

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

- 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

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, Carmelized 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 **13** or Chocolate Dubai **16**

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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