the grove
wine bar | kitchen

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 "meats by linz" 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
Venison Chili

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
• smoked blue cheese, local honey, pear, walnut
• apple, fig chutney, brie
• blackberry mash, goat cheese, balsamic glaze, basil
• roasted mushroom, smoked gouda, balsamic

SMALL PLATES

Crispy Brussels Sprouts **$16.00**
green apple, pecorino romano, toasted almond slivers, hot honey *(gluten free, vegetarian)*

Crispy Oysters **$18.00**
housemade chips, mango-poblano pico, spicy citrus remoulade *(gluten 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 **$15.00**
cabbage blend, mixed greens, broccoli, carrot, sweet peppers, green onion, cilantro, cashews, edamame, 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**

Redfish Tacos **$19.00**
grilled or fried chipotle marinated redfish, cilantro-lime cabbage slaw, avocado crema, pickled onions, organic black beans, mexican rice • substitute shrimp $2
(gf optional, 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

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

ESPRESSO DRINKS

Espresso	**4.39**
Cappuccino	**4.99**
Café Latte	**6.00**
Americano	**5.17**
• **sub oat milk**	**.92**

DRIP COFFEE

House Coffee	**3.23**

COLD COFFEE DRINKS

Iced Tea	**3.23**
Iced Americano	**5.17**
Iced Latte	**6.00**

BRUNCH COCKTAILS

Mimosa **6.00**

your choice of juice:

orange	blood orange
grapefruit	prickly pear
cranberry	pineapple

Mimosa Bottle Service **20.00**

fresh bottle of sparkling wine and your choice of mini juice carafe:

orange	blood orange
grapefruit	prickly pear
cranberry	pineapple

The Grove Bloody **13.00**

tito's handmade vodka, house-made bloody mary mix, lime, spicy rim

Carajillo **15.00**

licor 43, espresso, chocolate bitters

Fredericksburg 75 **15.00**

ketel one peach orange blossom vodka, lemon juice, cava sparkling wine

Blood Orange Paloma **15.00**

tequileno tequila, lime, blood orange, agave, grapefruit juice

Passion Fruit Hugo Spritz **15.00**

chinola passion fruit liqueur, st. germain, cava sparkling wine

Banana Old Fashioned **14.00**

bourbon, banana liqueur, brown sugar, walnut bitters