

Brunch at The Grove

sunday drinks

BLOODY MARYS

CLEAR SPICY BLOODY MARY 11
hangar one organic chipotle vodka
house made tomato water + basil oil

MARIA VERDE 10
skyy ginger vodka
salsa verde + tomato water

MARY MARY 9
prairie organic vodka + salsa roja
soy sauce + shaved horseradish

CLASSIC BLOODY MARY 8
tito's Texas vodka

CHAMPAGNE MIMOSA

PINEAPPLE MIMOSA 9
skyy infusion pineapple vodka + pineapple juice

MANGO MIMOSA 8
Findlandia mango vodka + orange juice

PASSION MIMOSA 8
X rated fusion vodka + orange juice

***BOTTOMLESS CLASSIC MIMOSA 11**
orange juice
* AVAILABLE FROM 11 AM TO 3PM

MARGARITA / MOJITO

BANANA MARGARITA 10
herradura silver tequila + coconut crunch

CUBAN MOJITO 10
10 cane rum + lime juice + sugar cane

to share | or not | to share

Fresh Fruit Plate 8

Chile con Queso + Guacamole + Salsa 9
tortilla chips

Dustin's Farm Deviled Yard Eggs 8
spanish chorizo + tapenade

***Fresh Fish Ceviche 14**
tropical fruits + chiles + plantain chips

Locally Smoked Salmon Plate 15
capers + arugula + crème fraiche

The Grove Picnic Platter 16
house cured meats + cheese + pickles + rustic bread

soup + small salads

Caesar Salad 7
parmesan dressing + croutons

Local Arugula + Figs 9
blue cheese + spiced pecans

The Grove House Salad 7
mustard shallot vinaigrette

Soup of the Day 7

Side By Side : soup +salad + toast 13

eggs & such

Meyer Lemon & Ricotta Pancakes 10
maple syrup + sweet cream

Brioche French Toast 11
fresh berry compote

The Grove Scramble 12
cheddar + herbs + tomato

The Grove Eggs Benedict 12
arepas + Texas bacon + herb hollandaise

Shrimp + Grits w/ Poached Egg 16
leeks + tomatoes + bacon

Farmers Market Frittata 13

Skirt Steak & Eggs 19
scrambled eggs + tomatillo sauce + queso fresco

salad & sandwiches

Grilled Salmon Salad 18
panzanella + sweet peppers + cucumbers
+ red wine vinaigrette

***Grove Nicoise Salad 19**
rare tuna + olives + potatoes + eggs + vine beans
+ grape tomatoes + extra virgin olive oil

The Grove Cheese Burger 13
bacon +chiles + avocado

Pulled Rotisserie Chicken Tacos 12
grilled corn + salsa verde + queso fresco

Soft Shell Crab BLT 15
home made tartar + marinated black eyed peas

bakery | 5 ea.

Pecan Sticky Buns
Buttermilk Biscuits
Banana Bread
Coffee Cakes

sides | 7 ea.

Rotisserie Potatoes
Broccoli + Horseradish
Texas Cheddar Cheese Grits
House Made Sausage Patty
House Made Lamb Patty
Texas Bacon
Eggs

20% gratuity for parties of 6 or +

Please let your server know of any food allergies

* Consuming rare or not fully cooked proteins could be potentially hazardous to your health.

When possible The Grove uses local & organic products. We would like to thank these local farms & purveyors for their hard work & support in providing sustainable food.

ALL WE NEED FARM [Needville, Texas] ANIMAL FARM [Cat Springs, Texas] ATKINSON FARM [Spring ,Texas] BROKEN ARROW RANCH [Ingram, Texas] BRYAN FARM [Hockley, Texas] CHEESY GIRL CHEESE [Sealy , Texas] COUNTRY SIDE FARM [Cedar Creek , Texas] COOPER FARM [Fairfield, Texas] GUNDERMAN FARM [Glen Flora, Texas] HOEINGHAUS FARM [Weimar, Texas] HOMESWEET FARM [Brenham, Texas] KNOPP BRANCH FARM [Edna, texas] PEA PATCH [Wispering Pine, Texas] Premium Natural Beef [Lone Wolf, Oklahoma] RIO GRANDE ORGANICS [Rio Grande Valley, Texas] SWEDE FARM [Waller, Texas] TRENTINO GELATO [Houston, Texas] VELDHUZIEN FARM [Dripping Springs, Texas] WOOD DUCK FARM [Cleveland, Texas]