



the grove

wine bar | kitchen



bruschetta G O 16

Choose 3 of the selections below

- G heirloom tomato, basil pesto, mozzarella, balsamic
- G italian sausage, roasted red pepper, goat cheese
- G house smoked salmon*, herbed cream cheese
- G tomato jam, bacon, stracciatella
- G prosciutto, lemon ricotta, honey, asparagus
- G pear, walnut, local honey, gorgonzola
- G apple, fig chutney, brie
- G blackberry, goat cheese, balsamic, basil
- G 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** G 9 side / 13 whole
romaine hearts, crispy shallots, parmesan, lemon
- 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

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** herbed cream cheese, smoked gouda, provolone, cheddar, mozzarella, 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 for fried foods ◆ focaccia for the table \$6

- Crispy Brussels Sprouts** G 16
sweet potato chips, fresno chile, balsamic glaze, pecorino, toasted almonds
- 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
- Oven Roasted Meatballs** O 17
stracciatella, san marzano marinara, parmesan, house garlic focaccia
- Ahi Tuna* Tartare** O 22
wasabi spiked avocado, marinated persian cucumber, mango, ponzu, citrus vinaigrette, sriracha, green onion house sesame cracker, chile thread

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 V vegetarian item
R dairy free item E vegan item
O gluten free option available

gluten free option up-charge: bruschetta/panini bread \$2; pasta \$3; medium pizza \$4

We are not a gluten-free certified kitchen. If you have concerns please notify your server of any dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

soups 9 cup / 13.50 bowl

- Curried Lentil & Vegetables** G R V E
celery, carrot, onion, red bell pepper, tomato, red lentil, cilantro
- Fire Roasted Tomato Shrimp Bisque** G
herbs, jalapeño, onion, brandy, crème fraiche
- Chicken Tortilla** G
organic chicken, avocado, oaxaca cheese, pickled jalapeno, poblano, corn, tajin corn tortilla chips
- Venison Chili**
broken arrow ranch venison, tillamook cheddar, house pickled jalapenos, red onion, fritos

- Point Judith Calamari*** G 18
fresh squid, leeks, chipotle marinara, arugula, fresno chile, lemon
- Bacon Wrapped Quail** G 22
jalapeno cream cheese, red pepper jelly, grit puffs, onion rings
- 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
- Crispy Oysters*** G 18
housemade chips, mango-poblano pico, spicy citrus remoulade
- P.E.I. Mussels** O 16
white wine, butter, lemon juice, garlic, shallot, chile flake, basil, grilled bread



entrée salads

Seared Salmon* Salad G R **24**
norwegian salmon, mixed greens, cabbage, radish, sweet peppers, english cucumber, carrot, crispy onion, creamy 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

Chopped Salad G **20**
romaine, heirloom tomato, english cucumber, egg, red onion, avocado, hardwood bacon, organic chicken breast, parmesan, *choose caesar dressing or jalapeno ranch

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



pastas

O substitute gluten free pasta \$3

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**
p.e.i. mussels, squid, shrimp, tarragon, basil, garlic, chile flake, white wine, butter, tomato, pecorino romano, house garlic focaccia



featured plates

Crispy Skin Salmon* G **35**
big glory bay king salmon, olive-caper-tomato vinaigrette, spanish sofrito risotto, asparagus, basil oil

Texas Redfish* G **32**
texas gulf redfish, crawfish tails, spinach, creole beurre blanc, dirty rice *(contains pork)*

Halibut* G R **39**
panko crusted halibut, cilantro-lime rice, seasonal vegetables, coconut-green curry *(contains shellfish)*



sandwiches

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

Grove’s Crispy Chicken **17**
organic, pasture raised, buttermilk brined chicken breast, pickles, cabbage slaw, spicy sauce, potato bun

Cuban Press **18**
mojo house pork, black forest ham, salami, swiss cheese, pickle, house pickled onions, mustard, toasted french bread

Stacked & Smashed Burger* **21**
half-pound brisket & short rib blend, lettuce, tomato, onion, pickle, american cheese, house sauce, sesame bun
• add jalapeño, mushroom \$1 each, bacon \$3



specialty pizzas

O 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

◆ **Margherita Top Shelf** V **med 20 lg 26**
san marzano tomato sauce, fresh mozzarella, stracciatella, basil, pecorino-romano, sea salt

◆ **Meat Lover’s** **med 22 lg 28**
special blend ground beef, pepperoni, italian sweet & spicy sausage, mozzarella-provolone blend, parmesan, san marzano tomato sauce

◆ **Smothered in Sausage** **med 22 lg 28**
san marzano tomato 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

◆ add organic tofu \$5, organic chicken or gulf shrimp \$8, norwegian 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 & Beets G V **18**
red, gold, candied stripe beets, mixed greens, green beans, apple, citrus vinaigrette, balsamic glaze, toasted pine nuts

Harvest Bowl G V **18**
tri-color quinoa, arugula, roasted sweet potato and vegetables, apple, goat cheese crumbles, champagne vinaigrette, toasted almonds, balsamic glaze

Linguini Bianca V **19**
peas, basil, asparagus, pecorino romano, cream, white wine, garlic, butter, lemon, 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

Spicy Sausage Rigatoni **22**
crumbled fennel sausage, spicy italian sausage, roasted peppers, caramelized onion, calabrian chili-vodka cream sauce, pecorino, house focaccia
• add goat cheese \$2

Achiote Pork* Ribeye Chop G **40**
grilled duroc 14oz bone-in chop, chile-lime butter, elote corn, poblano mashed potatoes, cotija cheese, chiles toreados

Braised Short Rib* G **46**
bourbon & cola braised, prime bone-in creekstone beef, garlic mashed potatoes, smoked buttery baby heirloom carrots

Roasted Chicken G **26**
organic, pasture-raised airline breast, barton springs mill stone ground-smoked gouda grits, spinach, roasted tomato, chicken demi jus

◆ served with house made potato chips; substitute side salad or cup of soup \$4

Italian Sandwich **18**
salami, soppressata, mortadella, pepperoni, lettuce, tomato, onion, olive, pepperoncini, mozzarella, aioli, vinaigrette, toasted french bread

Avocado BLT R **18**
hickory smoked bacon, smashed avocado, lettuce, tomato, red onion, garlic-herb aioli, sourdough

Redfish* Tacos R **18**
choose grilled or fried chipotle-lime marinated redfish, habanero coulis, red cabbage slaw, organic black beans, mexican rice

Caprese Sandwich V **16**
basil pesto, tomato, balsamic, stracciatella, mozz, arugula, focaccia

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

Farmhouse Pizza V **med 21 lg 27**
zucchini, squash, mushroom, red onion, garlic, red bell pepper, san marzano tomato sauce, mozzarella-provolone blend, smoked sea salt

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