

FIRST [choose one]

THE GROVE HOUSE SALAD
MUSTARD SHALLOT VINAIGRETTE

LOCAL ARUGULA + FIGS
BLUE CHEESE + SPICED PECANS

DAILY SOUP

DUSTIN'S FARM DEVEILED YARD EGGS
SPANISH CHORIZO + TAPENADE

HUMMUS PLATE
SEASONAL & LOCAL VEGETABLES

*FRESH FISH CEVICHE
TROPICAL FRUITS + CHILES + PLANTAIN CHIPS

SAUTEED BABY ARTICHOKE
LEMON AIOLI

THE GROVE PICNIC PLATTER
HOUSE CURED MEATS + CHEESE + PICKLES



THE GROVE

HOUSTON RESTAURANT WEEK

BENEFITING: THE HOUSTON FOOD BANK

\$35 | 3 COURSE MENU [EXCLUDING BEVERAGES, TAX + GRATUITY]

NO SUBSTITUTIONS | 20% GRATUITY FOR PARTIES OF 6 OR +
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

* CONSUMING RARE OR NOT FULLY COOKED PROTEINS COULDBE POTENTIALLY HAZARDOUS TO YOUR HEALTH.

SECOND [choose one]

HAND ROLLED FETTUCCINE
BABY SCALLOPS + SUMMER CORN + BASIL

GRILLED SHRIMP BROCHETTE
BRAISED BABY CARROTS + ENGLISH PEAS + ALMOND OREGANO PESTO

*SEARED AHI TUNA
SPICY CUCUMBER SALAD + KAFFIR LIME + COCONUT BROTH

BRICK PRESSED CORNISH HEN
LEMON + ROOF TOP ROSEMARY FRIES

COLORADO LAMB T-BONE
BRAISED LAMB TAMALES + MOLE SAUCE

WOOD GRILLED SALMON FILET
GRILLED CORN + JICAMA + TOMATO VINAIGRETTE

4 OZ. PETIT FILET
MASHED POTATOES + BROCCOLINI + BRASSERIE BUTTER

ROASTED PORK LOIN
PICKLED WATERMELON SALAD + CORNBREAD

THIRD [choose one]

TEXAS PECAN + BROWN BUTTER CAKE
VANILLA ICE CREAM

CHOCOLATE SOUFFLE CAKE
VANILLA CRÈME ANGLAISE + FRESH BERRIES

KEFIR LIME PANNA COTTA
BERRY PUREE + CITRUS COOKIES