



B R E A K F A S T

Avocado Tomato Toast

*Crushed Avocado, Sliced Tomato, Sea Salt,
Sunny Side Up Egg, Choice of Side. **\$10***

B.Y.O.B.

*Biscuit or Croissant
Ham, Sausage, Bacon or Fried Chicken,
American, Swiss, Cheddar or Pepper Jack Cheese,
Fried Egg, Gravy, Choice of Side. **\$12***

Breakfast Burrito

*Cheesy Scrambled Eggs with Bacon or Sausage,
Breakfast Potatoes, Choice of Side
(Add Avocado, Spinach or Mushrooms - \$2). **\$9***

*Two Egg Breakfast

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

Liberty Toast

*French Toast Sandwich with Fried Egg, Ham, Sausage, Bacon,
Swiss, Powdered Sugar, Honey, Choice of Side. **\$12***

Butter Bee's Berry Brown Sugar Oatmeal

*Oats, Butter, Honey, Cream, Brown Sugar, Seasonal Berries. **\$10***

Pancakes (3) or Waffle

*Maple Syrup, Powdered Sugar, 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, Breakfast Potatoes,
Seasonal Fruit (Only Berries - Add \$1), Granola Parfait,
House Baked Biscuit, Choice of Toast, 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.**

LUNCH



SOUPS- Cup \$6 | Bowl \$8

Lobster Bisque

Cognac Essence, Lobster Ravioli.



Soup of the Day

Please ask your server.

Beef Chili or Tomato Basil

Available every day.

ENTRÉES

Garden Sauté

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

Beer Battered Prawns & Onion Rings

Shrimp, Onion Rings, Tartar Sauce. **\$13**

Honey Glazed Chicken Sandwich

Lettuce, Pickle, Candied Bacon, Sriracha Aioli
on King's Hawaiian Roll, Choice of Side. **\$13**

Grilled Mahi Sandwich

Artisan Greens, Tomato, Onion, Pickle,
Honey Vinaigrette, King's Hawaiian Roll, Choice of Side. **\$15**

*The Grove Burger

All Beef Patty, White Cheddar Cheese, Lettuce, Tomato, Onion, King's Hawaiian Roll, Choice of Side.
\$14 (Add Avocado, Bacon or Fried Egg - \$1) *Turkey Burger also available.

Build a Sandwich - \$12

Protein (Choose 1): Ham, Turkey, Grilled Chicken Breast, Roast Beef, Chicken Salad, Tuna Salad,
Egg Salad, Pimento Cheese

Cheese (Choose 1): American, Provolone, Cheddar, Swiss, Pepper Jack

Toppings: Lettuce, Tomato, Onion, Pickle, Avocado

Breads: Sourdough, Wheat, Rye, Pumpernickel, Hoagie, Croissant, King's Hawaiian Roll

SALADS

House Salad

Locust Basin Farms Greens, Heirloom Cherry
Tomatoes, English Cucumber, Carrot Ribbons,
Choice of Dressing. **\$11**

Caesar Salad

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

Winter Crunch Salad

Locust Basin Farms Greens, Granny Smith Apple,
Dried Cranberries, Candied Pecans, Goat Cheese,
Honey Vinaigrette. **\$13**

Greek Salad

Romaine, Kalamata Olives, Bell Peppers, Onions,
Heirloom Tomatoes, Feta Cheese, Pita Croutons,
Tzatziki Dressing. **\$14**

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,
Honey Vinaigrette, Tzatziki

SIDES

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

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.*



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 ***

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.*

DINNER



LIGHTER FARE

Fig & Blue Cheese Flatbread

Mission Figs, Caramelized Onions, Prosciutto, Arugula, Balsamic Glaze. **\$13**

Pan Seared Scallops

Mushroom Risotto. **\$15**

Rainbow Trout

Rosemary Fingerlings, Bacon Lardon, Crisp Chickpeas, Haricot Verts. **\$16**

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

Lobster Bisque

Cognac Essence, Lobster Ravioli.



Soup of the Day

Please ask your server.

Beef Chili or Tomato Basil

Available every day.

SALADS

House Salad

Locust Basin Farms Greens, Heirloom Cherry Tomatoes, English Cucumber, Carrot Ribbons, Choice of Dressing. **\$11**

Caesar Salad

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

Winter Crunch Salad

Locust Basin Farms Greens, Granny Smith Apple, Dried Cranberries, Candied Pecans, Goat Cheese, Honey Vinaigrette. **\$13**

Greek Salad

Romaine, Kalamata Olives, Bell Peppers, Onions, Heirloom Tomatoes, Feta Cheese, Pita Croutons, Tzatziki Dressing. **\$14**

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, Honey Vinaigrette, Tzatziki

ENTRÉES



Please ask your server about tonight's Chef's Feature.

*Braised Short Rib Tagliatelle Pasta

Oven Roasted Tomatoes, Butternut Squash, Sage, Beef Demi. **\$38**

*Filet (7oz)

Potato Gratin, Garlic Asparagus, Veal Demi. **\$38**

*Chilean Sea Bass

Fennel, Wild Mushrooms, Fall Herbs. **\$32**

Lemon Ricotta Ravioli

Basil, Heirloom Cherry Tomatoes, Broccolini, Pan Sauce. **\$24**

*Honey Cedar Plank Salmon

Pine Seed Risotto, Oven Roasted Tomatoes. **\$24**

Chicken Pot Pie

Fingerling Potatoes, Carrots, Parsnips, Haricot Verts, Puff Pastry Top. **\$20**

SIDES - (Add a Side-\$6)

Mashed Potatoes / Mushroom Risotto / Asparagus



Please ask our Culinary Team about special items that may not be listed.

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.



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

DESSERT



SWEET TOOTH

Oven Baked Cookie à la Mode

Chocolate Chip Cookie Baked in a Skillet w/ Vanilla Gelato....\$10

Cranberry Orange Cobbler

Served Warm w/ Gelato....\$10

New York Cheesecake

Served with Strawberry or Turtle Topping....\$10

Chocolate Mousse (GF)

Soft and light, made with dark chocolate....\$10

Chocolate or Vanilla Gelato....\$5

** Seasonal Flavors Also Available.*

Chocolate or Vanilla Milkshake....\$8

DESSERT WINES

Michelle Chiarlo

Moscato (3oz) \$8

Domaine de Durban

Muscat (3oz) \$12

Chateau Villefranche

Sauternes (3oz) \$18

Kiona

Ice Wine (3oz) \$12

Heitz

Port (3oz) \$12

Taylor Fladgate

20 Year Tawney Port (3oz) \$18

AFTER DINNER COCKTAILS

Chocolate Espresso Martini - \$10

Godiva Dark Chocolate Liqueur, Vanilla Vodka, Crème de Cacao, Cream, Espresso Beans.

Key Lime Pie Martini - \$10

Vanilla Vodka, Triple Sec, Pineapple Juice, Lime Juice, Graham Cracker.

Blueberry Martini - \$10

Blueberry Vodka, Triple Sec, Lemon Juice, Splash of Cranberry Juice, Muddled Blueberries.

Peach Cobbler - \$8

Peach Vodka, Frangelico, Cream, Graham Cracker.

Iced Irish Coffee - \$8

Tullamore Dew, Ground Espresso, Cold Brew Coffee.

Strawberry Moscow Mule - \$8

Vodka, Ginger Beer, Lime Juice, Muddled Strawberries.