the grove
wine bar | kitchen

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
- blackberry mash, goat cheese, basil, balsamic glaze
- roasted mushroom, smoked gouda, balsamic
- smoked blue cheese, local honey, pear, walnut

(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

weekday specials 18

Monday **Stacked Chicken Enchiladas** (G)
chihuahua cheese, tomatillo-poblano cream sauce, mexican rice, charro black beans

Tuesday **Lasagna Bolognese**
grove's bolognese ragu, caesar salad

Wednesday **Chicken Parmesan** (O)
italian herb crusted chicken breast, mozzarella, creamy marinara, over spaghetti or caesar salad

Thursday **Classic Meatloaf** (G)
slow baked, herbs, poblano, mushroom demi, garlic mashed potato, farm vegetable

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

house salads

Grove Wedge (G) 10 side / 14 whole
iceberg lettuce, tomato, red onion, bacon, crispy shallots, applewood smoked blue cheese crumbles, buttermilk-blue cheese dressing

Caesar (G) 9 side / 13 whole
"trueharvest" curly romaine, crispy shallots, parmesan, lemon

Reed's (G)(V) 9 side / 13 whole
field greens, candied pecans, feta, honey-balsamic vinaigrette

Greek Salad (G)(V) 9 side / 13 whole
"trueharvest" curly romaine, baby heirloom tomato, feta, english cucumber, sweet peppers, red onion, peperoncini, kalamata olive, garbanzo beans, sherry vinaigrette

soups 9 cup / 13.50 bowl

Curried Lentil & Vegetables (G)(R)(V)(E)
celery, carrot, onion, red bell pepper, tomato, red lentil, cilantro

Fire Roasted Tomato Shrimp Bisque (G)
herbs, jalapeño, onion, brandy, crème fraiche

Chicken Tortilla (G)
organic chicken, avocado, oaxaca cheese, pico de gallo, poblano, corn, tajin corn tortilla chips

Venison Chili
"broken arrow ranch" venison, tillamook cheddar, house pickled jalapeno, red onion, fritos

lunch combos (dine-in only, monday - friday 11-3 pm)

Soup and Salad choice of side salad and a cup of soup 16

Chicken Caesar Wrap ½ wrap, choice of soup, salad, or chips 17

Grilled Cheese Melt & Soup brie, tillamook cheddar, mozzarella, provolone, challah bread 17

Individual Pizza pick cheese pizza or any starred (✦) specialty pizza plus a side salad or cup of soup 18

small plates and samplers

✦ we use seasoned gluten free flour for fried foods ✦ focaccia for the table $6

Cheese & Charcuterie Board (O) 26
chef's selected cheeses, cured meats, fig spread, country mix olives, house mustard, marcona almonds, toast points

Maryland Style Crab Cake (G) MP
lump crab, horseradish, dressed arugula, spicy citrus remoulade

Oven Roasted Meatballs (O) 17
stracciatella, san marzano marinara, pecorino, house garlic focaccia

Crispy Oysters* (G) 18
housemade chips, mango-poblano pico, spicy citrus remoulade

Point Judith Calamari* (G) 18
fresh squid, crispy peperoncini, chipotle marinara, arugula, lemon

P.E.I. Mussels (R)(O) 16
red coconut curry broth, ginger, garlic, shallot, green onion, thai basil, toasted rustic bread

Salt & Pepper Gulf Shrimp (G) 16
crispy shrimp, seared sweet & spicy peppers, green onion, carrot, arbol chile, togarashi, cilantro, lemon, spicy citrus remoulade

Ahi Tuna* Tartare (O) 22
yellowfin tuna, wasabi spiked avocado, marinated cucumber, mango, citrus vinaigrette, sriracha, green onion, house sesame cracker, chile thread, ginger-garlic tamari

Crispy Brussels Sprouts (G) 16
green apple, pecorino romano, toasted almond, hot honey

entrée salads

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

Seared Salmon* Salad (G)(R) 24
norwegian salmon, mixed greens, cabbage, radish, sweet peppers, crispy shallot, english cucumber, carrot, creamy miso vinaigrette

Sesame Tuna* Salad (R)(O) 26
yellowfin tuna, mixed greens, cabbage, carrot, cucumber, mandarin orange, marinated seaweed, nori, avocado, crispy togarashi corn strips, ginger-garlic tamari, sambal vinaigrette

Chopped Salad (G) 20
"trueharvest" curly romaine, heirloom tomato, red onion, english cucumber, egg, avocado, hardwood bacon, parmesan, chicken breast *choose caesar dressing or jalapeno ranch

Grilled Steak* Salad (G) 24
"meats by linz" steak, pickled onion, "trueharvest" mixed greens, baby heirloom tomato, bacon, sweet drop peppers, smoked blue cheese crumbles, buttermilk-blue cheese dressing

Harvest Bowl (G)(V) 15
roasted sweet potatoes, brussels sprout chips, apple, kale, goat cheese, wild rice, honey-balsamic vinaigrette, toasted almond, hot honey

Salmon Bowl (G)(R) 22
ginger-garlic tamari, sweet chile glaze, sesame, carrot, furikake sushi rice, red cabbage, edamame, avocado, marinated cucumber, pickled onions, yum yum sauce

Asian Crisp Salad (R)(O)(V)(E) 15
cabbage blend, mixed greens, broccoli, carrot, sweet peppers, green onion, cilantro, cashews, edamame, sesame-ginger-tamari vinaigrette
* any added protein will be cooked with gluten free hoisin

Beet & Burrata Salad (G)(V) 16
roasted red, gold, candied stripe beets, kale, green beans, candied pecan, texas olive oil, citrus vinaigrette

pastas

(O) substitute gluten free pasta $3

Bolognese 25
spaghetti, veal, pork, beef, san marzano tomato, cream, pecorino romano, house garlic focaccia

Spaghetti & Meatballs 24
oven roasted meatballs, san marzano tomato marinara, basil, garlic, pecorino romano, house garlic focaccia

Spicy Sausage Rigatoni 22
crumbled fennel sausage, spicy italian sausage, roasted peppers, caramelized onion, calabrian chili-vodka cream sauce, pecorino romano, house garlic focaccia • add goat cheese $2

Cacio e Pepe con Guanciale 19
spaghetti, pecorino romano, cracked pepper, salt-cured pork

Spicy Ginger Noodles (G)(R)(V)(E) 18
sweet potato noodles, peppers, green onion, mushroom, broccoli, carrot, peanut, cilantro, arbol chile, sesame seed, ginger-garlic tamari
- add chicken or gulf shrimp $8, organic tofu $5

Seafood Spaghetti 26
gulf shrimp, p.e.i. mussels, calamari, white wine butter sauce, tarragon, basil, tomato, pecorino romano, lemon, house garlic focaccia

featured plates

Ora King Salmon* (G) 35
crispy skin, organic ruby red wild rice, sesame-ginger-garlic spinach, yuzu-miso cream vinaigrette

Blackened Texas Redfish* (G) 32
barton springs mill stone ground-smoked gouda grits, wilted spinach, tomato, creole beurre blanc, crawfish tails

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

Braised Short Rib* (G) 46
prime bone-in "creekstone" beef, bourbon & cola braised, salsa verde, garlic mashed potatoes, smoked & buttered baby heirloom carrots

Pork Chop Saltimbocca (G) 39
duroc 14oz bone-in chop, stuffed with fontina, prosciutto & sage, jalapeno sweet potato mash, sage brown butter, farm vegetable

Roasted Chicken (G) 26
pasture-raised heirloom chicken breast, barton springs mill stone ground-smoked gouda grits, spinach, roasted tomato, chicken-thyme demi jus

sandwiches

(O) substitute lettuce wrap -or- substitute gluten free bread $2

✦ served with house made potato chips; substitute side salad or cup of soup $4 (wedge salad $5)

Grove's Crispy Chicken 17
buttermilk-brined chicken breast, pickles, cabbage slaw, spicy sauce, potato bun

Redfish Tacos (R)(O) 19
grilled or fried chipotle marinated redfish, cilantro-lime cabbage slaw, avocado crema, pickled onions, organic black beans, mexican rice • substitute shrimp $2

Stacked Smash Burger* 20
half-pound "meats by linz" beef, caramelized onion, lettuce, tomato, pickle, american cheese, house sauce, toasted bun
- add jalapeño, mushroom $1 each, bacon $3

The Italian 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

Cuban Press 18
mojo house pork, black forest ham, salami, swiss cheese, pickle, house pickled onions, mustard, toasted french bread

Mortadella Panino 18
seared italian mortadella, stracciatella, basil pesto, dressed arugula, spicy giardiniera, toasted garlic focaccia

specialty pizzas

(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

✦ **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

✦ **Smothered in Sausage** med 22 lg 28
san marzano tomato sauce, mozzarella-provolone blend, ricotta, calabrian chili, fennel sausage, spicy link sausage, soppressata, hot honey

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