



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**
- spring peas, lemon ricotta, mint, e.v.o.o., pecorino**
- prosciutto, lemon ricotta, honey, asparagus**
- pear, walnut, local honey, gorgonzola**
- apple, fig chutney, brie**
- roasted strawberry, 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
- Chicken Tortilla **G****
guacamole, oaxaca cheese, poblano, corn, pico de gallo, corn chips
- Seasonal Gazpacho **G R V E****
made fresh daily using seasonal farm to table ingredients

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

- Soup and Salad** choice of side salad and a cup of soup **16**
- Grilled Cheese Melt & Soup** sharp cheddar, brie, smoked gouda, mozzarella, tomato jam, aioli, 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**
honeycrisp apple, fresno chile, balsamic glaze, pecorino, toasted walnuts
- Point Judith Calamari* **G** 18**
fresh squid, leeks, chipotle marinara, arugula, fresno chile, 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
- Southern Fried Okra **G V** 14**
seasoned, locally farmed okra, buttermilk, spicy sauce
- 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
- Snapper* Ceviche **G R** 19**
citrus marinade, cucumber, cilantro, escabeche, heirloom tomato, avocado, serrano, tajin-corn chips



entrée salads

Seared Salmon* Salad **G R** 24
verlasso salmon, mixed greens, cabbage, radish, sweet peppers, english cucumber, carrot, crispy 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
goodstock skirt steak, mixed greens, heirloom tomato, grilled corn, cucumber, sweet peppers, candied pecans, smoked blue cheese crumbles, bacon, buttermilk-blue cheese dressing

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

Tejas Bowl **G V** 16
cilantro rice, black beans, romaine, corn & poblano pico de gallo, escabeche, guacamole, jalapeno, tajin corn strips, cotija, lime-cilantro vinaigrette

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

Burrata Salad **G V** 20
roasted gold, red and candied stripe beets, heirloom tomato, arugula, toasted walnut, honey balsamic, texas olive oil

Beth's Berry Salad **G V** 17
baby spinach, seasonal berries, toasted walnuts, goat cheese, red onion, lemon vinaigrette

pastas

G substitute gluten free pasta \$2

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

Seafood Linguini 26
littleneck clams, squid, shrimp, tarragon, basil, garlic, white wine, butter, tomato, house garlic focaccia

Lemon Capellini **V** 19
spring peas, basil, mint, pecorino romano, house garlic focaccia
• add organic chicken or gulf shrimp \$8, tofu \$5

Spicy Ginger Noodles **G R V E** 20
rice 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

Spaghetti with Guanciale 24
cured pork, pecorino romano, cremini mushroom, arugula, house garlic focaccia

featured plates

Crispy Skin Salmon* **G R** 35
big glory bay king salmon, citrus-caper vinaigrette, lime rice, seasonal vegetables

Idaho Rainbow Trout* **G** 31
pan seared, lemon-garlic-caper beurre blanc, barton springs mill stone ground-smoked gouda grits, grilled asparagus

Halibut* **G R** MKT
panko crusted halibut, coconut-green curry, cilantro-lime rice, seasonal vegetables

Achiote Pork* Ribeye Chop **G** 39
grilled 16oz chop, chile-lime butter, grilled corn pico, poblano mashed potatoes, cotija cheese, chiles toreados

Grilled Tenderloin Filet* **G** 48
8oz. "linz" heritage angus reserve beef tenderloin, cowboy butter, creamed spinach, smashed herb-roasted tri-color fingerling potatoes

Yucatan Chicken **G** 26
organic, pasture-raised, marinated airline breast, mexican rice, grilled squash, avocado crema, chiles toreados, cotija cheese

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

sandwiches

G substitute lettuce wrap -or- substitute gluten free bread \$2

Grove's Crispy Chicken 16
organic, pasture-raised, buttermilk-brined, fried chicken, pickles, cabbage slaw, spicy sauce, potato bun

Cheesesteak Sandwich 19
marinated skirt steak, mixed peppers, caramelized onion, mozzarella, provolone, spicy mustard, pressed french bread

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

Italian Sandwich 18
salami, soppressata, ham, pepperoni, lettuce, tomato, onion, olive, peperoncini, mozzarella, aioli, vinaigrette, toasted french bread

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

Fish* Tacos **R** 18
choose grilled chipotle-lime marinated snapper or fried snapper, red cabbage-corn slaw, avocado crema, organic black beans, mexican rice

Caprese Burrata Sandwich **V** 16
basil pesto, tomato confit, arugula, burrata, toasted french bread

specialty pizzas

G 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

Mediterranean Pizza **V** med 21 lg 27
basil pesto, artichoke hearts, spinach, campari tomato, kalamata olive, red onion, feta, parmesan, mozzarella-provolone blend

Popeye & Olive Oil med 21 lg 27
spinach, roasted peppers, garlic, hardwood bacon, goat cheese, mozzarella

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 • green olive • fresh jalapeño • basil
• artichoke • calabrian chili • pineapple • green bell peppers • peperoncini • spinach • ricotta • mozzarella • goat cheese • feta • basil pesto