

BRUNCH ***We use Vital Farms pasture raised eggs

Migas (gluten free) \$15.00
scrambled eggs* or organic tofu scramble, pico de gallo, crispy corn tortilla, oaxaca cheese, smashed organic black bean, garlic breakfast potato, salsa
• add vegan chorizo (contains nuts) \$3

Classic Benedict (gf optional) \$18.00
poached eggs*, canadian bacon, english muffin, hollandaise, spinach, paprika, garlic breakfast potato
• substitute beef barbacoa \$4
• substitute pork belly verde \$4

Crab Cake Benedict (gluten free) \$24.00
grove crab cake, poached egg*, spinach, classic hollandaise, garlic breakfast potato

Smoked Salmon Loaded Toast \$18.00
house smoked salmon, chili fried egg*, herb cream cheese, english cucumber, heirloom tomato, caper, dill, tx olive oil, sourdough

Grove Hash (gluten free) \$16.00
sunny side egg*, crispy pork belly, garlic breakfast potatoes, mixed peppers, red onion, cotija cheese, avocado, crema, verde sauce

Sunrise Sandwich (gf optional) \$17.00
fried egg, tillamook cheddar, hardwood bacon, arugula, heirloom tomato, avocado, red onion, tomato jam, toasted english muffin, garlic breakfast potato

Sourdough Toast (gf optional) \$16.00
soft boiled egg*, prosciutto, goat cheese, basil pesto, arugula, peach jam, champagne vinaigrette, asparagus, tx olive oil, balsamic reduction, parmesan

Breakfast Tacos (gf optional) \$16.00
two tacos - choose beef barbacoa or vegan chorizo (contains nuts), fried egg*, garlic breakfast potato, avocado, red onion, cilantro, cotija cheese, fresno chile sauce

The Grove Plate (gf optional) \$16.00
eggs*, garlic breakfast potato, sourdough toast, ***choose hardwood smoked bacon or sausage patty

French Toast & Fried Chicken \$20.00
peach jam, buttermilk fried chicken tenders, brioche bread, maple syrup, powdered sugar
• without chicken \$14

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

SOUPS

\$10 cup / \$15 Bowl
Tomato Shrimp Bisque
Chicken Tortilla Soup
Avocado Gazpacho

SALADS

Wedge \$10 / \$14
Caesar \$9 / \$13
Reed's \$9 / \$13

BRUSCHETTA *choose 3 of the selections below **\$16**

- heirloom tomato, basil pesto, mozzarella, balsamic
- italian sausage, roasted red pepper, goat cheese
- house smoked salmon*, herb cream cheese
- avocado, bacon, tomato jam
- whipped-herb feta, local honey, crushed pistachio
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- strawberry, goat cheese, balsamic, basil
- roasted mushroom, smoked gouda, balsamic

SMALL PLATES

Crispy Brussel Sprouts \$16.00
honeycrisp apple, fresno chile, balsamic, parmesan, toasted walnuts (gluten free)

Point Judith Calamari \$17.00
fried leeks, chipotle marinara, parsley, fresno chile, grilled lemon (gluten free)

Texas Redfish* Ceviche \$19.00
citrus marinade, cucumber, chile, cilantro, pickled onion, sweet peppers, avocado, serrano, tajin-corn tortilla chips (gluten free, dairy free)

Oven Roasted Meatballs \$17.00
whipped burrata, san marzano marinara, parmesan, toasted focaccia (gf optional)

BIG PLATES

Blackened Chicken Chopped Salad \$20.00
romaine, heirloom tomato, english cucumber, egg, red onion, avocado, hardwood bacon, blackened chicken breast, parmesan, caesar dressing (gluten free)

Seared Salmon* Salad \$24.00
verlasso salmon, mixed greens, cabbage, radish, sweet peppers, english cucumber, carrot, crispy onion, creamy miso vinaigrette (gluten free)

Grilled Steak* Salad \$24.00
"linz" steak, mixed greens, heirloom tomato, grilled corn, cucumber, sweet peppers, candied pecans, applewood smoked-blue cheese crumbles, bacon, buttermilk-blue cheese dressing (gluten free)

Cuban Press \$18.00
mojo-braised pork, smoked ham, salami, pickled onions, swiss cheese, pickles, mustard, cuban loaf, house-made potato chips (gf optional)

Crispy Chicken Sandwich \$16.00
buttermilk-brined, pasture-raised chicken breast, pickles, cabbage slaw, spicy sauce, potato bun, house-made potato chips (gf optional)

Italian Sandwich \$18.00
salami, soppressata, ham, pepperoni, lettuce, tomato, onion, kalamata olive, pepperoncini, mozzarella, aioli, vinaigrette, toasted hoagie (gf optional)

Green Chile Chicken Enchiladas \$19.00
stacked chicken enchiladas, chihuahua cheese, tomatillo-poblano cream sauce, mexican rice, charro-style black beans (gluten free) • Add Egg \$2

Redfish* Tacos \$18.00
chipotle-lime marinated redfish, red cabbage and corn slaw, avocado crema, organic black beans, mexican rice (dairy free, gf optional)

PIZZA

Be an Artist med \$16.00 lrg \$22.00
house tomato pizza sauce, mozzarella-provolone blend (gf crust available in medium size only - add \$4)

• add meat or cheese toppings \$2.5, add veggies \$2

pepperoni	roasted red bell peppers	sun dried tomato
prosciutto	peperoncini	basil
hardwood bacon	mushroom	artichokes
canadian bacon	caramelized onion	spinach
grilled chicken	roasted garlic	green bell pepper
bbq chicken	green olives	basil pesto
ground beef	fresh jalapenos	goat cheese
italian sausage	pineapple	feta
	raw onion	fresh mozzarella