



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 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, goat cheese, basil pesto, arugula, caramelized local peaches, champagne vinaigrette, asparagus, tx olive oil, balsamic reduction, parmesan
- French Toast & Peaches with Fried Chicken** **\$20.00**
local peaches & jam, buttermilk fried chicken tenders, brioche bread, maple syrup, powdered sugar
• without chicken **\$14**
- 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