



the grove

wine bar | kitchen



get your groove on at the grove...

6LQFHRSHQLOJRWJLQDORFWLRQLOZ
KVVWUHGWRmake the Grove a place to DW
DGLaugh 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 DGRDGR when possible and WDWDRGR DWRICW
VDWGDGR R 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

- W
- M
- M
- M
- W
- M
- M
- M
- M
- M

house salads

Wedge G side / whole
FUVSLFH OHWWKHPPDQW HGWRPWRHIGRQLRQBRSOHRG
VPRNHGDWFKHHVHFBDHVWVWHBLONDWFKHHVHGHWVVLQJ

Caesar O side / whole
BPDQKHVW JDLFFBWRQVSBHVD

Reed's G V side / whole
ILHOGJH HQVFDGLHGSHFDVIHWBRQHDVBLFYQDJHWWH

soups

DFO5PSUMMB G
BGRRBKHHVHSRDQFRQWRPWR
RQLRQWMLQFRQWRWLOODWUSV

Fire Roasted Tomato Shrimp Bisque G
KHMOSHRRQLRQDGBPHLFKH

WPBPQBIP G R V E
FFPHLOQWRBIOSSHSHRQLRQWRPWR
WMLQWVHVBOLHBLO

MVODNCPT

Soup and Salad FKRLFHRIVPDOFBVBUHGVDGGBRIVR

Grilled Cheese & 5PNBB4ISJNO#TRVF KLSHGHPVRNHGJRDKBFKHGGD SHD
DROLVRBXX

1JB4MJDWRVOLFHVSLFNFKHHVHSLRQVWIG VSHFLOWSLPDXDLGHFBVBUHGVDGGBRIVR

small plates and samplers

Oven Roasted Meatballs O
KLSHGMDPPDRPDCD SBHVQWRDWHG
IRFBFLD

Crispy Brussels Sprouts G
KRQHUVSBSOHHVQRFKLOHDVBLFSBHVD
WRDWHGDQWV

1PJOWIC Calamari G
ILHGDHNNVFKLSRWOHPLQSVOHVHVQRFKLOHDLQOHGDHPRQ

Cheese & Charcuterie Board O
FKHIVHOHFWHGFKHHVHVHGBHWWVLSHSHGRQWBLD
ROLHVVRVHVWVWGFRRQDPRQGVWRVWSRLQWV

4PVLSOSJF0LSB G
VHVRQHGORFDONBHGRRNWHBLONVSLFVH

YNNVT8IJQQFESCFB O V
JDLFKRPXHGDBHKRPXFKLOHRLOKLSHG KHBDW
VHVRQDFBLWHIODWBG

KVTFTFBTPOFEMVBOGSFFGMPVS

Fried Gulf Oysters* G
KRXHPGHFKLSVDPQJRSRDQSLFR VSLFLWVHPRDGH

Maryland Style Crab Cake G R
OPSEKRVHGLVKGHVHVGJOWSLFD FLVWVPROGH

Salt & Pepper Gulf Shrimp G
FLVSKLPSVHHWVSLFSHSSHVHHQBQLRQD
FRWVVRJVKLVSLEVFH

BBJJBOVBOB*1PLF G R
SRQDQWGHGQJOLVKFRREHGFH JHQB
RQLRQBFRDLVKDDBROLINNDHVVHVHVVHGG
FKLOHWKHG

5FT3FGJTI\$WJDF G R
FLWMPDQGHFRREBKLOHFLODQWBSLFOHGRQLRQ
VHVHSSHVDFGR VHDQ WMLQFRQWRWVWVWV

BDO8SBQQFE 2VBJM G
WRTBODWV FUBFKHHVHWWXHGMDSHQBRGSHSSHMHOOV
FLVSRQLRQJQV



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
"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** 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, mushroom, 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

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 ground beef, caramelized onion, pickle, american cheese, house sauce, potato bun
• add jalapeño, mushroom \$1 each, bacon \$3

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

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