THE GROVE
CAFE & MARKET

We support sustainable agriculture, local farmers, and small producers. We source organic whenever possible and always the highest quality seasonal ingredients available. We prepare everything in house, from scratch, by our dedicated chefs and culinary team.

ALL DAY BRUNCH

CLASSIC SCRAMBLE 12
scrambled eggs, sourdough toast, house jam, served with grove kale salad
add bacon or sausage 4 *avocado* 3

THE BURRITO 15
scrambled eggs, bacon, potatoes, cheddar, green chile, herb crème fraîche, toasted tortilla, roasted tomato jalapeño salsa
Make it an OMELETTE

GROVE PANCAKES 15
french style with seasonal fresh fruit, crème fraîche, local honey, maple syrup

FANCY BREAKFAST SANDWICH 14
over easy egg, gruyere, bacon, arugula, garlic mayo, "fancy" hot sauce, on an english muffin, served with grove kale salad

SWEET POTATO HASH 16
roasted sweet potatoes, cauliflower rice, roasted mushrooms, avocado, feta, tomatillo salsa, sprouts, sunny side egg

THE BREAKFAST SANDWICH 11
scrambled eggs, tomato, butter lettuce, garlic mayo, on an english muffin, served with grove kale salad
add bacon or turkey 4 *avocado* 3

CROQUE MADAME 18
rosemary ham, tomato, whole grain mustard, gruyere, sunny side egg, open faced on sourdough, served with a green salad

OMELETTE AU FROMAGE 15
organic eggs, whipped goat cheese, fresh herbs, served with a green salad

SMOKED SALMON 18
herb cream cheese, smoked salmon, red onion, crème fraîche, chives, capers, lemon, on an english muffin served with a green salad.

AVOCADO TOSTADA 15
smashed avocado, cabbage slaw, pickled red onion, cilantro lime vinaigrette, sunny side egg, blue corn tortilla, queso fresco, pepitas, salsa macha

GREEK YOGURT GRANOLA BOWL 14
house granola, greek yogurt, fresh berries, local honey, hemp and chia seeds



SIDES

uncured applewood smoked bacon 6

italian sausage 5

roasted potatoes with herb crème fraîche 6

ENGLISH MUFFIN 5
our famous housemade sourdough muffin toasted, with butter, jam or honey

Take home a half dozen fresh muffins $12

green side salad with champagne vinaigrette 5

fresh fruit bowl 8

SALADS & SOUP

served with an herb roll

DAILY SOUP 6 | 8

FARMERS SALAD 17
mixed greens, roasted golden beets, asparagus, yellow peppers, grape tomatoes, marcona almonds, goat cheese, with lemon basil vinaigrette
add roasted balsamic chicken 5

CHOPPED CHICKEN SALAD 18
romaine, roasted balsamic chicken, avocado, tomato, bacon, blue cheese, hard boiled egg, with housemade ranch or champagne vinaigrette

GROVE KALE SALAD DELUXE 16
kale, garlic breadcrumbs, pecorino, toasted almonds, currants, soft boiled egg, tossed in whole grain mustard vinaigrette
add roasted balsamic chicken 5

SEASONAL SALAD MP
inspired by seasonal ingredients, please inquire

SANDWICHES

served with grove kale salad and housemade pickles

CHICKEN CAESAR WRAP 16
romaine, roasted chicken, herb croutons, parmesan, pepperoncini, house caesar dressing
Make it VEGGIE with crispy chickpeas & avocado

BLTA 16
uncured applewood smoked bacon, butter lettuce, tomato, avocado, garlic mayo, on toasted sourdough

LEMON HERB TURKEY 16
roasted turkey, avocado, fresh herbs, sprouts, lemon jam, herb mayo, on whole wheat

THE BEEF 16
house roasted NM sirloin, onion jam, garlic mayo, arugula, chimichurri, on toasted sourdough

TUNA TOASTIE 15
albacore tuna salad, white cheddar, pressed on sourdough

THREE CHEESE 13
white cheddar, havarti, gruyere, pressed on sourdough
add caramelized onion or green chile 1



Be your Sunday self.

thegrovecafemarket.com

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of, foodborne illness, especially if you have certain medical conditions.*

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OUR DRINKS

COFFEE & ESPRESSO

GROVE HOUSE BREW	4.75
COLD BREW	5
LATTE	6
HOUSE VANILLA LATTE	7
MOCHA	7
CAFÉ AU LAIT	5
AMERICANO | 3 SHOTS	5
CAPPUCCINO	5
CORTADO	4
ESPRESSO	4

TEA, JUICE & SPECIALTY DRINKS

MATCHA LATTE	7
CHAI LATTE	5.75
LONDON FOG LATTE	5.75
GOLDEN ALMOND MILK LATTE	7.50
GROVE HOT COCOA	5.25
VANILLA STEAMER	5
RISHI HOT TEA	4.50
ORANGE JUICE	6
ICED TEA	4.50
LEMONADE	4.75
ARNOLD PALMER	4.75

BRUNCH COCKTAILS

GROVE MIMOSAS
10

CLASSIC ORANGE
POMEGRANATE
BLOOD ORANGE GINGER
SEASONAL FEATURES

MIMOSA KIT
50

1 bottle of bubbles
CHOOSE TWO JUICES
served on ice
and ready to enjoy

CLASSIC BLOODY MARY 14
dill mix, vodka, garnish

MORNING BUZZ COLD BREW 14
grove cold brew, vodka, vanilla, on ice

CATERING

Turn business lunches into office brunches.

The Grove's breakfast and lunch catering adds a little extra joy to your everyday gatherings.

(505) 248 9800

thegrovecafemarket.com