **G R V E** 20
"cauliflower" noodles, peppers, green onion, carrot, mushroom, broccoli, peanut, cilantro, sesame seed, hot chili crisp, szechuan sauce • add pasture-raised chicken or gulf shrimp \$8, tofu \$5

Jerk Linguini 20 **V**
garlic, roasted corn, cabbage, sweet peppers, carrots, chipotle cream sauce, parmesan, cilantro
• add pasture-raised chicken or gulf shrimp \$8, tofu \$5

featured plates

Big Glory Bay King Salmon* **G R** 35
seasonal vegetables, coconut-lime-cilantro rice, citrus-caper vinaigrette, smoked sea salt

Idaho Rainbow Trout* **G** 31
pan seared, lemon-garlic-caper butter sauce, "homestead gristmill" smoked gouda stone-ground grits, grilled asparagus

Halibut* **G R** 38
panko crusted, red thai curry, coconut-lime-cilantro rice, seasonal vegetables

Achiote Pork* Ribeye Chop **G** 38
grilled 16oz chop, chile-lime butter, grilled street corn & poblano pico, cotija cheese, charred jalapeno

Roasted Chicken **G** 26
buttermilk-brined, pasture-raised airline breast, spinach, tomato, garlic mashed potato, lemon-thyme jus

Pepper Seared Filet* **G** 48
8oz. "linz" heritage angus reserve beef tenderloin, chimichurri butter garlic-herb mashed potato, seasonal vegetables

♦ served with potato chips; substitute cup of soup or side salad for \$3

sandwiches

O substitute bibb lettuce for bread on any sandwich

Grove's Crispy Chicken 16
buttermilk-brined, pasture-raised chicken breast, pickles, cabbage slaw, spicy sauce, potato bun

Cuban Press 18
mojo-braised pork, smoked ham, salami, pickled onions, swiss cheese, pickles, mustard, cuban loaf

Stacked & Smashed Burger* 21
half-pound "linz" steakhouse beef, caramelized onion, pickle, american cheese, house sauce, potato bun
• add jalapeño, mushroom \$1 each, bacon \$3

Italian Sandwich 18
salami, soppressata, ham, pepperoni, lettuce, tomato, onion, kalamata olive, pepperoncini, mozzarella, aioli, vinaigrette, toasted hoagie

Avocado BLT **R** 17
hickory smoked bacon, smashed avocado, lettuce, tomato, red onion, garlic-herb aioli, sourdough

Redfish* Tacos **R** 18
chipotle-lime marinated redfish, red cabbage and corn slaw, avocado crema, organic black beans, mexican rice

Beet & Goat Cheese Sandwich **V** 16
roasted beets, goat cheese, walnuts, arugula, lemon, grilled sourdough

specialty pizzas

O gluten free + vegan crust option available only for medium size \$4

♦ cauliflower crust (gluten free) 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 20 lg 26
house tomato pizza sauce, campari tomato, garlic, basil, parmesan

♦ **Meat Lover's** med 22 lg 28
special blend ground beef, pepperoni, italian sweet & spicy sausage, mozzarella-provolone blend, parmesan, house tomato pizza sauce

♦ **Smothered in Sausage** med 22 lg 28
house tomato pizza sauce, mozzarella-provolone blend, fennel sausage, spicy link sausage, soppressata, ricotta, hot honey

♦ **BBQ Chicken** med 21 lg 27
bbq chicken, red onion, cilantro, smoked gouda cheese, chipotle bbq sauce, mozzarella-provolone blend

Mediterranean Pizza **V** med 21 lg 27
basil pesto, artichoke hearts, spinach, campari tomato, kalamata olive, red onion, feta, parmesan, mozzarella-provolone blend

Meatball Pizza med 22 lg 28
house tomato pizza sauce, mozzarella-provolone blend, fresh mozzarella, sliced grove meatballs, fresh basil, parmesan

Wine Lover's med 21 lg 27
fig, prosciutto, arugula, texas olive oil, lemon juice, gorgonzola, fontina, parmesan, mozzarella-provolone blend

Pizza Bianco **V** med 22 lg 28
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 16 lg 22

• 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