

STARTERS

- THE GROVE WELLINGTONS** Filet, Boursin Cheese, Mushroom Duxelles Baked Pastry, over Wild Foraged Mushrooms & Demi Glaze
3 for 18 6 for 28
- CRISPY TRUFFLE BURRATA** Crema di Rosa, Pecorino Romano, Salsa Macha, Basil & Toasted Baguette 17
- MEAT & CHEESE BOARD** Chef's Selection of Assorted Meats & Cheeses with Accompaniments, Crostini's & Crackers 32 (*GF)
- CALAMARI FRITTI** Pepperoncini Peppers, Capers, Chipotle-Lime Aioli 16
- 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

SALADS 13

- 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.

SAVORIES

SWEET POTATO TACO BOWL Taco Beef, Fried Jalapeno, Pico, Guacamole, Crema, Queso Fresco, Pepitas, Arugula 22

GRILLED ATLANTIC SALMON Gouda & Fontina Grits, Brussel Sprouts, Comeback Sauce, Charred Lemon 36 (*GF)

AHI TUNA POKE Coconut Rice, Pickled Red Onions & Ginger, Edamame, Avocado, Cucumber, Spicy Mayo, Ponzu, Wasabi 28 (*GF)

CALABRIAN SHRIMP LINGUINI Pear Tomatoes, Sweet Basil, Pecorino 24

CHICKEN MILANESE Gouda & Fontina Grits, Sauteed Spinach, Arugula & Pear Salad, Charred Lemon 24

SMOTHERED PORK CHOP 8oz, Caramelized Garlic, Shallots & Shitake, Cherry Pepper, Pan Glaze, Yukon Gold Mash, Brussel Sprouts 28

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

WRAPS & SANDWICHES

THAI CHICKEN LETTUCE WRAPS

Ground Chicken, Tamari, Ginger, Cashews, Carrots, Garlic, Chives, Artisan Romaine Leaves 18

GREEN GODDESS WRAP

Grilled Chicken, Baby Gem Romaine, Cucumber, Avocado, Bacon 16

HOT HONEY CHICKEN SANDWICH

Salsa Matcha, Honey, Coleslaw, Brioche 18

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

MAINE LOBSTER ROLL

4oz, Dijon Mayo, Celery, Tomato 29

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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