

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 chorizo or 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

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

Smoked Salmon Toast **\$18.00**
house smoked salmon, soft boiled egg*, herb cream cheese, chili oil crisp, english cucumber, heirloom tomato, caper, dill, tx olive oil, toasted baguette

Grove Hash (*gluten free*) **\$18.00**
sunny side egg*, garlic breakfast potatoes, mixed peppers, red onion, cotija cheese, avocado, crema, verde sauce, choose: chorizo, barbacoa or pulled pork

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

Loaded Toast (*gf optional*) **\$16.00**
soft boiled egg*, prosciutto, goat cheese, arugula, blackberry compote, champagne vinaigrette, asparagus, tx olive oil, balsamic glaze, parmesan

Breakfast Tacos (*gf optional*) **\$16.00**
two tacos - choose beef barbacoa, chorizo 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 Bake **\$14.00**
challah bread, crème brulee batter, maple syrup, powdered sugar, whipped cream, choice of sausage or bacon • add fried chicken tenders \$7

Hangover Burger* (*gf optional*) **\$23.00**
half-pound brisket, chuck, bone marrow patties, 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
Curried Lentil & Vegetable
Wild Mushroom Soup
Venison Chili

SALADS

Wedge **\$10 / \$14**
Caesar **\$9 / \$13**
Reed's **\$9 / \$13**
House **\$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
- prosciutto, lemon ricotta, honey, asparagus
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- blackberry compote, goat cheese, balsamic, basil
- roasted mushroom, smoked gouda, balsamic

SMALL PLATES

Crispy Brussel Sprouts **\$16.00**
butternut squash, fresno chile, balsamic glaze, hazelnut, manchego (*gluten free, vegetarian*)

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

Fried Gulf Oysters* **\$19.00**
housemade chips, mango-poblano pico, spicy citrus remoulade (*gluten 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 organic 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**
"goodstock by nolan ryan" steak, mixed greens, bacon, heirloom tomato, grilled corn, cucumber, sweet peppers, candied pecans, applewood smoked-blue cheese crumbles, 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 fried 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, peperoncini, 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	squash
prosciutto	peperoncini	basil
hardwood bacon	mushroom	kalamata olives
grilled chicken	calabrian chili	caramelized onion
bbq chicken	spinach	roasted garlic
ground beef	green bell pepper	basil pesto
italian sausage	fresh jalapenos	goat cheese
	pineapple	feta
	raw onion	fresh mozzarella

ESPRESSO DRINKS

	12oz	16oz
Espresso	2.59	3.19
Macchiato		3.33
Cortado		3.60
Cappuccino	3.14	3.93
Café Latte	4.16	4.80
Café Mocha	4.80	5.82
Americano	3.14	3.93
• add shot	.65	
• add alternate milk	.65	
• add whip cream	.25	
• add syrup	.55	

DRIP COFFEE

	12oz	16oz
House Coffee		3.23
Hot Chocolate	3.51	4.20
Chai Latte	4.16	4.80
Matcha Latte	4.85	6.00
London Fog		3.00

COLD COFFEE DRINKS

	16oz
Iced Tea	2.59
Iced Americano	3.93
Iced Latte	4.80
Iced Mocha	5.82
Iced Chai Latte	4.80
Iced Matcha	6.00
Cold Brew	3.23

ZERO PROOF

Apple Fizz	10.00
feragaia non-alcoholic spirit, rosemary simple syrup, apple cider, topo chico, cinnamon-sugar rim	
Lavender Mule	10.00
lavender simple syrup, lime, ginger beer	
Wolffer Sparkling Rose Brut	15.00
Heineken 0.0	6.00

BRUNCH COCKTAILS

Mimosas	5.00 / 8.00
your choice of glass (\$5) or flight (\$8):	
orange	pineapple
grapefruit	lavender
cranberry	strawberry

Mimosa Bottle Service	20.00
fresh bottle of sparkling wine and your choice of mini juice carafe:	
orange	pineapple
grapefruit	lavender
cranberry	strawberry

The Grove Bloody	12.00
tito's handmade vodka, bloody mary mix, lime, olive, spicy rim	

Hibiscus Aperol Spritz	12.00
hibiscus infused aperol, prosecco, club soda	

Spicy Watermelon Margarita	12.00
dulce vida tequila blanco, watermelon liqueur, lime, jalapeno, triple sec, chamoy, tajin rim	

Boozy Coffee Martini	13.00
haku vodka, bailey's irish cream, kahlua coffee liqueur, cold brew	

Empress French 75	13.00
prosecco, lemon simple syrup, choice of empress gin: indigo, elderflower-rose or cucumber-lemon	

Sangria (Red or White)	12.00
blackberry red sangria - or- white peach sangria	

Frozen Margarita	12.00
sauza signature blue reposado tequila, lime, raw sugar, hint of jalapeno	

Frosé	12.00
rosé wine, vodka, triple sec, strawberry, citrus	

