

## 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 fraîche

**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, pickle, american cheese, caramelized onion, house sauce, potato bun, choice of chips or breakfast potatoes

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS