



bruschetta

O

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



house salads

- G

Grove Wedge

10 side / 14 whole

iceberg lettuce, tomato, red onion, bacon, crispy shallots, applewood smoked blue cheese crumbles, buttermilk-blue cheese dressing
- G

Caesar

9 side / 13 whole

true harvest curly romaine, crispy shallots, parmesan, lemon
- G

V

Reed's

9 side / 13 whole

field greens, candied pecans, feta, honey-balsamic vinaigrette
- G

V

Greek Salad

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

weekday specials

18

- Monday

G

Stacked Chicken Enchiladas

chihuahua cheese, tomatillo-poblano cream sauce, mexican rice, charro black beans
- Tuesday

O

Pork Belly Tacos

caramelized pineapple, jicama slaw, habanero coulis, mexican rice, charro black beans
- Wednesday

O

Chicken Parmesan

italian herb crusted chicken breast, mozzarella, creamy marinara, over spaghetti or caesar salad
- Thursday

O

Fish Sandwich

choose crispy battered or blackened fish, creamy tarragon slaw, potato bun, house made chips
- Friday

G

Chicken Fried Chicken

pasture raised, gluten-free battered chicken breast, buttermilk cream-mushroom gravy, garlic-herb mashed potatoes, farm to table vegetables
- (until 3pm)



small plates and samplers

◆

 we use seasoned gluten free flour for fried foods

◆

 focaccia for the table \$6

- G

Point Judith Calamari*

18

fresh squid, leeks, chipotle marinara, arugula, fresno chile, lemon
- G

R

Maryland Style Crab Cake

MP

lump crab, horseradish, dressed arugula, spicy citrus remoulade
- O

Oven Roasted Meatballs

17

stracciatella, san marzano marinara, parmesan, house garlic focaccia
- G

Southern Fried Okra

14

seasoned, locally farmed okra, buttermilk dipped, jalapeno ranch
- G

R

Texas Redfish* Ceviche

18

citrus marinade, cucumber, cilantro, heirloom tomato, avocado, chile, radish, pickled onion, tajin-corn chips

- G

Crispy Brussels Sprouts

16

honeycrisp apple, fresno chile, balsamic glaze, parmesan, almond slivers
- O

V

Hummus & Whipped Herb Feta

17

garlic hummus, edamame hummus, chile oil, whipped-herb feta, seasonal crudite, flatbread
- O

Ahi Tuna * Tartare

22

yellowfin tuna, wasabi spiked avocado, marinated cucumber, mango, citrus vinaigrette, sriracha, green onion, house sesame cracker, chile thread, garlic-ginger tamari
- O

Cheese & Charcuterie Board

26

chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, marcona almonds, toast points



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, chicken breast, parmesan, *choose caesar dressing or jalapeno ranch

Grilled Steak* Salad G **24**
6oz goodstock skirt steak, mixed greens, heirloom tomato, bacon, grilled corn, cucumber, sweet peppers, candied pecans, smoked blue cheese crumbles, buttermilk-blue cheese dressing

♦ add organic tofu \$5, chicken or gulf shrimp \$8, norwegian salmon* \$12, steak* \$13

Tejas Bowl G V **13**
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 sushi 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

Tomato Burrata Salad O V **16**
balsamic marinated heirloom tomato, basil pesto, mixed greens, tomato vinaigrette, texas basil extra virgin olive oil, crostini



O substitute gluten free pasta \$3
pastas

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

Gulf Shrimp Pasta **26**
capellini, garlic-lemon butter sauce, baby heirloom tomato, basil, chile flake, house garlic focaccia

Lemon Capellini V **16**
spring peas, basil, mint, parmesan, white wine-garlic butter sauce, house garlic focaccia
• add chicken or gulf shrimp \$8, organic tofu \$5

Spicy Ginger Noodles G R V E **18**
rice noodles, peppers, green onion, mushroom, broccoli, carrot, peanut, cilantro, sesame seed, ginger-garlic tamari
• add chicken or gulf shrimp \$8, organic tofu \$5

Spicy Sausage Rigatoni **22**
crumbled fennel sausage, spicy italian sausage, roasted peppers, caramelized onion, calabrian chili-vodka cream sauce, parmesan, house garlic 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 **30**
macadamia-citrus brown butter, dressed arugula, heirloom tomato, barton springs mill smoked gouda polenta, parmesan

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

Achiote Pork* Ribeye Chop G **36**
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



O substitute lettuce wrap -or- substitute gluten free bread \$2
sandwiches

Grove's Crispy Chicken **17**
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 Smash Burger* **20**
half-pound linz steakhouse beef, caramelized onion, lettuce, tomato, pickle, american cheese, house sauce, toasted 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

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, chicken breast, crispy shallot, parmesan • add bacon \$2



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
specialty pizzas

♦ **Margherita Top Shelf** V **med 20 lg 26**
san marzano tomato sauce, fresh mozzarella, stracciatella, basil, parmesan, sea salt

♦ **Meat Lover's** **med 22 lg 28**
ground beef, pepperoni, italian sweet & spicy sausage, mozzarella-provolone blend, parmesan, san marzano tomato sauce

♦ **Sausage Gone Wild** **med 22 lg 28**
crumbled fennel sausage, spicy italian sausage, roasted pepper, mushroom, goat cheese, mozzarella-provolone blend, san marzano tomato sauce

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

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 • ground beef • italian sausage • crumbled fennel 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