

**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\* Board \$18.00**  
toasted "everything spice" bagel, red onion, arugula, herb cream cheese, heirloom tomato, cucumber, caper, tx olive oil

**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**  
chile crisp-fried eggs\*, avocado, heirloom tomato, "everything spice", radish, arugula, parmesan, tx olive oil, seeded bread

**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 linz steakhouse beef\*, 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  
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
- tomato jam, bacon, stracciatella
- prosciutto, lemon ricotta, honey, asparagus
- edamame hummus, heirloom tomato, balsamic
- apple, fig chutney, brie
- strawberry, goat cheese, balsamic, basil
- roasted mushroom, smoked gouda, balsamic

**SMALL PLATES**

**Crispy Brussels Sprouts \$16.00**  
honeycrisp apple, fresno chile, balsamic glaze, pecorino, almond slivers (gluten free, vegetarian)

**Snapper\* Ceviche \$19.00**  
citrus marinade, cucumber, cilantro, pickled onion, heirloom tomato, avocado, chile, radish, tajin-corn chips (gluten free, dairy free)

**Maryland Style Crab Cake \$23.00**  
lump crab, horseradish, dressed arugula, spicy citrus remoulade (gluten free, dairy free)

**BIG PLATES**

**Chopped Salad (gluten free) \$20.00**  
romaine, heirloom tomato, cucumber, egg, red onion, avocado, hardwood bacon, organic chicken breast, parmesan, \*choose jalapeno ranch or caesar dressing

**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-tamari vinaigrette (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, mustard, house pickled onion, swiss cheese, pickle, toasted french bread, house-made potato chips (gf optional)

**Steak & Eggs (gluten free) \$29.00**  
8oz. linz heritage reserve angus beef\*, chimichurri, sunny side up eggs, garlic breakfast potatoes

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

**Stacked Chicken Enchiladas \$18.00**  
chihuahua cheese, tomatillo-poblano cream sauce, mexican rice, charro-style black beans (gluten free)  
• add egg\* \$2

**Ahi Tuna Tacos \$18.00**  
yellowfin tuna\*, pistachio pesto, yum yum sauce, avocado, chile, cilantro, radish, cabbage slaw, vegetable fried rice, corn tortillas (gf, 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

<b>Espresso</b>	<b>4.39</b>
<b>Cappuccino</b>	<b>4.99</b>
<b>Café Latte</b>	<b>6.00</b>
<b>Americano</b>	<b>5.17</b>
• sub oat milk	.92

## DRIP COFFEE

<b>House Coffee</b>	<b>3.23</b>
---------------------	-------------

## COLD COFFEE DRINKS

<b>Iced Tea</b>	<b>3.23</b>
<b>Iced Americano</b>	<b>5.17</b>
<b>Iced Latte</b>	<b>6.00</b>

## BRUNCH COCKTAILS

<b>Mimosa</b>	<b>5.00</b>
---------------	-------------

your choice of juice:

orange	blood orange
grapefruit	prickly pear
cranberry	pineapple

<b>Mimosa Bottle Service</b>	<b>20.00</b>
------------------------------	--------------

fresh bottle of sparkling wine and your choice of mini juice carafe:

orange	blood orange
grapefruit	prickly pear
cranberry	pineapple

<b>The Grove Bloody</b>	<b>13.00</b>
-------------------------	--------------

tito's handmade vodka, house-made bloody mary mix, lime, spicy rim

<b>Carajillo</b>	<b>15.00</b>
------------------	--------------

licor 43, espresso, milk foam, chocolate bitters

<b>Coffee Buzz</b>	<b>13.00</b>
--------------------	--------------

jameson irish whiskey, chambord, espresso, half & half

<b>Tropical Sunrise</b>	<b>12.00</b>
-------------------------	--------------

el tequileno blanco, pineapple basil simple, orange juice, grenadine

<b>Blueberry Lavender Lemonade</b>	<b>12.00</b>
------------------------------------	--------------

waterloo gin, lavender syrup, lemon juice, club soda, muddled blueberries

<b>Limoncello Spritz</b>	<b>12.00</b>
--------------------------	--------------

limoncello, lemon juice, club soda, sparkling wine