

BREAKFAST

- Biscuits & Gravy** \$8
Buttermilk Biscuit, Sausage Gravy, Fried Egg.
Add Cheese for \$1
- Breakfast Burrito** \$9
Cheesy Scrambled Eggs with Bacon or Sausage,
Breakfast Potatoes. Add Avocado, Spinach or
Mushrooms. \$2
- Buttermilk Pancakes** \$9
(3) Buttermilk Pancakes, Butter, Maple Syrup,
Berries or Bananas. Choice of Side.
- French Toast** \$9
Granola Crusted Texas Toast, Seasonal
Berries, Maple Syrup, Whipped Cream. Choice
of Side.
- Avo Toast** \$10
Crushed Avocado, Olive Oil, Sea Salt, Sunny
Side Up Egg.
- Two Egg Breakfast** \$10
Two Eggs Any Style. Choice of Two Sides.
- Garden Frittata** \$11
Egg Whites, Seasonal Veggies, Feta Cheese,
Mushrooms, Spinach and Choice of Side.
- Create Your Omelet** \$11
Bacon, Sausage, Ham, Onions, Peppers,
Tomatoes, Mushrooms, Spinach and Cheese.
Choice of Side.
- The Health Kick** \$11
Honey Greek Yogurt, Fresh Berries, Granola,
Dried Cranberries, Bananas, Flax Meal, Chai
Seeds and Local Honey.

*** Egg Whites Upon Requests***

SIDES \$1.75

- Cheese Grits
- Country Sausage
- Fruit and Berries
- Country Potatoes
- Applewood Bacon
- Granola Parfait
- Toast- Ask Server

LUNCH

11AM-3PM

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** \$10
Sautéed Seasonal Vegetables and Mushrooms. Add Protein For Additional Price.
- Keto Sliders** \$10
Two Grilled Beef Sliders with Cheddar Cheese, Bacon and Romaine Leaves.

SOUPS

- Beef Chili and Cornbread** Cup\$6/Bowl\$8
Cheese, Sour Cream and Chives.
- Roasted Garlic Tomato** Cup\$6/Bowl\$8
Parmesan, Green Onion.
- Soup of the Day** Cup\$6/Bowl\$8
Please Ask Your Server.

SALADS

- The Manor House** \$8
Seasonal Greens, Cucumbers, Cherry Tomatoes, Cheddar Cheese, Croutons. Tossed in an Oregano Vinaigrette.
- Classic Caesar** \$10
Chopped Romaine, Shaved Parmesan, Polenta Croutons, Lemon Wedge, Cherry Tomatoes. Tossed in a Classic Caesar Dressing.
- Kale** \$12
Smoked Pecans, Granny Smith Apples, Golden raisins, Aged Cheddar, Clementine's. Tossed in a Lemon Avocado Dressing.
- Viet Crunch** \$13
Romaine, Savoy Cabbage, Cashews, Cherry Tomatoes, Asian Herbs, Sesame Seeds. Tossed in a Lemongrass Vinaigrette.
- The Cobb** \$14
Romaine, Cherry Tomatoes, Bacon, Avocado, Ham, Chicken, Egg. Tossed in a Blue Cheese Dressing.
Dressings-Buttermilk Ranch, Herb Balsamic Vinaigrette, Lemongrass Vinaigrette, Blue Cheese, Honey Mustard, Lemon Avocado Vinaigrette, Caesar, Lemon Tahini, 1000 Island.
Add Chicken \$4 Steak \$5 Shrimp \$6 or Salmon \$6

SANDWICHES

- The Dirty Dog** \$9
Bacon Wrapped All Beef Dog Topped with Signature Chili, Green Onions and Queso.
- Stir Fry Banh Mi** \$11
Baguette, Squash, Celery, carrot, Onion, Asian Herbs, Bell peppers, Spicy Mayo, Jalapeño. Choice of Side.
- Chicken Salad Croissant** \$12
Multi Grain Croissant, Avocado, Arugula. Choice of Side.
- Hot Pastrami** \$13
Rye Bread, Hand Shaved Pastrami, Provolone, Pickled Red Onion, Whole Grain Mustard. Choice of Side
- The Breakfast Club** \$13
Texas Toast, Ham, Avocado, Candied Bacon, Pepper Jack Cheese, Spicy Mayo, Lettuce, Tomato, Fried Egg. Choice of Side.
- The Southerner** \$13
Texas Toast, Fried Chicken, Tomato, Lettuce, Spicy Aioli, Provolone, Pickles. Choice of Side.
- The Grove Burger** \$14
Griddled Brioche, Lettuce, Tomato, Onion, Bacon, Cheddar Cheese. Choice of Side. Add Avocado or Fried Egg \$1

SIDES

Cup of Soup, Fruit and Berries, Side Salad, French Fries, Sweet Potato Fries, Housemade 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 Food borne Illness.

DINNER

STARTERS

Stuffed Mushrooms	\$10
Italian Sausage.	
Crab Cakes	\$11
Lemon Chive Remoulade.	
Cheese & Charcuterie Board	\$15
Assorted Cheeses, Fruits, House Salami's, Crackers.	

SOUPS

Roasted Tomato Basil	Cup\$6/Bowl\$8
Parmesan, Green Onion.	
Soup of the Day	Cup\$6/Bowl\$8
Please Ask Your Server.	

SALADS

Ice Berg Wedge	\$12
Blue Cheese Dressing, Crispy Bacon, Cherry tomatoes, Red Onion, Blue Cheese Crumbles.	
Spring Dreams	\$13
Honey Mustard Dressing, Romaine, Arugula, Shaved Fennel, Drunken Goat Cheese, Cashews, Cranberries.	
Heirloom Tomato Salad	\$14
Basil, Shaved Parmesan, Arugula, Pistachios, Balsamic Reduction.	
Add Chicken \$4 Steak \$5 Shrimp \$6 Salmon \$6	
Dressings: Buttermilk Ranch, Herb Balsamic Vinaigrette, Oregano Vinaigrette, Lemongrass Vinaigrette, Blue Cheese, Honey Mustard, Lemon Avocado Vinaigrette, Caesar, Lemon Tahini, 1000 Island.	

ENTRÉE

Manor House Fried Chicken	\$18
Smashed Potatoes, Green Beans, Country Gravy.	
Pecan Crusted Mahi	\$22
Garlic Sautéed Spinach, Roasted Sweet Potatoes, Lemon Bourbon Glaze.	
Ossobuco	\$28
Creamy Polenta, Grilled Asparagus.	

CHOOSE PROTEIN, ONE SIDE AND ONE SAUCE

Cedar Plank Salmon 8oz	\$20
Heritage Pork Chop	\$24
Angus Filet 8oz	\$38

SIDES

**Loaded Baked Potato, Grilled Asparagus, Sautéed Green Beans with Bacon,
House Slaw, Creamed Spinach.**

SAUCES

Three Peppercorn, Creamy Mushroom, Herb Demi, Béarnaise, Herb Butter.

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