

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

	single	double
Espresso	2.59	3.19
		16oz
Cappuccino		3.93
Café Latte		4.80
• add shot		.65
• sub oat milk		.65

DRIP COFFEE

	16oz
House Coffee	3.23
Café Au Lait	3.33

COLD COFFEE DRINKS

	16oz
Iced Tea	2.59
Iced Coffee	3.23
Iced Latte	4.80

BRUNCH COCKTAILS

Mimosas	5.00 / 8.00
your choice of glass (\$5) or flight (\$8):	
orange	blood orange
grapefruit	prickly pear
cranberry	

Mimosa Bottle Service	20.00
fresh bottle of sparkling wine and your choice of mini juice carafe:	
orange	blood orange
grapefruit	prickly pear
cranberry	

The Grove Bloody	12.00
tito's handmade vodka, bloody mary mix, seasonal pickled veggies	

Carajillo	13.00
licor 43, espresso	

Early Bird	14.00
lalo tequila, grapefruit soda, lime, tajin rim	

Grove 75	13.00
Choose empress indigo or empress rose gin, lemon, simple syrup, sparkling wine	

Bloody Horseman	15.00
iron wolf horseradish vodka, bloody mary mix, pickled peppers, tajin rim	