

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, 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 small caesar or reed's 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 caesar, reed's salad or cup of soup **18**

small plates and samplers

◆ we use seasoned gluten free flour

Oven Roasted Meatballs **O 17**
whipped burrata, san marzano marinara, parmesan, toasted focaccia

Crispy Brussels Sprouts **G V 16**
butternut squash, fresno chile, balsamic glaze, hazlenut, 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

