

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
- Eggs Benedict (gf optional)

\$18.00

poached eggs*, black forest ham, 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 Croissant

\$18.00

house smoked salmon, herbed cream cheese, persian cucumber, heirloom tomato, arugula, caper, dill, tx olive oil, garlic breakfast potato
- 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*, avocado, heirloom tomato, everything spice, watermelon radish, pea shoots, stracciatella, pecorino romano, tx olive oil
- 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 smoked bacon, black forest ham 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 & short rib blend, fried egg, bacon, american cheese, caramelized onion, house sauce, potato bun, choice of chips or breakfast potatoes

SOUPS
\$9 cup / \$13.50 Bowl
Tomato Shrimp Bisque
Curried Lentil & Vegetable
Chicken Tortilla 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

• tomato jam, bacon, stracciatella

• prosciutto, lemon ricotta, honey, asparagus

• pear, walnuts, local honey, gorgonzola

• apple, fig chutney, brie

• blackberry, goat cheese, balsamic, basil

• roasted mushroom, smoked gouda, balsamic

SMALL PLATES

- Crispy Brussel Sprouts

\$16.00

sweet potato chips, fresno chile, balsamic glaze, pecorino, toasted almonds (gluten free, vegetarian)
- Point Judith Calamari*

\$18.00

fresh squid, leeks, chipotle marinara, arugula, fresno chile, grilled lemon (gluten free)
- Oven Roasted Meatballs

\$17.00

stracciatella, san marzano marinara, parmesan, house garlic focaccia (gf optional)

BIG PLATES

- Chopped Salad

\$20.00

romaine, heirloom tomato, cucumber, egg, red onion, avocado, hardwood bacon, organic chicken breast, parmesan, *choose jalapeno ranch or caesar dressing (gf)
- Seared Salmon* Salad

\$24.00

norwegian salmon, mixed greens, cabbage, radish, sweet peppers, english cucumber, carrot, crispy onion, creamy miso vinaigrette (gluten free)
- Asian Crisp Salad

\$16.00

cabbage blend, mixed greens, broccoli, carrot, sweet peppers, green onion, cilantro, cashews, edamame, wonton crisp, sesame-ginger vinaigrette, gluten free sweet soy glaze (gf optional, dairy free, vegan)

add tofu \$5, organic chicken or gulf shrimp \$8, salmon* \$12, steak* \$13
- Cuban Press

\$18.00

mojo house pork, black forest ham, salami, house pickled onion, mustard, pickle, swiss cheese, toasted french bread, house-made potato chips (gf optional)
- Steak & Eggs

\$29.00

grilled goodstock skirt steak, chimichurri, sunny side up eggs, garlic breakfast potatoes (gluten free)
- Crispy Chicken Sandwich

\$17.00

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, mortadella, pepperoni, lettuce, tomato, onion, kalamata olive, peperoncini, mozzarella, aioli, vinaigrette, toasted french bread (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

choose grilled or fried chipotle-lime marinated redfish, red cabbage slaw, organic black beans, mexican rice, habanero coulis (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 \$3, add veggies \$2.50

pepperoni

prosciutto

hardwood bacon

grilled chicken

bbq chicken

ground beef

italian sausage

roasted red bell peppers

peperoncini

mushroom

calabrian chili

spinach

green bell pepper

fresh jalapenos

pineapple

raw onion

squash

basil

kalamata olives

caramelized onion

roasted garlic

basil pesto

goat cheese

feta

fresh mozzarella

ESPRESSO DRINKS

	12oz	16oz
Espresso	3.46	4.39
Cappuccino	3.93	4.99
Café Latte	5.50	6.00
Café Mocha	5.50	6.47
Americano	3.93	5.17
• add shot	.92	
• add alternate milk	.92	
• add syrup	.74	

DRIP COFFEE & OTHER

	12oz	16oz
House Coffee		3.23
Hot Chocolate	3.74	5.27
Chai Latte	5.17	6.00
Matcha Latte	5.50	6.47

COLD DRINKS

	16oz
Iced Hibiscus Tea	3.23
Iced Green Tea	3.23
Iced Latte	6.00
Iced Mocha	6.47
Iced Chai Latte	6.00
Iced Matcha	6.47
Cold Brew	3.74

ZERO PROOF

Espresso Yourself	11.00
cold brew, cream, brown sugar, vanilla, cinnamon	
Strawberry Fields	12.00
tenneyson zero proof spirit, strawberry lemonade	
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
tequila blanco, watermelon liqueur, lime, jalapeno, triple sec, chamoy, tajin rim	

Boozy Coffee Martini	13.00
vodka, bailey's irish cream, kahlua coffee liqueur, cold brew	

Hugo Spritz	12.00
elderflower, mint, lemon, prosecco	

Taylor Spritz	12.00
aperol, grapefruit soda, prosecco	

Sangria (Red or White)	12.00
blackberry red sangria - or- white peach sangria	

Frozen Margarita	12.00
sauza gold reposado tequila, lime, raw sugar, hint of jalapeno	
• add floater \$2	

Frosé	12.00
rosé wine, vodka, triple sec, strawberry, citrus	
• add floater \$2	

BOTTLED BEER & CANS

Bud Light	Shiner Bock
Miller Lite	Dos Equis XX
Michelob Ultra	Electric Jellyfish IPA
Stella Artois	Heineken

