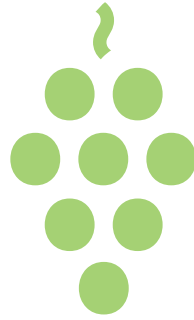


the grove

wine bar | kitchen



bruschetta ○ 16

Choose 3 of the selections below

- heirloom tomato, basil pesto, mozzarella, balsamic
- italian sausage, roasted red pepper, goat cheese
- house smoked salmon*, herbed cream cheese
- tomato jam, bacon, stracciatella
- prosciutto, lemon ricotta, honey, asparagus
- apple, fig chutney, brie
- strawberry, goat cheese, balsamic, basil
- roasted mushroom, smoked gouda, balsamic
- edamame hummus, heirloom tomato, balsamic

- G gluten free item
- R dairy free item
- O optionally gluten free item
- V vegetarian item
- E vegan item

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.*

Gluten free options: bruschetta/panini bread \$2; pasta \$3; medium pizza \$4

weekday specials 18

- Monday** **Stacked Chicken Enchiladas** G
chihuahua cheese, tomatillo-poblano cream sauce, mexican rice, charro black beans
- Tuesday** **Pork Belly Tacos** O
caramelized pineapple, jicama slaw, habanero coulis, mexican rice, charro black beans
- Wednesday** **Chicken Parmesan** O
italian herb crusted chicken breast, mozzarella, creamy marinara, over spaghetti or caesar salad
- Thursday** **Fish Sandwich** O
choose crispy battered or blackened fish, creamy tarragon slaw, potato bun, house made chips
- Friday (until 3pm)** **Chicken Fried Chicken** G
pasture raised, gluten-free battered chicken breast, buttermilk cream-mushroom gravy, garlic-herb mashed potatoes, farm to table vegetables



house salads

- Grove Wedge** G 10 side / 14 whole
iceberg lettuce, tomato, red onion, bacon, crispy shallots, 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

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, pico de gallo, poblano, corn, tajin corn tortilla 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** herbed cream cheese, smoked gouda, provolone, cheddar, mozzarella, sourdough 17
- Individual Pizza** 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

- Point Judith Calamari*** G 18
fresh squid, leeks, chipotle marinara, arugula, fresno chile, lemon
- Maryland Style Crab Cake** G R 23
lump crab, horseradish, dressed arugula, spicy citrus remoulade
- Oven Roasted Meatballs** O 17
stracciatella, san marzano marinara, parmesan, house garlic focaccia
- Southern Fried Okra** G V 14
seasoned, locally farmed okra, buttermilk dipped, jalapeno ranch
- Burrata Caprese** O V 16
basil pesto, heirloom tomato, texas extra virgin olive oil, balsamic glaze, toast points
- Classic Steak* Tartare** G 24
tenderloin filet, capers, pickle, shallot, worcestershire, quail egg, dijon mustard, chive, crispy shallot, house chips
- Crispy Brussels Sprouts** G V 16
honeycrisp apple, fresno chile, balsamic glaze, pecorino, almond slivers
- Hummus & Whipped Herb Feta** O V 17
garlic hummus, edamame hummus, chile oil, whipped-herb feta, seasonal crudite, flatbread
- Ahi Tuna* Tartare** O 22
yellowfin tuna, wasabi spiked avocado, marinated cucumber, mango, citrus vinaigrette, sriracha, green onion, house sesame cracker, chile thread, garlic-ginger tamari
- Cheese & Charcuterie Board** O 26
chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, marcona almonds, toast points
- Snapper* Ceviche** G R 18
citrus marinade, cucumber, cilantro, heirloom tomato, avocado, chile, radish, pickled onion, tajin-corn chips



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
yellowfin tuna, mixed greens, cabbage, carrot, cucumber, mandarin orange, marinated seaweed, nori, avocado, wonton crisp, ginger-garlic tamari, sambal 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
linz heritage angus reserve 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, norwegian salmon* \$12, steak* \$13

Tejas Bowl **G V** 16
cilantro rice, black beans, romaine, corn & poblano pico de gallo, escabeche, avocado crema, 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-tamari vinaigrette
* any added protein will be cooked with gluten free hoisin

Greek Salad **G V** 14
romaine, baby heirloom tomato, english cucumber, sweet peppers, red onion, peperoncini, kalamata olive, garbanzo beans, sherry vinaigrette, feta

Beth's Berry Salad **G V** 16
baby spinach, seasonal berries, toasted walnuts, goat cheese, red onion, lemon vinaigrette



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
lump crab, squid, shrimp, tarragon, basil, garlic, chile flake, white wine, butter, tomato, pecorino romano, house garlic focaccia

Lemon Capellini **V** 18
spring peas, basil, mint, pecorino romano, white wine-garlic butter sauce, 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, mushroom, broccoli, carrot, peanut sauce, sesame seed, ginger, garlic
• 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



featured plates

Big Glory Bay King Salmon* **G R** 35
pan-seared salmon, summer vegetables, coconut rice, citrus verde sauce

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

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

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

Petite Beef Tenderloin* **G** 39
6oz. linz heritage angus reserve beef, cowboy butter, garlic mashed potatoes, grilled seasonal vegetables

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



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 Burger* 21
half-pound linz steakhouse beef, lettuce, tomato, onion, pickle, american cheese, house sauce, potato bun
• add jalapeño, mushroom \$1 each, bacon \$3

♦ 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, peperoncini, mozzarella, aioli, vinaigrette, toasted french bread

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

Ahi Tuna* Tacos **G R** 19
yellowfin tuna, pistachio pesto, yum yum sauce, avocado, chile, cilantro, cabbage slaw, radish, vegetable fried rice, corn tortillas

Hummus Wrap **R O V E** 15
chile crisp, cucumber, tomato, olive, peperoncini, red onion, spinach



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 as individual size with lunch combo m - f 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
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

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

The Forager **V** med 21 lg 27
farm to table roasted mushrooms, mozzarella-provolone blend, fontina, goat cheese, parmesan

Rocket Pizza med 21 lg 27
prosciutto, arugula, texas olive oil, lemon juice, parmesan, fontina, mozzarella-provolone blend
• add fig and gorgonzola \$2 (aka Wine Lover's Pizza)

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