

STARTERS

- THE GROVE WELLINGTONS** Filet, Boursin Cheese, Mushroom Duxelles Baked Pastry, over Wild Foraged Mushrooms & Demi Glaze 3 for 18 6 for 28
- SMOKE CANDIED BACON** Four Pieces Thick Cut Bacon, Dijon, Brown Sugar, Thyme 9 (GF)
- STRAWBERRY SHORTCAKE FRENCH TOAST** Sola Brioche, Strawberries, Strawberry Whip, Strawberry Coulis 15
- BISCUITS & GRAVY** Buttermilk Biscuits, Country Sausage Gravy, Chives 7
- SOLA AVOCADO TOAST** Radish, Micro Arugula, Everything Seasoning, Queso Fresco, Crema, Sweet Drop Peppers 13

SOUPS

CUP 7 or BOWL 13

- POZOLE ROJO** Red Broth, Pork, Hominy (*GF)
- ROASTED POBLANO SOUP** Cream, Queso Fresco, Tortilla Strips (*GF)
- SEASONAL SOUP** Rotational

A LA CARTE

- TWO EGGS ANY STYLE** 4
- TWO SAUSAGE LINKS** 4
- TWO PIECES BACON** 4
- ONE BISCUIT** 2
- ONE PANCAKE** 4
- FRUIT CUP** 4

SALADS 1 3

- KALE & QUINOA** Crisp Greens & Grains, Anjou Pear, Manchego, Candied Pecans & Citrus Vinaigrette (GF)
- LOADED WEDGE** Bacon, Cheddar, Blue Crumbles, Red Onion, Tomato, Chives, Buttermilk, Balsamic Glaze, Parsley Oil (*GF)
- FORK & KNIFE CAESAR** Artisan Romaine, Parmigiano-Reggiano, Rustic Garlic & Herb Bread Crumbs, House Made Caesar Dressing (*GF)
- MEXICAN COBB STACK** Artisan Romaine, Roasted Corn, Pickled Red Onion, Queso Fresco, Tomato, Avocado, Bacon, Cilantro-Lime Ranch, Chipotle Crema, Chopped & Stacked on a Corn Tostada (*GF)

ADDITIONALS

- CHICKEN** Marinated and Seasoned 9
- SALMON** Grilled & Oven Finished, Compound Butter 12
- SHRIMP** Jumbo, Sauteed in Garlic & Herb Butter 12
- FILET** 4oz Sliced Tenderloin 18

SIDES 7

- ROASTED SWEET POTATOES** (GF)
- CRISPY BRUSSEL SPROUTS**
- ASPARAGUS** (GF)
- FOUR CHEESE MACARONI**
- YUKON GOLD MASHED POTATOES** (GF)
- SWEET POTATO FRIES**
- HERB & PARMESAN FRIES**
- Add Truffle Oil 4

(*GF) = Can easily be prepared Gluten Free (Ask your Server)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

BRUNCH FAVORITES

EAST TEXAS BREAKFAST Two Eggs, Link Sausage, or Bacon, Breakfast Potatoes, Toast 14 (*GF)

HOT HONEY CHICKEN & WAFFLES Hot Honey Butter, Maple Syrup, Mixed Berries 16

CHILAQUILES ROJOS House Made Chips, Salsa Roja, Queso Fresco, Crema, Cilantro, Over Easy Eggs Chicken 16 or Brisket 20

HOMESTYLE BUTTERMILK PANCAKES Choice of Plain, Chocolate Chip or Blueberry 12

BRAISED BRISKET BENEDICT Poached Eggs, English Muffin, Pico, Queso Fresco, Hollandaise, Cilantro, Breakfast Potatoes 18

HOUSE MADE GRANOLA BOWL Vanilla Greek Yogurt, Mixed Berries, Ginger Maple Syrup, Mint 12 (*GF)

ENCHILADA SUIZAS Four Chicken Enchiladas, Tomatillo Sauce, Crema, Queso Fresco, Red Onion, Avocado, Cilantro 18

BRISKET TACOS Corn Tortillas, Guacamole, Asadero Cheese, Salsa Roja, Grilled Poblanos & Onions, Queso Fresco 20 (*GF)

STEAKS & BURGERS

BAVETTE STEAK & EGGS 10oz (*GF)
Sunny Side-up Eggs, Arugula Salad, Salsa Roja, Breakfast Potatoes 28

WAGYU GROVE BURGER 8oz
Smoked Maple Cheddar, Chef's Everything Sauce, Tomato, Arugula, Onion Straws, Brioche Bun, Fries 22

TURKEY BURGER SLIDERS
Two 4oz Turkey Patties, Blueberry Jam, Melted Brie, Arugula 18

CHICKEN FRIED STEAK 8oz
Side of Country Gravy, Yukon Gold Mash, Crispy Brussel Sprouts 22

SWEETS

BRYAN'S ASSORTED CHEESECAKES Choice of Lavendar, Apple Streusel, Chocolate Dubai 13

TUXEDO CAKE Vanilla Sheet Cake Layered with Dark & White Chocolate Mousse, Topped with Milk Chocolate Ganache, Raspberry Coulis 12

DULCE DE LECHE CHURROS Chocolate Drizzle, Strawberries, House Made Whipped Cream 12

CRÈME BRÛLÉE Vanilla, House Made Whipped Cream, Mixed Berries, Mint 10 (GF)

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