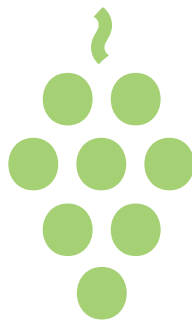


# the grove

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  
true harvest curly romaine, crispy shallots, parmesan, lemon
- Reed's** G V 9 side / 13 whole  
field greens, candied pecans, feta, honey-balsamic vinaigrette
- Greek Salad** G V 9 side / 13 whole  
true harvest curly romaine, baby heirloom tomato, english cucumber, sweet peppers, red onion, peperoncini, kalamata olive, garbanzo beans, feta, sherry 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 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 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
- Texas Redfish\* 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

true harvest curly 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

### Salmon Bowl **G R** 22

ginger garlic tamari, sweet chile glaze, sesame, furikake rice, carrot, red cabbage, edamame, avocado, marinated cucumber, pickled onions, yum yum sauce

### 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

### 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, cilantro, 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

### Texas Redfish\* **G** 32

macadamia-citrus brown butter, lump crab, barton springs mill smoked gouda polenta, dressed arugula, heirloom tomato, pecorino

### 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

### Chicken Caesar Wrap **O** 16

curly romaine, organic chicken, crispy shallot, parmesan • add bacon \$2



## 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