

## 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
Cappuccino	3.14	3.93
Café Latte	4.16	4.80
Americano	3.14	3.93
• add shot	.65	
• substitute oat milk	.65	

## DRIP COFFEE

	12oz	16oz
House Coffee	2.59	3.23

## COLD COFFEE DRINKS

	16oz
Iced Tea	2.59
Iced Americano	3.93
Iced Latte	4.80

## BRUNCH COCKTAILS

<b>Mimosa</b>	<b>5.00</b>
your choice of juice:	
orange	lavender mint
grapefruit	strawberry basil
cranberry	pineapple

<b>Mimosa Bottle Service</b>	<b>20.00</b>
fresh bottle of sparkling wine and your choice of mini juice carafe:	
orange	lavender mint
grapefruit	strawberry basil
cranberry	pineapple

<b>Michelada</b>	<b>8.00</b>
modelo, house-made bloody mary mix	

<b>The Grove Bloody</b>	<b>13.00</b>
tito's handmade vodka, house-made bloody mary mix, lime, celery, spicy rim	

<b>Italian Paloma</b>	<b>15.00</b>
lalo blanco tequila, campari, grapefruit, lime, agave	

<b>Queen's Nectar</b>	<b>13.00</b>
vodka, st. germain elderflower liqueur, strawberry-basil lemonade	

<b>Peach 76</b>	<b>13.00</b>
peach vodka, lemon, sparkling wine	

<b>Cowboy Coffee</b>	<b>13.00</b>
bourbon, coffee liquor, cold brew, maple syrup, half-n-half	