

DINNER

STARTERS

Deviled Eggs	\$8
Arugula, Paprika, Candied Sugar Bacon	
Sweet Potato Gnocchi	\$9
Pancetta, Brussels Sprouts, Pecorino	
Crab Cake	\$10
Lemon Dill Aioli, Pickled Radish, Shaved Asparagus	
Mediterranean Plate	\$12
Spinach and Feta Hummus, Olives, Roasted Red Peppers, Artichokes, Tzatziki, Sweet Curry Reduction	
Cheeses and Charcuterie	\$14
House Made Fruit Jams, Grove Honey, Crackers	

SOUPS

Tomato Basil	Cup\$4/Bowl\$6
With Garlic Croutons	
Soup of the Day	Cup\$4/Bowl\$6
Please Ask Your Server	
The Giles Family Chicken Chili	Cup\$4/Bowl\$6
The Grove's Fall Fest Award Winner	

SALADS

House Garden	\$6
Mixed Greens, Cucumbers, Tomatoes, Croutons. Choice of Dressing	
Caesar	\$7
Hearts of Romaine, Shaved Parmesan, Hard Boiled Egg, Croutons. Tossed in a Caesar Dressing	
Spinach & Arugula	\$7
Blood Oranges, Candied Walnuts, Goat Cheese, Champagne Vinaigrette	
Romaine Crab Wedge	\$10
Crab, Blue Cheese Crumbles, Benton's Bacon, Grape Tomatoes, Blue Cheese Vinaigrette	
Add Chicken \$4 Steak \$7 Shrimp \$7 or Salmon \$7	

ENTRÉE

Chicken Marsala	\$18
Wild Rice Pilaf, Sautéed Spinach, Mushrooms, Micro Greens	
Étouffée	\$22
Shrimp and Crawfish, Lemon Herb Basmati Rice	
Seafood Pasta	\$22
Shrimp, Fish, Clams, Alfredo Sauce, Spinach, Truffle Pea Pesto Garnish	
Trout Almondine(Substitute Salmon if Desired)	\$24
Haricot Vert, Fingerling Potatoes, Lemon Beurre Blanc	
Choice of Filet or Ribeye	\$29
Smoked Gouda Potato Croquette, Asparagus, Demi, Frizzled Leeks	
Braised Lamb Shank	\$35
Farro, Roasted Root Vegetables, Cipollini Onions, Gremolata, Tortilla Strips, Natural Jus	

18% Gratuity Added to All Transactions

Please Inform Server or Manager of Any Allergies or Special Requests

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Foodborne Illness