



BREAKFAST

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

Ham & Heritage Bean

Leeks, Thyme, Garlic, Shallots.



Soup of the Day

Please ask your server.

Beef Chili or Tomato Basil

Available every day.

ENTRÉES

Garden Sauté Bowl

Asparagus, Broccolini, Carrots, Brussels Sprouts, Garlic, Leeks, Wild Mushrooms, & Steamed Brown Rice (Add Protein for Additional Price). **\$12**

BBQ Chicken Sandwich

Joyce Farms Chicken Breast, Grilled Poblano, White Cheddar, Lettuce, Tomato, Grilled Onions, King's Hawaiian Roll, Choice of Side. **\$13**

Grilled Mahi Sandwich

Vinegar Slaw, Spicy Brown Honey Mustard, King's Hawaiian Roll, Choice of Side. **\$14**

The Club Sandwich

Boar's Head Smoke Master Ham, Honey Roasted Turkey, Nueske's Bacon, Lettuce, Tomato, Onion, Sourdough, Choice of Side. **\$14**

Mahi Tacos

Shaved Romaine, Jalapeño, Tomato, Spicy Aioli, Choice of Side. **\$14**

*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, Croissant, King's Hawaiian Roll

SALADS

House Salad

Locust Basin Farms Greens, Heirloom Cherry Tomatoes, English Cucumber, Carrot Ribbons, Choice of Dressing. **\$12**

Caesar Salad

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

Spring Harvest

Baby Kale, Granny Smith Apple, Clementine, Almonds, White Cheddar, Watermelon Radish, Apple Cider Vinaigrette. **\$13**

Greek Salad

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

ADD:

Chicken \$5 | *Grilled Tenderloin \$6
***Salmon \$6 | *Shrimp \$7 | *Ahi Tuna \$7**

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

SIDES

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

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BAR BITES

SERVED ALL DAY

Mini Corn Dogs (9PC)
w/ Ketchup & Mustard. \$8

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

Manor House Nachos
*Cheddar, Mozzarella, Lettuce, Tomatoes, Green Onions,
Jalapeños, Sour Cream & Salsa. \$9*
Add: Chicken \$4 | *Beef \$5 | *Shrimp \$7

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 our House Dry Rub,
Blue Cheese, Ranch, Celery, Carrots. \$12*

Quail Sliders (2PC)
Quail Breast, Bacon, Truffle, Watercress, Quail Egg, Brioche. \$13

GET YOUR PIZZA IN:
PERSONAL FLATBREAD | CAULIFLOWER CRUST
MEDIUM 8" PIZZA | LARGE 14" PIZZA

12" Cauliflower Crust
Tomato Sauce, Mozzarella Cheese. - \$16
Additional Toppings - 25¢ each

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

Pepperoni - \$11/\$12/\$15
Tomato Sauce, Pepperoni, Mozzarella Cheese.

Supreme - \$11/\$13/\$16
*Tomato Sauce, Pepperoni, Sausage, Olives, Onions, Peppers,
Roasted Tomatoes, Mushrooms, Mozzarella Cheese.*

Build Your Own Pie - \$11/\$13/\$16

Choice of Sauce: BBQ, Tomato, Alfredo

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

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DINNER



LIGHTER FARE

Pan Seared Quail Breast

Truffle Gnocchi, Peas, Parmesan. **\$13**

Soft Shell Crab

Almond Crust, Apple Slaw, Grilled Lemon, Honeycomb, Bacon Lardons. **\$15**

Lobster Ravioli

Garlic, Leeks, Parmesan, White Wine Pan Sauce. **\$16**

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

Ham & Heritage Bean

Leeks, Thyme, Garlic, Shallots.



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. **\$12**

Caesar Salad

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

Spring Harvest

Baby Kale, Granny Smith Apple, Clementine, Almonds, White Cheddar, Watermelon Radish, Apple Cider Vinaigrette. **\$13**

Greek Salad

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

**Add: Chicken \$5 | *Grilled Tenderloin \$6 | *Salmon \$6
*Shrimp \$7 | *Ahi Tuna \$7**

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

ENTRÉES



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

Spring Squash Duet

Butternut Squash, Spaghetti Squash, Wild Mushrooms, Root Vegetable Medley, Arugula, Baby Squash, Truffle Pesto. **\$22**

*Grilled Swordfish

Steamed Rice, Caulilini, Leeks, Garlic, Sesame, Pineapple Salsa. **\$30**

*Orecchiette Pasta & Herb Roasted Game Hen

Heirloom Tomato, Feta Cheese, Spinach, Garlic, Leek, Pulled Game Hen. **\$32**

*Pan Seared Halibut

Heirloom Baby Tomatoes, Baby Leeks, Wild Mushrooms, Opal Basil. **\$36**

*1855 Prime Filet (7oz)

Skillet Potatoes, Broccolini, Veal Demi. **\$38**

*Lamb Rack

Haricot Verts, Fennel, Endive, Heritage Beans, Almonds, Lemon, Mint. **\$38**

*1855 Prime Delmonico

Mashed Potatoes, Crisp Brussels w/ Bacon, Bordelaise Sauce. **\$45**

(Add a Side-\$6)

TABLE SIDES

Potato Purée / Mushroom Risotto
Asparagus / Wild Mushrooms

SIGNATURE SIDES

Garlic Broccolini / Pimento Mac & Cheese
Potato Gratin



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

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DESSERT



SWEET TOOTH

Oven Baked Cookie à la Mode

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

Lemon Blueberry Buttermilk Cake

Velvety Lemon Cake w/ Juicy Blueberries & Silky Italian Meringue Buttercream.... **\$10**

Chocolate or Vanilla Gelato....

** Seasonal Flavors Also Available.* **\$5**

GooGoo® Cheesecake

Layers of Creamy Chocolate & Marshmallow Cheesecake w/ Toasted Peanuts & Caramel Sauce. Topped w/ Bite Size Pieces of Nashville's Famous GooGoo® Cluster.... **\$10**

Macaron Flight (GF)

Dark Chocolate Hazelnut, Mimosa, Key Lime, Strawberry Basil.... **\$10**

Chocolate or Vanilla Milkshake....

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

– \$10 –

Grasshopper

Crème de Menthe, Crème de Cacao, Cream, Chocolate Swizzle.

White Chocolate Raspberry

Raspberry Rum, Godiva White Chocolate Liqueur, Frangelico, Fresh Raspberries.

Chocolate Espresso Martini

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

Key Lime Pie Martini

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

Blueberry Martini

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

Strawberry Moscow Mule

Vodka, Ginger Beer, Lime Juice, Muddled Strawberries.



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