

THE GROVE KITCHEN

American Rustic Cooking

TO SHARE // OR NOT // TO SHARE

Guacamole + Chile con Queso + Salsa
tortilla chips // 9

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

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

Stuffed Squash Blossoms
Texas goat cheese + basil + pine nuts // 12

Soft Shell Crab
summer vegetables + tomato vinaigrette // 15

Fried Gulf Shrimp
red jalapeño ginger sauce // 13

Farmers Market Pizzette // 14

Pulled Slow Roasted Pork w/ Corn Cakes
maple sweet & sour sauce // 11

The Grove Picnic Platter
artisan meats + cheese + pickles // 16

Long Island Duck Meat Balls
grain mustard sauce // 12

Smoked Texas Quail Skewers
pineapple bourbon dipping sauce // 14

SIMPLE SALADS

Caesar Salad
parmesan dressing + croutons // 7

Iceberg Salad
blue cheese + bacon // 7

The Grove House Salad
grilled lemon vinaigrette // 7

Local Arugula + Fig Salad // 9
Texas Goat Cheese

Side by Side
soup + salad + toast // 13

SOUP OF THE DAY // 7

CHEF SALADS

Caesar Salad w/ Rotisserie Chicken
parmesan dressing + croutons // 16

Heirloom Tomatoes
queso fresco + fresh herbs // 12

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

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

Spicy Gulf Shrimp Salad/Avocado & Mango
romaine + queso fresco + serrano chiles // 18

ARTISAN CHEESE // 5 per selection

Veldueizen Gold Cheddar [TX]

Maytag Blue [IA]

Cheesy Girl Buff [TX]

Pure Luck Del Cielo Brie [TX]

Aged Gouda [HOL]

FRUIT MOSTARDA
+ SABA
+ TOAST

BURGERS & SANDWICHES

The Grove Cheese Burger
bacon + chiles + avocado // 13

Gulf Coast Shrimp Burger
spicy avocado mayonnaise + fennel slaw // 16

Pulled Rotisserie Chicken Sandwich
aged gouda + grilled onions + aioli // 13

Veggie Sandwich w/ Roasted Peppers
tomatoes + avocado + sprouts + provolone // 12

House Made Lamb Burger
cucumber yogurt + Texas goat cheese // 15

CAST IRON SEARED

Alaskan Halibut
peas + carrots + mint salad // 29

Seared Ahi Tuna
spicy cucumber salad + baby coconuts // 31

Local Gulf Fish in Parchment
summer squash + fennel + white wine + olives // 27

Day Boat Scallops
caramelized cauliflower + smoked paprika // 32

House Cured Pork Chop
local field peas + vidalia onions // 29

Roasted Duck Breast
Johnny cakes + fresh cherries // 28

ON THE SPIT

Texas Organic Chicken
yukon potatoes + herbs + olive oil // 19

Chef's Daily Rotisserie // MKT

sides

The Grove Mashed Potatoes
bacon + cheese + chives // 7

Grilled Sweet Potatoes // 7

Broccoli + Horseradish // 7

Corn Off the Cob
chile + lime + cotija // 7

Rotisserie Potatoes // 7

Spicy Greens // 7

FROM THE WOOD FIRE

Salmon Filet
grape tomatoes + grilled corn + chile + lime // 27

Whole Black Bass
spicy greens + pepper relish // 28

Kona Kampachi
local tomato water + cucumber noodles + chili oil // 31

Colorado Lamb Sirloin + House Merguez Sausage
baby eggplant + roasted garlic + strained yogurt // 26

Filet Mignon
grove mashed potatoes + broccoli + brasserie butter // 38

Sirloin Cap Steak
grilled sweet potatoes + grove steak sauce // 22

Charcoal Grilled Skirt Steak
chili cheese fries + tomatillo + fresh jalapeños // 27

Charcoal Grilled Ribeye
grilled onion + roasted cluster tomatoes // 32

FAMILY STYLE CHEF'S TASTING \$68 PER PERSON

2 or + please
entire tables only

THE
GROVE
RESTAURANT • BAR • VIEW
Houston // Texas

20 % gratuity for parties of 6 or +
Please let your server know of any food allergies