



# BREAKFAST

## Breakfast Burrito

*Cheesy Scrambled Eggs with Bacon or Sausage,  
Breakfast Potatoes, Choice of Side. \$9*

**(Add Avocado, Spinach or Mushrooms - \$2)**

## Avo Toast

*Crushed Avocado, Olive Oil, Sea Salt,*

*\*Sunny Side Up Egg, Choice of Side. \$10*

## \*Two Egg Breakfast

*Two Eggs Any Style, Choice of Two Sides. \$10*

**(Extra Egg - \$1)**

## Homemade Waffle

*Choose Two: Chocolate Sauce, Caramel,  
Berry Sauce, or Whipped Cream. \$10*

## Buttermilk Pancakes

*(3) Buttermilk Pancakes, Butter, Maple Syrup,  
Berries or Bananas, Choice of Side. \$10*

## Create Your Omelet

*Choose From: Bacon, Sausage, Ham, Onions, Peppers, Tomatoes,  
Mushrooms, Spinach, Cheese, Choice of Side \$11*

**\*\*\*Egg Whites Upon Request\*\*\***

## SIDES - \$1.50

*Applewood Bacon, Country Sausage, Seasonal Fruit,  
Granola Parfait, Breakfast Potatoes, House Baked Biscuit,  
Cheese Grits*

*18% Gratuity Added to All Transactions.*

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



## BAR BITES

SERVED ALL DAY

**Mini Corn Dogs**  
w/ Ketchup & Mustard. **\$8**

**Hand Dipped Chicken Tenders**  
(Gluten-Free Option Available)  
Choice of Ranch, Bleu Cheese, or Honey Mustard. **\$9**

**Chicken or \*Steak Nachos**  
Cheddar, Mozzarella, Lettuce, Tomatoes, Green Onions,  
Jalapeños, Sour Cream & Salsa. **\$9**  
**(\*Sub Shrimp - Add \$3)**

**Chicken or Steak Quesadilla**  
Flour Tortilla, Roasted Peppers & Onions, Cheddar,  
Salsa, Sour Cream. **\$10 (\*Sub Shrimp - Add \$3)**

**House Smoked Chicken Wings**  
(8) Smoked, Deep Fried & Tossed in Shucking Hot Spice,  
Bleu Cheese, Ranch, Celery, Carrots. **\$11**

### 8" FLATBREAD | MEDIUM 8" PIZZA LARGE 14" PIZZA

**Cheese - \$10/\$11/\$14**  
Tomato Sauce, Mozzarella Cheese.

**Pepperoni - \$10/\$12/\$15**  
Tomato Sauce, Pepperoni, Mozzarella Cheese.

**Supreme - \$10/\$12/\$16**  
Tomato Sauce, Pepperoni, Sausage, Olives, Onions, Peppers,  
Roasted Tomatoes, Mushrooms, Mozzarella Cheese.

**Cheese (12" Gluten Free Cauliflower Crust) - \$16**  
Tomato Sauce, Mozzarella Cheese.

### **Build Your Own Pie - \$10/\$12/\$16**

Choice of Sauce: BBQ, Tomato, Alfredo

Toppings (up to 4): Jalapeños, Pineapple, Fresh Mozzarella,  
Parmesan, Ricotta, Roasted Tomatoes, Onions, Peppers, Mushrooms,  
Black Olives, Bacon, Chicken, Pepperoni, Sausage, Ham

\*\*\* Flatbreads Can Be Prepared Gluten Free \*\*\*

\*\*\* Can Substitute Olive Oil for Sauce \*\*\*

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# LUNCH



## BUILD YOUR OWN BUDDHA BOWL - \$12

**Base** - Mixed Greens, Romaine, Arugula, Spinach, Kale.

**Proteins** - Chicken, \*Shrimp, \*Salmon, \*Steak, \*Egg, \*Tuna, Ham.

**Pick Four** - Grains, Broccoli, Soy Mushrooms, Carrots, Radishes, Apples, Quinoa, Cucumber, Tomato, Roasted Corn.

\* Choose your dressing.

## LIGHTER FARE

### Grove Garden Sauté

Sautéed Seasonal Vegetables and Mushrooms.

Add Protein for Additional Price. **\$10**

### \*Seared Ahi Tuna

Seaweed Salad, Pickled Ginger, Avocado, Wasabi. **\$13**

## SOUPS

### Soup of the Day

Please ask your server. **Cup \$6 | Bowl \$8**

## SANDWICHES

*Choose 1 Side*

### Chicken Salad Croissant

Avocado, Arugula. **\$12**

### The Double Dipper

Hoagie Bun, Shaved Roast Beef, Provolone, Herb Jus. **\$13**

### The Southerner

Brioche Bun, Fried Chicken, Lettuce, Tomato, Spicy Aioli, Provolone, Pickles. **\$13**

### \*The Grove Burger

Griddled Brioche, Lettuce, Tomato, Onion, Bacon, Cheddar Cheese. **\$14 (Add Avocado or Fried Egg - \$1)**

## SALADS

### Manor House Chop

Seasonal Greens, Cucumbers, Cherry Tomatoes, Heirloom Carrots, Watermelon Radish, Oregano Vinaigrette. **\$9**

### Caesar

Chopped Romaine, Shaved Parmesan, Brioche Croutons, Cherry Tomatoes, Poached Egg, Caesar Dressing. **\$10**

### Fall in Love

Romaine, Arugula, Butternut Squash, Roasted Parsnips, Candied Pecans, Dried Cranberries, Cranberry Vinaigrette. **\$13**

**Add: Chicken \$4 | \*Steak \$5 | \*Salmon \$6  
\*Shrimp \$6 | \*Ahi Tuna \$6**

*Dressings: Buttermilk Ranch, Herb Balsamic Vinaigrette, Lemongrass Vinaigrette, Oregano Vinaigrette, Lemon Avocado Vinaigrette, Bleu Cheese, Honey Mustard, Caesar*

## SIDES

*Cup of Soup, Fruit & Berries, Side Salad, French Fries, Sweet Potato Fries, Housemade Chips.*

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# DINNER



## LIGHTER FARE

### Fried Calamari

Tartar Sauce & Grilled Lemon. **\$13**

### Charcuterie Board

\*Assorted Cheeses, Fruits, House Salami, Crackers. **\$15**

## SOUPS

### Soup of the Day

Please ask your server.

**Cup \$6 | Bowl \$8**

## ENTRÉES

### Spatchcock Chicken

Truffle Miso Brussels Sprouts, Celeriac Mash.

**\$18**

### \*Pecan Crusted Salmon

Choice of One Side & One Sauce

6oz. **\$20**

## SALADS

### Chopped Salad

Romaine, Kale, Heirloom Tomatoes, Mulberries, Cucumber, Riced Cauliflower, Kalamata Olives, Lemongrass Vinaigrette. **\$11**

### Spinach Bacon Salad

Pickled Onions, Crispy Bacon, Cherry Tomatoes, Toasted Pecans, Bleu Cheese, Warm Bacon Dressing. **\$12**

**Add: Chicken \$4 | \*Steak \$5 | \*Salmon \$6  
\*Shrimp \$6 | \*Ahi Tuna \$6**

Dressings: Buttermilk Ranch, Herb Balsamic Vinaigrette, Lemongrass Vinaigrette, Oregano Vinaigrette, Lemon Avocado Vinaigrette, Bleu Cheese, Honey Mustard, Caesar

### \*Miso Marinated Black Bass

Butternut Squash, Ponzu Broccolini, Grilled Lemon. **\$26**

### \*Wagyu Ribeye

Choice of One Side & One Sauce

10oz. **\$55**

## SIDES - (Add a Side-\$6)

Roasted Butternut Squash

Sweet Potato Ricotta Ravioli with Sage Butter

Honey Glazed Heirloom Carrots

Roasted Spiced Beets

Garlic Butter Broccoli

## SAUCES

Wild Mushroom, Herb Demi, Bearnaise, Lemon Butter Sauce, Steak Butter

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## DESSERTS

ALL DESSERTS - \$10

### Traditional Carrot Cake

*Katie's Specialty with Caramel Drizzle.*

### New York Style Cheesecake

*Silky & Not Too Sweet, Topped with  
House-Made Seasonal Fruit Sauce.*

### Gluten Free Chocolate Brownie

*The Guilt-Free Dessert  
You've Been Looking for!*

### Seasonal Fruit Cobbler

*Traditional Southern Cobbler*

### Oven Baked Cookie à la Mode

*Rocky Road Chocolate Cookie in a Skillet  
with Your Choice of Ice Cream.*

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