

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

\$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

Greek \$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, 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

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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

	single	double
Espresso	3.46	4.39
Cappuccino		16oz 4.99
Café Latte		6.00
• add shot	.92	
• sub oat milk	.92	

DRIP COFFEE et al

House Coffee	3.23
Café Au Lait	3.88

COLD COFFEE DRINKS

Iced Tea	3.23
Iced Coffee	4.39
Iced Latte	6.00

BRUNCH COCKTAILS

Mimosa	5.00 / 10.00
your choice of glass (\$5) or flight (\$10):	
orange	blood orange
grapefruit	prickly pear
cranberry	

Mimosa Bottle Service	20.00
fresh bottle of sparkling wine and your choice of mini juice carafe:	
orange	blood orange
grapefruit	prickly pear
cranberry	

The Grove Bloody	12.00
tito's handmade vodka, bloody mary mix, seasonal pickled veggies	
• substitute iron wolf horseradish vodka	\$3

Carajillo	13.00
licor 43, espresso	

Grove Spritz	13.00
prosecco, mint, club soda	
• choose limoncello, aperol or elderflower	

Breakfast Rita	14.00
sauza gold tequila, triple sec, natalie's orange juice, lime juice, grapefruit	