



# 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 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 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 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 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 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  
"caulipower" 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