

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, chihuahua 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
- Chilaquiles (gluten free)

\$16.00

corn chips, verde sauce, chihuahua cheese, smashed black beans, pico de gallo, avocado, vital farms eggs*
- 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, tillamook mexican cheeses, avocado, choose: bacon, sausage 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 Quesadilla (gf optional)

\$16.00

scrambled eggs*, breakfast potatoes, salsa, chihuahua cheese, guacamole, choice of bacon, sausage or chorizo • Vegetarian option: eggs, spinach, mushroom, potato, chihuahua cheese, guacamole, salsa

- 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	SALADS
\$9 cup / \$13.50 bowl	Wedge \$10 / \$14
Tomato Shrimp Bisque	Caesar \$9 / \$13
Curried Lentil & Vegetable	Reed's \$9 / \$13
Chicken Tortilla Soup	Greek \$9 / \$13
Seasonal Gazpacho	

- 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, parmesan, almond slivers (gluten free, vegetarian)
- Texas Redfish* Ceviche

\$18.00

citrus marinade, cucumber, cilantro, pickled onion, chile, heirloom tomato, avocado, radish, tajin-corn chips (gluten free, dairy free)
- Maryland Style Crab Cake (gf, dairy free)

MP

lump crab, horseradish, dressed arugula, spicy citrus remoulade
- Cheese & Charcuterie Board

\$26.00

chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, marcona almonds, toast points (gluten free optional)

BIG PLATES

- Chopped Salad (gluten free)

\$20.00

romaine, heirloom tomato, cucumber, egg, red onion, avocado, hardwood bacon, chicken breast, parmesan, *choose jalapeno ranch or caesar dressing
- Salmon Bowl (gluten free, dairy free)

\$22.00

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

\$17.00

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, smashed organic black beans (gluten free)

• add egg* \$2
- Ahi Tuna Tacos

\$19.00

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
crumbled sausage	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	3.46
Macchiato	4.53
Cortado	4.76
Cappuccino	4.99
Café Latte	6.00
Café Mocha	6.47
Americano	5.17
• add shot	.92
• add alternate milk	.92
• add syrup	.74

DRIP COFFEE et al

House Coffee	3.23
Hot Chocolate	5.27
Chai Latte	6.47

COLD COFFEE DRINKS

Iced Tea	3.23
Cold Brew	4.99
Iced Latte	6.00
Iced Mocha	6.47
Iced Chai Latte	6.47

BRUNCH COCKTAILS

Mimosa	5.00 / 8.00
your choice of glass (\$5) or flight (\$8):	
orange	pineapple
grapefruit	lavender
cranberry	strawberry

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

The Grove Bloody	12.00
tito's handmade vodka, bloody mary mix, lime, olive, choice of salt or tajin rim	

Ride Your Own Mule	12.00
lime, ginger beer, choose: western son blueberry, watermelon or strawberry vodka	

Taylor Spritz	12.00
aperol, grapefruit soda, prosecco	

Michelada	8.00
dos equis, zing zang, olive, tajin rim	