

BREAKFAST ALL DAY

CLASSIC EGG BREAKFAST organic scrambled, poached or any style with sourdough toast, housemade jam & grove kale salad add bacon or sausage 3.95 add prosciutto 4.95	9.95
PROSCIUTTO & EGG TOAST prosciutto, sunny side up egg, whipped ricotta, pumpkin seed pesto, parmesan on toasted sourdough & a green salad	14.50
ORGANIC EGG WHITE FRITTATA cremini mushrooms, roasted asparagus, roasted tomatoes, arugula salad, pecorino	14.95
CROQUE MADAME black forest ham, tomato, whole grain mustard, gruyere, sunny side up egg, open faced & warm on rustic farm loaf & grove kale salad	14.95
SWEET POTATO HASH roasted sweet potatoes, cauliflower rice, roasted mushrooms, avocado, feta, tomatillo salsa, seasonal sprouts, sunny side up egg gf	14.25
THE BREAKFAST SANDWICH scrambled egg, tomato, arugula, garlic mayo on housemade english muffin & grove kale salad add avocado 2.25 add bacon, turkey or ham 3.25	9.25
FANCY BREAKFAST SANDWICH two over easy eggs, gruyere, bacon, arugula, mayo, “fancy” hot sauce on housemade english muffin & grove kale salad	11.95
THE BURRITO scrambled egg, bacon, potatoes, cheddar, green chile, herb crème fraiche, toasted tortilla, with roasted tomato jalapeno salsa order it omelette style, no tortilla gf	12.75

GROVE PANCAKES french style with seasonal fresh fruit, crème fraiche, local honey, maple syrup	12.75
AVOCADO TOAST avocado, hard boiled egg, pickled carrots, beets, seasonal sprouts, super seed mix – chia, sesame, flax, on toasted whole wheat & a green salad	12.50
SMOKED SALMON herb cream cheese, red onion, dill, capers, tomato on housemade english muffin & a green salad	14.95
COCONUT CHIA GRANOLA BOWL grove granola, coconut chia pudding, blueberry compote, coconut, cocoa nibs, super seed mix gf	12.95
HOUSEMADE ENGLISH MUFFIN served with butter & house jam or local honey	3.50

OUR DRINKS

We proudly feature direct trade Intelligentsia Coffee and Tea. All espresso drinks are doubles. Available hot or iced. Organic whole, almond or oat milk available.		
Our teas are organic and our juices squeezed in-house.		
COFFEE	12oz	16oz
grove house brew	3.75	4.25
cold brew	4.00	4.25
latte	5.25	6.25
mocha	6.25	7.25
café au lait	4.25	4.75
americano 3 shots	4.75	
espresso 2oz	3.25	
cappuccino 8oz	4.50	
cortado 4oz	4.25	
TEA & JUICE	12oz	16oz
matcha latte 8oz	6.75	
golden milk latte 8oz	5.25	
chai latte	5.75	6.75
loose leaf hot tea	3.25	3.75
black green herbal		
house brewed iced tea	3.25	3.75
orange juice	4.95	
lemonade	3.25	3.75
arnold palmer	3.25	3.75

ADD A
LITTLE EXTRA

uncured bacon	5.75
tully's local sausage	4.25
la quercia prosciutto	4.95
roasted potatoes with herbed crème fraiche	5.25
organic green side salad	4.95
grove kale salad	6.95
bowl of fresh fruit	6.95

GROVE
MIMOSAS

WITH GRUET DSV 9
classic orange
pomegranate
blood orange ginger
seasonal features



MIMOSA KIT \$45

1 bottle of gruet domaine saint vincent
choose two flavors
served on ice & ready to enjoy

SWEETS

DAILY BAKE

Scones, muffins, cookies & cakes, always baked in-house, changes seasonally. Please see our bakery case or inquire for our daily selection.

SIGNATURE CUPCAKES 3.95 single, 42 dozen	SEASONAL SCONES 4.25 single, 45 dozen
OLD-FASHIONED COOKIES 3.25 single, 36 dozen	FRENCH MACARONS 3.50 single, 15.00 box of 5, 24 dozen available friday – sunday

OUR BREAKFAST IS AVAILABLE
ALL DAY. PLEASE TURN OVER FOR
ADDITIONAL OFFERINGS

SALADS & SOUPS

served with housemade herb roll

FARMERS SALAD mixed greens, roasted golden beets, asparagus, yellow peppers, tomato, marcona almonds, goat cheese with lemon basil vinaigrette	15.95	CHOPPED SALAD chopped romaine, turkey, hard boiled egg, bacon, tomato, avocado, blue cheese with housemade ranch	15.95	MEDITERRANEAN TUNA SALAD albacore tuna salad, marinated artichokes, castelvetro olives, pickled red onion, capers, radish, arugula, fresh herbs with champagne vinaigrette	15.95
SEASONAL SALAD please see our blackboard or inquire	MP	DAILY SOUP please see our blackboard or inquire	5.50 7.00		

SANDWICHES

served with grove kale salad and housemade pickles, available **gf**

GRILLED CHEESE sun dried tomato caper spread, whole grain mustard, pressed on sourdough add caramelized onion or green chile .95ea	11.95	LEMON HERB TURKEY roasted turkey, avocado, fresh herbs, sprouts, lemon herb mayo on whole wheat	14.25	GROVE BLT uncured applewood bacon, tomato, avocado, butter lettuce, garlic aioli on toasted sourdough	13.95
PESTO MOZZARELLA fresh mozzarella, pumpkin seed pesto, avocado, cucumber, sprouts, arugula, italian vinaigrette on toasted on whole wheat	14.95	TUNA TOASTIE albacore tuna salad, white cheddar, pressed on sourdough	13.95	ITALIAN la quercia prosciutto, spicy coppa, genoa salami, provolone, shaved red onion, marinated olives, arugula, italian vinaigrette on toasted sourdough	14.95
		THE BEEF house roasted NM sirloin, onion jam, garlic aioli, arugula, chimichurri on toasted sesame sourdough	13.95		

KIDS SANDWICHES

served with fresh fruit on sourdough

SIMPLE ROASTED TURKEY OR BLACK FOREST HAM W/MAYO	7.95	ORGANIC PB&J WITH HOUSE STRAWBERRY CHIA JAM	6.95	LIL' GRILLED CHEESE WITH WHITE CHEDDAR	6.95
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BRUNCH BEVERAGES

TURN OVER FOR OUR TEA, COFFEE & JUICE OFFERINGS

OFFERINGS CHANGE SEASONALLY

Please see our blackboard for our full selection of:

- MIMOSAS
- COCKTAILS
- BUBBLES
- WINE
- BEER



GROVE MIMOSAS
WITH GRUET DSV 9

- classic orange
- pomegranate
- blood orange ginger
- seasonal features

MIMOSA KIT
\$45

- 1 bottle of gruet domaine saint vincent
- choose two flavors
- served on ice & ready to enjoy