

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     |                   |
| Tomato Shrimp Bisque       | Wedge \$10 / \$14 |
| Curried Lentil & Vegetable | Caesar \$9 / \$13 |
| Chicken Tortilla Soup      | Reed's \$9 / \$13 |
| Seasonal Gazpacho          | 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)
- 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

|                      | single | double |
|----------------------|--------|--------|
| Espresso             | 3.46   | 4.39   |
| Macchiato            |        | 4.53   |
| Cortado              |        | 4.76   |
| Cappuccino           |        | 4.99   |
| Café Latte           | 5.50   | 6.00   |
| Café Mocha           | 5.50   | 6.47   |
| Americano            | 3.93   | 5.17   |
| Shot in the Dark     | 4.99   |        |
| • add shot           | .92    |        |
| • add alternate milk | .92    |        |
| • add syrup          | .74    |        |

# DRIP COFFEE et al

|               | 12oz | 16oz |
|---------------|------|------|
| House Coffee  |      | 3.23 |
| Café Au Lait  |      | 3.88 |
| Hot Chocolate | 3.74 | 5.27 |
| Steamer       | 2.86 | 3.93 |
| Chai Latte    | 5.17 | 6.00 |
| Matcha Latte  | 5.50 | 6.47 |
| Horchata      | 5.50 | 6.47 |
| London Fog    |      | 3.46 |

# COLD COFFEE DRINKS

|                 | 16oz |
|-----------------|------|
| Iced Tea        | 3.23 |
| Iced Coffee     | 4.25 |
| Iced Latte      | 6.00 |
| Iced Mocha      | 6.47 |
| Iced Chai Latte | 6.00 |
| Iced Matcha     | 6.47 |
| Iced Horchata   | 6.47 |

# BRUNCH COCKTAILS

|                                                                                      |      |
|--------------------------------------------------------------------------------------|------|
| Mimosa                                                                               | 5.00 |
| your choice of orange, grapefruit, cranberry, pineapple, strawberry or passion fruit |      |

|                                                                                                                         |       |
|-------------------------------------------------------------------------------------------------------------------------|-------|
| Mimosa Bottle Service                                                                                                   | 20.00 |
| fresh bottle of sparkling wine and your choice of orange, grapefruit, cranberry, pineapple, strawberry or passion fruit |       |

|                                                    |       |
|----------------------------------------------------|-------|
| Grove Bloody                                       | 13.00 |
| titos, house-made bloody mary mix, lime, tajin rim |       |

|                                            |       |
|--------------------------------------------|-------|
| Coffee Buzz                                | 14.00 |
| jameson, raspberry, cold brew, half & half |       |

|                                                          |       |
|----------------------------------------------------------|-------|
| Breakfast Margarita                                      | 14.00 |
| reposado tequila, desert pear, lime, jalapeno, tajin rim |       |

|                                                                  |       |
|------------------------------------------------------------------|-------|
| Smokey Dog                                                       | 15.00 |
| union mezcal, tequila, lime, lady bird grapefruit soda, salt rim |       |