



BREAKFAST

Tomato Toast

*Crushed Avocado, Sliced Tomato, Turkey, Olive Oil. Sea Salt,
Sunny Side Up Egg. **\$10***

Chicken Fried Chicken Biscuit - \$12

*Crisp Chicken Breast with Sliced Tomato, American Cheese
on a Buttermilk Biscuit.*

Breakfast Burrito \$9

*Cheesy Scrambled Eggs with Bacon or Sausage, Breakfast
Potatoes, (Add Avocado, Spinach or Mushrooms - \$2)*

*Two Egg Breakfast

*Two Eggs Any Style, Choice of Two Sides. **\$10**
(Extra Egg - \$1)*

Manor House Shingle

*Texas Toast, Sausage, American Cheese, Bacon, Over Easy Egg,
Buttermilk Sage Sausage Gravy, Choice of Side. **\$12***

Homemade Waffle

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

Apple Butter Pancakes

*(3) Buttermilk Pancakes, Maple Syrup, 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

Fried Pickles

w/ Ranch. **\$8**

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



LIGHTER FARE

Garden Sauté

Sautéed Seasonal Vegetables and Mushrooms.
(Add Protein for Additional Price.) **\$10**

*Ahi Tuna Poke Tostada

Corn Tostada, Cabbage, Avocado, Togarashi,
Spicy Aioli. **\$13**

SOUPS

Soup of the Day

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

SANDWICHES

Choose 1 Side

Chicken Salad Croissant

Avocado, Mixed Greens. **\$12**

Mahi Tacos

Corn Tortillas, Shaved Cabbage, House Salsa, Cotija Cheese, Spicy Aioli. **\$13**

The Rachel

Shaved Turkey, Coleslaw, Swiss Cheese, 1000 Island Dressing on Rye Bread.. **\$13**

The Southerner

Grilled Chicken, Lettuce, Tomato, Sweet Pickles, Spicy Aioli, Pepper Jack Cheese on Brioche. **\$13**

*The Grove Burger

Lettuce, Tomato, Onion, Sweet Pickles, Cheddar Cheese on a Brioche Bun. **\$14 (Add Avocado or Fried Egg - \$1)**

*Turkey Burger also available.

SALADS

Manor House Chop

Seasonal Greens, Cherry Tomatoes, Cucumbers,
Red Onion, Kalamata Olives, Feta Cheese. **\$9**

Green Papaya Salad

Chopped Romaine, Cabbage, Shredded Carrot,
Cashews, Cilantro, Lemongrass Dressing. **\$10**

Wedge Salad

Iceberg Lettuce, Blue Cheese Crumbles, Bacon,
Onion, Heirloom Tomato. **\$13**

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

*Dressings: Buttermilk Ranch, Balsamic, Caesar,
Italian, Blue Cheese, Honey Mustard, 1000 Island,
Lemongrass Vinaigrette*

SIDES

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

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DINNER



LIGHTER FARE

Fried Okra

Smoked Heirloom Tomato Jam. **\$12**

Lamb

Pickled Fennel, Green Beans, & Fresh Mojito. **\$15**

Prawn Cocktail

Cocktail Sauce, Tartar Sauce, & Lemon. **\$16**

SOUPS

Soup of the Day

Please ask your server.

Cup \$6 | Bowl \$8

ENTRÉES

*Prime Striploin

Watermelon, Pickled Peppers, Grilled Red Onion,
Cilantro, Heirloom Corn, Cotija Cheese. **\$38**

*Pan Seared Scallops

Asparagus, Sunchokes, Wild Mushrooms,
& Honeysuckle Butter. **\$35**

SALADS

House Salad

Summer Greens, Heirloom Cherry Tomatoes, English
Cucumber, Carrot Ribbons, & Grilled Baguette. **\$11**

Caesar Salad

Romaine, Parmesan, Brioche Croutons,
& Cracked Pepper. **\$12**

Sweet Summer Salad

Watercress, Mixed Berries, Peach, Goat Cheese, &
Champagne Dressing. **\$13**

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

Dressings: Buttermilk Ranch, Balsamic, Caesar,
Italian, Blue Cheese, Honey Mustard, 1000 Island,
Champagne Vinaigrette

*Ocean Trout

Field Bean Succotash, Heirloom Tomato,
Lemon Herb Pan Sauce. **\$26**

Airline Chicken Breast

Fava Beans, Morel Mushrooms,
Fingerling Potatoes, Chicken Glaze. **\$23**

SIDES - (Add a Side-\$6)

Garlic Mashed Potatoes

Green Pea Risotto

Heirloom Baby Carrots

Asparagus

Garlic Butter Broccolini

SAUCES

Wild Mushroom, Herb Demi, Lemon Butter

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DESSERTS

ALL DESSERTS - \$10

Oven Baked Cookie à la Mode

*Chocolate Chip Cookie Baked
in a Skillet with Vanilla Gelato.*

Gluten Free Chocolate Cake

with Chocolate Buttercream.

Carrot Cake

Caramel Buttercream, Caramel Sauce.

Traditional Crème Brûlée

Tahitian Vanilla, Crisp Sugar Topping

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KIDS MENU

Enjoy our menu every day!

Chicken Quesadilla

*Flour Tortilla, Mozzarella, Cheddar,
Choice of Side. **\$6.99***

Grilled Cheese

*American Cheese, Texas Toast,
Choice of Side. **\$6.99***

(Add Avocado or Tomatoes - \$1)

Grove Kids Pasta

*Choice of Chicken Alfredo, Marinara & Cheese
or Butter & Cheese. **\$6.99***

Homestyle Chicken Tenders

*Choice of Side. **\$7.99***

Chicken Bowl

*Steamed Rice & Broccoli. **\$7.99***

Filet 4oz.

*French Fries & Asparagus. **\$8.99***

SIDES

French Fries

Sweet Potato Waffle Fries

Fruits and Berries

Side Salad with Ranch

Chips

TRELLIS MENU



SMALL BITES

Hummus Platter - Warm Pita & Veggies. **\$10**

Chicken Wings - Blue Cheese, Ranch, Celery, Carrots. **\$10**

FLATBREADS

Margherita

Mozzarella, Cherry Tomato, Basil, Parmesan. **\$12**

Veggie Delight

Baby Spinach, Mushrooms, Garlic, Onion, Oven Dried Tomato, Tomato Sauce, Mozzarella. **\$13**

HANDHELDS

Choose 1 Side

Grilled Chicken Sandwich

Lettuce, Tomato, Onion, Pickle, Cheddar Cheese. **\$12**

*Mahi Tacos

Corn Tortillas, Shaved Cabbage, House Salsa, Cotija Cheese, Spicy Aioli. **\$13**

Black Bean Burger

Brioche Bun, Lettuce, Tomato, Avocado, Spicy Aioli, Pepperjack Cheese. **\$13**

*Grove Burger

Brioche Bun, Lettuce, Tomato, Onion, Pickle, Cheddar Cheese. **\$14**

LITTLE SWIMMERS

Choose 1 Side

Chicken Tenders

\$8

Cheese Flatbread

\$9

Kids' Burger

\$10

SIDES

French Fries, Sweet Potato Fries, Fruit, Side Salad

POOL BOD

Garden Salad

Carrots, Cucumber, Radish, Cherry Tomato, Oregano Vinaigrette. **\$11**

Summer Love

Arugula, Granola, Cashews, Feta Cheese, Summer Berries, Lemon Avocado Dressing. **\$12**

Caesar

Garlic Brioche Croutons, Parmesan Cheese, Cherry Tomatoes. **\$12**

Kale Yeah! Bowl

Kale, Romaine, Ancient Grains, Parmesan, Tomato, Avocado, Roasted Almonds, Balsamic Dressing. **\$15**

Ooodles of Noodles

Rice Noodles, Cucumber, Cherry Tomato, Thai Basil, Cilantro, Cashew, Avocado, Lemongrass Dressing. **\$15**

ADD:

Chicken \$4 | *Steak \$5

***Shrimp \$6 | *Salmon \$6**

SWEETS

Ice Cream Sandwich

\$5

Chocolate Cupcake

\$5

Vanilla Cupcake

\$5

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