DINNER

STARTERS

Country Ham and Eggs	\$12
Deviled Eggs, Pepper Jelly, Chives, Balsamic Glaze	
Smoked Salmon Platter	\$13
Red Onions, Cucumbers, Fried Capers, Bourbon Smoked Paprika Seasoned Naan	
Cheeses and Charcuterie	\$14
House Made Jams, Grove Honey, Pickled Mustard Seeds, Crackers	
SOUPS	
Tomato Basil	Cup\$4/Bowl\$8
Garlic Croutons and Micro Greens	•
Soup of the Day	Cup\$4/Bowl\$8
Turtle Soup	:up\$8/Bowl\$12
Micro Greens	арфо/2011412
SALADS	
House Garden	¢7
Mixed Greens, Cucumbers, Tomatoes, Shaved Carrots, Red Onions, Parmesan, Croutons. Tossed in a Balsamic Vinaignette	•
Caesar	\$8
Hearts of Romaine, Parmesan, Hard Boiled Egg, Croutons, Lemon Wedge. Tossed in a Car Dressing	esar
Bibb Wedge	\$9
Bibb Lettuce, Grape Tomatoes, White Cheddar, Benton's Bacon, Chives. Tossed in a Gree Goddess Vinaigrette	en
Grove Berry Salad	\$8
Mixed Greens, Blackberries, Blueberries, Goat Cheese, Walnuts, Tossed in a Cayenne Vinaigrette	
Grilled Watermelon and Arugula	\$9
Arugula, Feta Cheese, Pickled Red Onions. Tossed in an Herb Champagne Vinaigrette	
Add Chicken \$4 Steak \$8 Shrimp \$8 or Salmon \$7	
ENTRÉE	
House Made Pasta Bolognese	\$20
Bucatini Pasta, Shaved Parmesan, Fried Capers, C & C Gardens Micro Greens	
Seafood Pasta Alfredo	
Smoked Blueberry BBQ Half Chicken	\$23
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Seared Orange Pepper Salmon	
Porcini Dusted Tenderloin	\$35
Squash Casserole, Grilled Asparagus, Grove Garden Heirloom Tomatoes, Blackberry Demi-Glace, C & C Gardens Micro Greens	
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 Food borne Illness