

BREAKFAST ALL DAY

CLASSIC EGG BREAKFAST 9.25
organic scrambled, poached or any style with sourdough toast, housemade jam & grove kale salad
add bacon or sausage 3.95

PROSCIUTTO & ASPARAGUS POACHED EGGS 13.50
la quercia prosciutto, roasted asparagus, two poached eggs, parmesan on sourdough toast & grove kale salad

ORGANIC EGG WHITE FRITTATA 13.50
cremini mushrooms, roasted asparagus, roasted tomatoes, arugula salad, pecorino with sourdough toast

CROQUE MADAME 14.50
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 13.50
roasted sweet potatoes, cauliflower rice, roasted mushrooms, avocado, feta, tomatillo salsa, seasonal sprouts, sunny side up egg gf

THE BREAKFAST SANDWICH 8.95
scrambled egg, tomato, arugula, garlic mayo on housemade english muffin & grove kale salad
add avocado 2.25
add bacon, turkey or ham 3.25

FANCY BREAKFAST SANDWICH 11.95
two over easy eggs, gruyere, bacon, arugula, mayo, "fancy" hot sauce on housemade english muffin & grove kale salad

THE BURRITO 11.95
scrambled egg, bacon, potatoes, cheddar, green chile, herb crème fraiche, toasted tortilla, with roasted tomato jalapeno salsa
try it omelette style, no tortilla gf

GROVE PANCAKES 11.95
french style with seasonal fresh fruit, crème fraiche, local honey, maple syrup

AVOCADO TOAST 11.25
avocado, hard boiled egg, pickled carrots, beets, seasonal sprouts, super seed mix - chia, sesame, flax, on toasted whole wheat & a green salad

SMOKED SALMON 13.50
herb cream cheese, red onion, dill, capers, tomato on housemade english muffin & a green salad

HOUSE GRANOLA BOWL 10.95
grove granola, toasted coconut, banana, strawberries, blackberries, orange zest, cinnamon, super seed mix - chia, sesame, flax, served with almond milk gf

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

OUR DRINKS

We proudly feature direct trade Intelligentsia Coffee and Tea. All espresso drinks are doubles. Available hot or iced. Organic whole, skim, soy, almond or oat milk available.

Our teas are organic and our juices squeezed in-house.

COFFEE	12oz	16oz
grove house brew	3.00	3.50
cold brew	4.00	4.25
latte	4.25	5.75
mocha	5.25	6.75
café au lait	3.75	4.25
americano 3 shots	3.75	
espresso 2oz	3.00	
cappuccino 8oz	4.25	
cortado 4oz	3.50	

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	2.95	3.25
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 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

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 & brownies, always baked in-house, changes seasonally.

Please see our bakery case or inquire for our daily selection.

SIGNATURE CUPCAKES
3.75 single, 40 dozen

OLD-FASHIONED COOKIES
3.00 single, 30 dozen

FRENCH MACARONS
2.25 single, 13.50 box of 6, 24 dozen
available friday - sunday or special order

LUNCH

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

SALADS & SOUPS

served with housemade herb roll

FARMERS SALAD 14.50 mixed greens, roasted golden beets, asparagus, yellow peppers, tomato, marcona almonds, goat cheese with lemon basil vinaigrette		CHOPPED SALAD 14.50 chopped romaine, turkey, hard boiled egg, bacon, tomato, avocado, blue cheese with housemade ranch		CHICKEN SALAD & ENDIVE PLATE 14.50 chicken salad, endive, herbs, champagne vinaigrette, soft boiled egg, pickled onions, cornichons, with crostini
SEASONAL SALAD MP please see our blackboard or inquire		DAILY SOUP 4.50 6.50 please see our blackboard or inquire		

SANDWICHES

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

THREE CHEESE 9.95 white cheddar, havarti, aged provolone pressed on sesame sourdough add caramelized onion, green chile or housemade pickles .75ea		BURRATA & BASIL 13.95 burrata, tomato, basil, tomato vinaigrette on local baguette		LEMON HERB TURKEY 12.95 roasted turkey, avocado, lemon jam, seasonal sprouts, herb mayo on whole wheat
VEGGIE 12.95 roasted yellow pepper, pickled carrots, cucumber, tomato, avocado, seasonal sprouts, herb cream cheese on whole wheat		GROVE BLT 12.95 uncured applewood bacon, tomato, avocado, chopped romaine, mayo on toasted sesame sourdough		THE BEEF 12.95 house roasted NM sirloin, onion jam, garlic aioli, arugula, chimichurri on toasted sesame sourdough
		CHICKEN SALAD 12.75 all natural chicken breast, golden raisins, pecans, tarragon mayo, pickled red onion, arugula on toasted whole wheat		ITALIAN 13.95 la quercia prosciutto, spicy coppa, genoa salami, provolone, shaved red onion, marinated olives, arugula, tomato vinaigrette on house focaccia

KIDS SANDWICHES

served with fresh fruit on sourdough

SIMPLE ROASTED TURKEY OR BLACKFOREST HAM 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

BUBBLES

gruet brut	11/38
sauvage rosé	12/40

WINE IN A CAN

sans sauvignon blanc	15
sans rosé	15
broc cellars red blend	13

LOCAL BEER

marble double white	6
la cumbre IPA	6
la cumbre seasonal	6
local larger	6

MIMOSA KIT 45

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

TURN OVER FOR OUR
GROVE MIMOSAS, TEA, COFFEE
& JUICE OFFERINGS



thegrovecafemarket.com
follow us @thegrovecafe

FIND US

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

OPEN

Tues - Sat 7am-3pm
Sunday 8am-3pm
Closed Monday