

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, basil pesto, arugula, peach compote, champagne vinaigrette, asparagus, tx olive oil, balsamic glaze, manchego

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 linz steakhouse beef, 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
Chicken Tortilla Soup
Seasonal Gazpacho

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
- spring peas, lemon ricotta, mint, e.v.o.o., pecorino
- prosciutto, lemon ricotta, honey, asparagus
- pear, walnuts, local honey, gorgonzola
- apple, fig chutney, brie
- strawberry, goat cheese, balsamic, basil
- roasted mushroom, smoked gouda, balsamic

SMALL PLATES

Crispy Brussel Sprouts \$16.00
honeycrisp apple, fresno chile, balsamic glaze, pecorino, toasted walnuts (gluten free, vegetarian)

Point Judith Calamari* \$18.00
fresh squid, leeks, chipotle marinara, arugula, fresno chile, grilled lemon (gluten free)

Snapper* Ceviche \$19.00
citrus marinade, cucumber, cilantro, escabeche, heirloom tomato, avocado, serrano, tajin-corn chips (gluten free, dairy 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" skirt steak, mixed greens, heirloom tomato, grilled corn, cucumber, sweet peppers, candied pecans, smoked-blue cheese crumbles, bacon, buttermilk-blue cheese dressing (gluten free)

Cheesesteak Sandwich \$19.00
marinated skirt steak, mixed peppers, caramelized onion, mozzarella, provolone, spicy mustard, pressed french bread, house-made potato chips (gf optional)

Crispy Chicken Sandwich \$16.00
organic, pasture-raised, buttermilk-brined, fried chicken, 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

Fish* Tacos \$18.00
choose grilled chipotle-lime marinated snapper or fried snapper, red cabbage-corn slaw, avocado crema, organic black beans, mexican rice (dairy free)

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

Summer Breeze cucumber, mint, lime, topo chico	11.00
Strawberry Fields tenneyson zero proof spirit, strawberry lemonade	12.00
Wolffer Sparkling Rose Brut	15.00
Heineken 0.0	6.00
Michelob Ultra 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	

Ride Your Own Mule	12.00
lime, ginger beer, choose: western son blueberry, watermelon or strawberry vodka	

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	

Cucumber Refresher	12.00
new amsterdam gin, lime, cucumber, mint, topo chico (sub tito's \$1)	

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	

