



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 Loaded Toast **\$18.00**

house smoked salmon, chili fried egg*, herb cream cheese, english cucumber, campari tomato, caper, dill, tx olive oil

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