We seek the best of local and organic products to serve to you and always the highest quality seasonal ingredients available. We prepare everything in-house, from scratch, everyday. Our menu changes daily and seasonally. Please see our blackboard or inquire for our current offerings.

**BREAKFAST ALL DAY**

- **CLASSIC EGG BREAKFAST** 7.95
  - organic scrambled, poached or any style with sourdough toast, housemade jam & grove kale salad
  - add bacon or sausage 3.75
- **PROSCIUTTO & ASPARAGUS POACHED EGGS** 12.95
  - la quercia prosciutto, roasted asparagus, two poached eggs, parmesan on sourdough toast & grove kale salad
- **ORGANIC EGG WHITE FRITTATA** 12.95
  - cremini mushrooms, roasted asparagus, roasted tomatoes, arugula salad, pecorino on sourdough toast & grove kale salad
- **CROQUE MADAME** 13.25
  - black forest ham, tomato, whole grain mustard, gruyere, sunny side up egg, open faced & warm on rustic farm loaf & grove kale salad
- **SWEET POTATO HASH** 13.25
  - roasted sweet potatoes, feta, cauliflower rice, avocado, roasted mushrooms, tomatillo salsa, sunflower sprouts, sunny side up egg
- **THE BREAKFAST SANDWICH** 8.50
  - scrambled egg, lettuce, tomato, mayo on housemade english muffin & grove kale salad
  - add avocado 2.25
  - add bacon, turkey or ham 3.25
- **FANCY BREAKFAST SANDWICH** 11.25
  - two over easy eggs, gruyere, bacon, arugula, mayo, “fancy” hot sauce on housemade english muffin & grove kalesalad
- **THE BURRITO** 8.95
  - scrambled egg, tully’s local sausage, goat cheese, green chile in tortilla, with roasted tomato jalapeno salsa
  - try it omelette style, no tortilla gf

**OUR DRINKS**

- **COFFEE**
  - 12oz 16oz
  - grove house brew 2.50 3.50
  - cold brew 4.00 4.25
  - espresso 2oz / 2.75
  - latte 4.25 5.25
  - cappuccino 8oz / 14.25
  - americano / 3 shots 3.75
  - mocha 4.75 5.75
  - cortado 4oz / 3.50
  - cafe au lait 3.75 4.25

- **TEA & JUICE**
  - 12oz 16oz
  - matcha latte 8oz / 6.75
  - golden milk latte 8oz / 5.25
  - chai latte 4.75 5.75
  - loose leaf hot tea 2.50 2.95
  - black / green / herbal 3.25 3.75
  - house brewed iced tea 4.50
  - orange juice 3.25 3.75
  - lemonade 3.25 3.75
  - arnold palmer 3.25 3.75

**GROVE PANCAKES** 9.75
- french style with fresh fruit, crème fraiche, local honey, maple syrup

**AVOCADO TOAST** 10.25
- avocado, hard boiled egg, pickled carrots, radish, sunflower sprouts, lemon aioli on toasted whole wheat & a green salad

**SMOKED SALMON** 12.25
- cream cheese, red onion, capers, lemon, crème fraiche, chives on housemade english muffin & a green salad

**GRANOLA & YOGURT BOWL** 8.95
- housemade granola, organic greek yogurt, strawberry chia jam, black quinoa, strawberries, toasted pumpkin & sunflower seeds, local honey gf

**STEEL CUT OAT BOWL** 8.95
- oats, quinoa, buckwheat, almond milk, blueberries, bananas, coconut, walnuts, brown sugar, cinnamon gf

**HOUSEMADE ENGLISH MUFFIN** 3.50
- served with butter & house jam or local honey

**SWEETS**

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

- **SIGNATURE CUPCAKES**
  - 3.50 single, 37 dozen
  - coconut, red velvet, chocolate ganache sea salt, sprinkles, seasonal cupcakes

- **OLD-FASHIONED COOKIES**
  - 2.50 single, 27 dozen
  - chocolate chip, chocolate walnut sea salt, brown butter bourbon butterscotch, seasonal cookies

**ADD A LITTLE EXTRA**

- **GROVE MIMOSAS**
  - WITH GRUET SPARKLING 9
  - classic orange
  - pomegranate
  - grapefruit
  - seasonal lemon ginger
  - seasonal strawberry vanilla

- **UNCURED BACON** 4.95
- **TULLY’S LOCAL SAUSAGE** 3.95
- **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

- **GF - GLUTEN FREE**

We are mindful of dietary restrictions & offer gluten free & dairy free where possible.
## LUNCH

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

### SALADS & SOUPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FARMERS SALAD</strong></td>
<td>13.25</td>
<td>mixed greens, roasted golden beets, asparagus, yellow peppers, tomato, marcona almonds, goat cheese with lemon basil vinaigrette</td>
</tr>
<tr>
<td><strong>SEASONAL SALAD</strong></td>
<td>MP</td>
<td>please see our blackboard or inquire</td>
</tr>
<tr>
<td><strong>DAILY SOUP</strong></td>
<td>4.50 / 6.50</td>
<td>please see our blackboard or inquire</td>
</tr>
</tbody>
</table>

### SANDWICHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>THREE CHEESE</strong></td>
<td>8.95</td>
<td>white cheddar, havarti, aged provolone pressed on sourdough</td>
</tr>
<tr>
<td><strong>GRILLED CHEESE N' GREENS</strong></td>
<td>10.75</td>
<td>ricotta, gruyere, braised kale, roasted tomatoes, pickled fennel pressed on sourdough</td>
</tr>
<tr>
<td><strong>VEGGIE</strong></td>
<td>10.95</td>
<td>tomato, roasted yellow pepper, cucumber, guacamole, havarti, mixed greens on olive bread</td>
</tr>
<tr>
<td><strong>TUNA SALAD</strong></td>
<td>10.95</td>
<td>sliced apple, tomato, arugula on toasted whole wheat</td>
</tr>
<tr>
<td><strong>MOZZARELLA</strong></td>
<td>11.50</td>
<td>housemade mozzarella, sunflower pesto, tomato, arugula on toasted olive bread</td>
</tr>
<tr>
<td><strong>LEMON HERB TURKEY</strong></td>
<td>11.50</td>
<td>roasted turkey, avocado, lemon jam, sunflower sprouts, herb mayo on whole wheat</td>
</tr>
<tr>
<td><strong>TURKEY TOASTIE</strong></td>
<td>11.50</td>
<td>roasted turkey, whole grain mustard, tomato, havarti pressed on whole wheat</td>
</tr>
<tr>
<td><strong>TUNA TOASTIE</strong></td>
<td>10.95</td>
<td>tuna salad, white cheddar pressed on whole wheat</td>
</tr>
<tr>
<td><strong>EDO'S BEST BLT</strong></td>
<td>10.50</td>
<td>applewood smoked bacon, guacamole, tomato, butter lettuce on toasted whole wheat</td>
</tr>
<tr>
<td><strong>THE BEEF</strong></td>
<td>11.95</td>
<td>house roasted NM sirloin, caramelized onion, arugula, horseradish crème fraîche, whole grain mustard, havarti on sourdough</td>
</tr>
<tr>
<td><strong>ITALIAN</strong></td>
<td>12.95</td>
<td>genoa salami, la quercia coppa, la quercia prosciutto, provolone, sweet peppers, iceberg lettuce, mayo, whole grain mustard on toasted brioche</td>
</tr>
</tbody>
</table>

### WINE

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>sparkling</td>
<td>11</td>
</tr>
<tr>
<td>sparkling rosé</td>
<td>12</td>
</tr>
<tr>
<td>chardonnay</td>
<td>9</td>
</tr>
<tr>
<td>pinot gris</td>
<td>10</td>
</tr>
<tr>
<td>rosé</td>
<td>10</td>
</tr>
<tr>
<td>pinot noir</td>
<td>11</td>
</tr>
<tr>
<td>cabernet sauvignon</td>
<td>7</td>
</tr>
</tbody>
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### BEER

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>marble double white</td>
<td>6</td>
</tr>
<tr>
<td>la cumbre IPA</td>
<td>6</td>
</tr>
<tr>
<td>la cumbre seasona</td>
<td>6</td>
</tr>
<tr>
<td>monte’s hard cider</td>
<td>8</td>
</tr>
<tr>
<td>local lager</td>
<td>6</td>
</tr>
</tbody>
</table>

### KIDS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>choose sourdough, whole wheat or english muffin served with fresh fruit</td>
<td></td>
</tr>
<tr>
<td><strong>SIMPLE ROASTED TURKEY OR BLACKFOREST HAM</strong></td>
<td>7.95</td>
</tr>
<tr>
<td><strong>ORGANIC PB&amp;J WITH HOUSE STRAWBERRY CHIA JAM</strong></td>
<td>6.95</td>
</tr>
<tr>
<td><strong>LIL’ GRILLED CHEESE WITH WHITE CHEDDAR</strong></td>
<td>6.95</td>
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</tbody>
</table>

**FIND US**

600 Central Avenue SE
Abq, New Mexico
T: 505. 248. 9800

**OPEN**

Tuesday - Saturday 7am-3pm
Sunday 8am-3pm
Closed Monday

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**