

BRUNCH Available Sat/Sun until 3pm

Crabcake Benedict (aluten 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, caramelized banana • 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)

\$23.00

half-pound "linz" steakhouse beef, fried egg, bacon, american cheese, caramelized onion, house sauce, potato bun, choice of chips or breakfast potatoes