



the grove

wine bar | kitchen



get your groove on at the grove...

Since opening our original location in 2007 we have strived to make the Grove a place to gather and laugh with friends and loved ones. We took the perfect spot and turned it into our neighborhood hang out.

We created this place for you to kick back and relax. The food is prepared from scratch using organic produce and local vendors when possible and we taste thousands of wines every year to find the best quality and value for you. Our wine philosophy is simple...trust your taste. Don't worry about what the wine critics have to say. If you like it, then it's all good.

Cheers! Beth, Matt and Reed

- G** gluten free item
- R** dairy free item
- O** gluten free option available
- V** vegetarian item
- E** vegan item

gluten free option up-charge: bruschetta/panini bread \$1; pasta \$2; medium pizza \$4

We are not a gluten-free certified kitchen. If you have concerns please notify your server of any dietary restrictions you may have.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



bruschetta **O** 16

Choose 3 of the selections below

- 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**



house salads

- Grove Wedge **G** 10 side / 14 whole**
crisp iceberg lettuce, marinated tomato, red onion, bacon, applewood smoked blue cheese crumbles, buttermilk-blue cheese dressing
- Caesar **O** 9 side / 13 whole**
romaine hearts, garlic croutons, parmesan
- Reed's **G V** 9 side / 13 whole**
field greens, candied pecans, feta, honey-balsamic vinaigrette
- House Salad **G R V** 9 side / 13 whole**
field greens, cabbage blend, carrot, heirloom tomato, english cucumber, roasted garlic-ginger vinaigrette

soups 15 bowl 10 cup

- Curried Lentil & Vegetables **R O V E****
celery, carrot, onion, red bell pepper, tomato, red lentil, cilantro, flatbread
- Fire Roasted Tomato Shrimp Bisque **O****
herbs, jalapeño, onion, brandy, crème fraiche, italiano bread
- Wild Mushroom Soup **R O V E****
mushroom, celery, onion, butternut squash, wild rice, kale coconut milk, italiano bread
- Venison Chili**
tilamook cheddar, house-pickled jalapenos, red onion, fritos

lunch combos (dine-in only, monday - friday 11-3 pm)

- Soup and Salad** choice of side salad and a cup of soup **16**
- Calabrian Chili Cheese Melt & Soup** tillamook cheddar, brie, smoked mozzarella, local honey, sourdough **17**
- Pizza Slice** two slices, pick cheese pizza or any starred (◆) specialty pizza plus a side salad or cup of soup **18**



small plates and samplers

◆ we use seasoned gluten free flour

- Oven Roasted Meatballs **O** 17**
burrata, san marzano marinara, parmesan, house garlic focaccia
- Crispy Brussels Sprouts **G V** 16**
butternut squash, fresno chile, balsamic glaze, candied hazelnut, manchego
- Point Judith Calamari **G** 17**
fried leeks, chipotle marinara, parsley, fresno chile, grilled lemon
- Cheese & Charcuterie Board **O** 26**
chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, marcona almonds, toast points
- Hummus & Whipped Herb Feta **O V** 17**
garlic hummus, edamame hummus, chile oil, whipped-herb feta, seasonal crudite, flatbread
- Fried Gulf Oysters* **G R** 19**
housemade chips, mango-poblano pico, spicy citrus remoulade
- Maryland Style Crab Cake **G R** 23**
lump crab, horseradish, dressed arugula, spicy citrus remoulade
- Salt & Pepper Gulf Shrimp **G** 16**
crispy shrimp, sweet & spicy peppers, green onion, carrots, togarashi, spicy sauce
- Hawaiian Ahi Tuna* Poke **G R** 22**
ponzu, marinated english cucumber, red cabbage, green onion, avocado, radish, wasabi aioli, furikake, sesame seed, cilantro, chile thread
- P.E.I. Mussels **O** 16**
white wine, butter, lemon juice, garlic, shallot, chile flake, basil, grilled bread



entrée salads

Seared Salmon* Salad **G R** 24
verlasso salmon, mixed greens, cabbage, radish, sweet peppers, english cucumber, carrot, crispy onion, creamy miso vinaigrette

Sesame Tuna* Salad **R O** 26
hawaiian ahi tuna, mixed greens, cabbage, carrot, english cucumber, mandarin orange, marinated seaweed, nori, avocado, wonton crisp, ponzu, furikake, sambal-ginger vinaigrette

Blackened Chicken Chopped Salad **G** 20
romaine, heirloom tomato, english cucumber, egg, red onion, avocado, hardwood bacon, blackened organic chicken breast, parmesan, caesar dressing

Grilled Steak* Salad **G** 24
mixed greens, heirloom tomato, grilled corn, cucumber, sweet peppers, candied pecans, applewood smoked-blue cheese crumbles, bacon, buttermilk-blue cheese dressing

♦ add organic tofu \$5, organic chicken or gulf shrimp \$8, verlasso salmon* \$12, steak* \$13

Fall Harvest Bowl **G V** 19
wild rice, kale, roasted butternut squash, mushroom, mixed vegetables, apple, citrus vinaigrette, goat cheese crumbles, balsamic glaze

Asian Crisp Salad **R O V E** 16
cabbage blend, broccoli, carrot, sweet peppers, green onion, cilantro, cashews, sugar snap peas, wonton crisp, sesame-ginger vinaigrette, gluten free teriyaki
*any added protein will be cooked with gluten free hoisin

Hand Tied Burrata & Beets **G V** 20
roasted gold, red and candied stripe beets, kale, apple, dried cranberry, toasted walnut, honey balsamic, texas olive oil

Forbidden Rice Bowl **G R V** 19
tamari soft boiled egg*, chili oil, warm sesame-ginger broccoli, sugar snap peas, red cabbage, carrot, sweet peppers, green onion, cilantro, avocado, spicy garlic crisp, peanut dressing



pastas

Bolognese 25
spaghetti, veal, pork, beef, san marzano tomato, cream, parmesan, house garlic focaccia

Spaghetti & Meatballs 24
oven roasted meatballs, san marzano tomato marinara, basil, garlic, parmesan, house garlic focaccia

Vodka Calabrian Chili & Shrimp Linguini 26
garlic, shallot, tarragon, basil, tomato-cream butter sauce, parmesan, house garlic focaccia

Capellini with Roasted Vegetables **V** 24
roasted pepper and caper tapenade, garlic, tomato, white wine-lemon butter sauce, arugula, burrata, herbed bread crumbs
• add organic chicken or gulf shrimp \$8, tofu \$5

Spicy Ginger Noodles **G R V E** 20
"caulipower" noodles, peppers, green onion, carrot, mushroom, broccoli, peanut, cilantro, sesame seed, hot chili crisp, szechuan sauce
• add organic chicken or gulf shrimp \$8, tofu \$5

Linguini with Pancetta 25
mushroom, peas, garlic, chile flake, lemon-basil cream sauce, parmesan, house garlic focaccia



featured plates

Misoyaki King Salmon* **G R** 35
big glory bay salmon, forbidden fried rice, carrot, green onion, mushroom, sesame ginger garlic sugar snap peas, yuzu vinaigrette

Redfish Crab Meuniere* **G** 36
lemon-hazlenut brown butter, barton springs mill smoked gouda grits, tomato confit, dressed arugula, parmesan

Halibut* **G R** 38
panko crusted, red thai curry, wild rice, seasonal vegetables

Achiote Pork* Ribeye Chop **G** 38
grilled 16oz chop, chile-lime butter, grilled street corn & poblano pico, cotija cheese, charred jalapeno

Roasted Chicken **G** 26
organic, pasture-raised airline breast, spinach, tomato confit, garlic mashed potato, demi-glaze

Braised Prime Short Rib **G** 45
14oz creekstone beef, bourbon & cherry dr. pepper braised, garlic herbed mashed potato, smoked baby heirloom buttered carrots



sandwiches

O substitute bibb lettuce -or- substitute gluten free bread \$2

Grove's Crispy Chicken 16
buttermilk fried chicken breast, pickles, cabbage slaw, spicy sauce, potato bun

Cuban Press 18
mojo-braised pork, smoked ham, salami, pickled onions, swiss cheese, pickles, mustard, cuban loaf

Stacked & Smashed Burger* 21
half-pound, brisket, chuck, bone marrow patty, caramelized onion, house pickles, american cheese, house sauce, potato bun
• add jalapeño, mushroom \$1 each, bacon \$3

♦ served with potato chips; substitute side salad \$3 or cup of soup \$4

Italian Sandwich 18
salami, soppressata, ham, pepperoni, lettuce, tomato, onion, kalamata olive, pepperoncini, mozzarella, aioli, vinaigrette, toasted hoagie

Avocado BLT **R** 17
hickory smoked bacon, smashed avocado, lettuce, tomato, red onion, garlic-herb aioli, sourdough

Redfish* Tacos **R** 18
chipotle-lime marinated redfish, red cabbage and corn slaw, avocado crema, organic black beans, mexican rice

Caprese Burrata Sandwich **V** 16
basil pesto, rosemary tomato confit, arugula, burrata, toasted baguette



specialty pizzas

O gluten free + vegan crust option available only for medium size \$4

♦ cauliflower crust (gluten free) option available only for medium size \$4

♦ sorry no substitutions, modifications or combinations to specialty pizzas

♦ available by the slice with lunch combo mon - fri until 3pm

♦ **Burrata Top Shelf** **V** med 20 lg 26
house tomato pizza sauce, campari tomato, garlic, basil, parmesan

♦ **Meat Lover's** med 22 lg 28
special blend ground beef, pepperoni, italian sweet & spicy sausage, mozzarella-provolone blend, parmesan, house tomato pizza sauce

♦ **Smothered in Sausage** med 22 lg 28
house tomato pizza sauce, mozzarella-provolone blend, calabrian chili, fennel sausage, spicy link sausage, soppressata, ricotta, hot honey

♦ **BBQ Chicken** med 21 lg 27
bbq chicken, red onion, cilantro, smoked gouda cheese, chipotle bbq sauce, mozzarella-provolone blend

Farmhouse Pizza **V** med 21 lg 27
house tomato pizza sauce, zucchini, squash, kale, mushroom, tomato, red onion, mozzarella-provolone blend, ricotta, crispy garlic, smoked sea salt

Meatball Pizza med 22 lg 28
house tomato pizza sauce, mozzarella-provolone blend, fresh mozzarella, ricotta, sliced grove meatballs, fresh basil, parmesan

Wine Lover's med 21 lg 27
fig, prosciutto, arugula, texas olive oil, lemon juice, gorgonzola, fontina, parmesan, mozzarella-provolone blend

Pizza Bianco **V** med 22 lg 28
mozzarella-provolone blend, fresh mozzarella, ricotta, caramelized onion, spinach, garlic, lemon zest, parmesan

Be An Artist house tomato pizza sauce, mozzarella-provolone blend **V** med 16 lg 22

• add meat or cheese ingredients \$3 • add vegetable ingredients \$2.50

pepperoni • prosciutto • hardwood bacon • grilled chicken • bbq chicken • ground beef • italian sausage
• raw onion • roasted red bell pepper • mushroom • caramelized onion • roasted garlic • kalamata olive • fresh jalapeño • squash • calabrian chili • pineapple • zucchini • fresno chile • basil • peperoncini • spinach • green bell peppers • mozzarella • goat cheese • feta • basil pesto