

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	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

Espresso	4.39
Cappuccino	4.99
Café Latte	6.00
Americano	5.17

• substitute oat milk .92

DRIP COFFEE

House Coffee	3.23
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COLD COFFEE DRINKS

Iced Tea	3.09
Iced Americano	5.17
Iced Latte	6.00

BRUNCH COCKTAILS

Mimosa	5.00
your choice of juice:	
orange	blood orange
grapefruit	prickly pear
cranberry	pineapple

Mimosa Bottle Service	20.00
fresh bottle of sparkling wine and your choice of mini juice carafe:	
orange	blood orange
grapefruit	prickly pear
cranberry	pineapple

The Grove Bloody	13.00
tito's handmade vodka, house-made bloody mary mix, lime, spicy rim	

Pumpkin Spice White Russian	12.00
vodka, kahlua, pumpkin spice syrup, half and half	

Carajillo	13.00
licor 43, espresso, milk foam, chocolate bitters	

Lavender 75	13.00
empress gin, lemon, sparkling wine	

Smokey Sunrise	14.00
union mezcal, fresh orange juice, grenadine	

Selbe Spritz	16.00
aperol, gerard bertrand cremant de limoux sparkling rose, fever tree grapefruit soda	