



BREAKFAST

COFFEE + TEA

COFFEE 2.5

ESPRESSO 3

CAPPUCCINO 4

LATTE 4

MOCHA 4.5

TEA 2.5

Harney & Sons Selections:
earl grey, chamomile, green,
english breakfast

BEVERAGES

FRESHLY SQUEEZED
JUICES 4

orange, grapefruit, & lemonade

CRANBERRY 3

HOUSE-MADE ICED TEA 3

SIDES

LOCAL WHOLE WHEAT
BAGEL 4

VERMONT APPLEWOOD
BACON 5

BREAKFAST SAUSAGE 5

POTATO HASH 4

HOUSE-MADE ENGLISH
MUFFIN 4

LOCAL MULTI-GRAIN TOAST 3

PLATES

PARFAIT^{GF V} 11

house-made granola, yogurt,
honey, seasonal fruit

LOX BAGEL^V 14

local whole wheat bagel,
house-smoked salmon, parsley,
onion, dill crème fraîche

EGGS & HASH^{*GF} 12

two fried eggs over potato hash,
salsa verde, bacon

STEAK & EGGS ^{*GF} 18

4oz steak, two poached eggs,
fried shallot rings, potato hash

FRENCH TOAST ^{**V} 12

cinnamon anglaise,
candied pecans

BREAKFAST SANDWICH^{*} 14

house-made english muffin,
egg, bacon, avocado, cheddar
cheese, hash browns

BUTTERMILK BUCKWHEAT
PANCAKE^V 11

breakfast sausage, seasonal
fruit, vermont maple syrup

BREAKFAST TACOS^{GF} 12

house-made corn tortilla, egg,
sausage, cilantro, onion

GROVE OMELETTE 12

fine herbs, potato hash
add cheddar or goat cheese +2

Executive Chef • Ben Lightbody

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or have certain medical conditions.

**CONTAINS NUTS | GF-GLUTEN FREE | V-VEGETARIAN



BRUNCH

SIGNATURE BRUNCH COCKTAILS

PAMPLEMOUSSE
10

gin, elderflower
grapefruit, lemon juice

BELLINI
10

white peach purée,
sparkling wine

MEXICO 70
10

sparkling wine, tequila,
lime juice, agave nectar

**GROVE BLOODY
MARY** 11

house-made bloody mix, vodka,
celery, green olive, pickle, lemon

**BLOOD ORANGE
SCREWDRIVER** 11

vodka, aperol,
blood orange juice

BEGINNINGS

LOCAL CLAM CHOWDER 10
house-made "saltine"

SEASONAL SOUP 8
locally sourced, ask your server

SIDES

**LOCAL WHOLE WHEAT
BAGEL** 4

**VERMONT APPLEWOOD
BACON** 5

BREAKFAST SAUSAGE 5

POTATO HASH 4

**HOUSE-MADE ENGLISH
MUFFIN** 4

LOCAL MULTI-GRAIN TOAST 3

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PLATES

PARFAIT ^{GF V} 11
*house-made granola, yogurt, honey,
seasonal fruit*

LOX BAGEL * 14
*local rye bagel, house-smoked salmon,
parsley, onion, dill crème fraîche*

EGGS & HASH *^{GF} 12
*two fried eggs over potato hash, bacon,
salsa verde*

**BUTTERMILK BUCKWHEAT
PANCAKE** ^V 11
breakfast sausage, seasonal fruit

EGGS IN PURGATORY * 13
*chorizo, peppers, tomatoes, grilled
local toast*

GROVE BLT 14
*pork belly, lettuce, tomato, smoked
paprika potato chips*

NIÇOISE SALAD ** 15
*italian tuna, egg, olive, haricot vert,
potato, tomato*

STEAK & EGGS *^{GF} 18
*4oz steak, two poached eggs,
fried shallot rings, potato hash*

CROQUE MONSIEUR * 13
*local toast, ham, cheese, greens
add an egg to make it a croque
madame +2*

BREAKFAST SANDWICH * 14
*house-made english muffin, egg, bacon,
avocado, cheddar cheese, hash browns*

HAM TARTINE * 13
*local toast, rhubarb jam, spanish
ham, fried egg*

FRENCH TOAST **^V 12
cinnamon anglaise, candied pecans

COFFEE + TEA

COFFEE 2.5

ESPRESSO 3

CAPPUCCINO 4

LATTE 4

MOCHA 4.5

TEA 2.5

Harney & Sons Selections:
*earl grey, green, english breakfast,
chamomile*

BEVERAGES

**FRESHLY SQUEEZED
JUICES** 4
orange, grapefruit, and lemonade

CRANBERRY 3

HOUSE-MADE ICED TEA 3

Executive Chef • Ben Lightbody



LUNCH

BEGINNINGS

LOCAL CLAM CHOWDER 8

house-made "saltine"

SEASONAL SOUP 7

locally sourced, ask your server

SIDES

FRIES 3

COLESLAW 3

LOCAL GREENS 4

BEVERAGES

FRESHLY SQUEEZED JUICES 4

orange, grapefruit, & lemonade

CRANBERRY 3

ICED TEA 3

SODA 2.5

COFFEE + TEA

COFFEE 2.5

ESPRESSO 3

CAPPUCCINO 4

LATTE 4

MOCHA 4.5

TEA 2.5

Harney & Sons Selections:
earl grey, english breakfast,
green, chamomile

PLATES

NIÇOISE SALAD *GF 15

italian tuna, egg, olive,
haricot vert, potato, tomato

GROVE BLT 14

pork belly, lettuce, tomato,
smoked paprika potato chips

THE BURGER * 16

8oz house-ground beef,
pickled jalapeño, crispy
onions, fries

FRENCH GREENS * 14

poached egg, croûtons,
bacon, mustard vinaigrette

FRIED OYSTER PO' BOY 17

lettuce, tomato, spicy aioli,
onion, served with fries

FISH TACOS 14

fried or pan-roasted, served
with coleslaw

HOUSE-RICOTTA ANGOLOTTI v 18

lemon ricotta,
spring vegetables

CAULIFLOWER SALAD **GF v 13

golden raisins, curry,
marcona almonds, citrus

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V-VEGETARIAN | v VEGAN



DINNER

SIGNATURE DINNER COCKTAILS

| | | | | |
|---|--|--|---|--|
| PARKER 75 10 | THE BRAMBLE 11 | LAVENDER GIMLET 11 | ROSEMARY BOURBON SMASH 11 | CAMPARI SPRITZ 11 |
| <i>cava, gin, aperol, elderflower, lemon peel</i> | <i>gin, crème de mure, lemon juice, simple syrup</i> | <i>vodka, simple syrup, lime juice, lavender bitters</i> | <i>bourbon, grapefruit juice, rosemary simple syrup</i> | <i>sparkling rosé, campari, lemon soda</i> |

SNACKS

TATOR-TOTS ^{GF V} 5*sea salt, thyme***GRILLED FLATBREAD** 8*spanish ham, manchengo cheese, onion chutney***SALMON RILLETTE** * 7*crostini***FRIED DILL PICKLES** ^V 5*everything sauce***LOCAL VEGETABLES** ^V 5*fritto misto, roasted garlic sauce***BUTTERED NUTS** ^{**GF V} 5*espelette chili and rosemary*

BEGINNINGS

LOCAL CLAM CHOWDER 8*house-made "saltine"***SEASONAL SOUP** 7*locally sourced, ask your server***ROASTED BEETS** ^{GF V} 13*caraway vinaigrette, buttermilk, dill, orange***SMOKED PORK BELLY** ^{GF} 15*english peas, carrots***GRILLED OYSTERS** ^{GF} 12*thyme, garlic butter***CAULIFLOWER SALAD** ^{**GF V} 13*golden raisins, curry, marcona almonds, citrus***FRENCH GREENS** * 14*poached egg, croûtons, bacon, mustard vinaigrette*

PLATES

ROASTED CHICKEN BREAST 26*local roots, chicken thigh pot pie***MONKFISH** 26*fresh garbanzo beans, parsnip, smoked pea purée***RED WINE MARINATED STEAK** ^{*GF} 29*charred spring onion, asparagus farro, morels***LOCAL CLAMS** 26*house-made spaghetti, spring garlic, english peas***THE BURGER** * 16*10oz house-ground beef, pickled jalapeño, crispy onions, fries***BREAD-CRUSTED LOCAL FISH** 27*fava beans, new potatoes, béarnaise***PORK CHOP** * 25*smoked carrot, romanesco, sunflower seed gremolata***HOUSE-RICOTTA ANGOLOTTI** ^V 24*lemon ricotta, spring vegetables*

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DESSERT

COFFEE + TEA

HOUSE COFFEE 2.5

ESPRESSO 3

CAPPUCCINO 4

LATTE 4

MOCHA 4.5

TEA 2.5

Harney & Sons Selections:
*earl grey, english breakfast,
chamomile, green*



CONFECTIONS

10 EACH

LEMON CHEESECAKE
strawberry-rhubarb compote

WARM CHOCOLATE CAKE
espresso anglaise

“TARTE TATIN”
apple, cinnamon ice cream, candied pecans

HOUSE-MADE SORBET ^{GF}
OR ICE CREAM ^{GF} [®]
ask your server about our seasonal flavors

DESSERT WINES

FONSECA PORT 10
*porto 10 year old tawny port mated
in wood*

TAYLOR FLADGATE 8
late bottle vintage porto (2009)

SANDEMAN 7
ruby porto

DIGESTIFS

FRATELLI BRANCA 9.5
fernet-branca

AMARO AVERNA 8.5

MONTENEGRO 8
amaro

COCKTAILS

PARKER 75 10

cava, gin, aperol, elderflower, lemon peel

THE BRAMBLE 11

gin, lemon juice, crème de mure, simple syrup

ROSEMARY BOURBON SMASH 11

bourbon, rosemary simple syrup, grapefruit juice, club soda, rosemary sprig

LAVENDER GIMLET 11

vodka, simple syrup, lime juice, lavender bitters, lavender sprig

EZECKIEL PUNCH 11

light rum, dark rum, apricot liqueur, pineapple juice, lime juice, lime wheel

ROB RYE 11

rye whiskey, antica carpano, cointreau, orange bitters, lemon peel, luxardo cherry

EL DIABLO 11

tequila blanco, crème de cassis, lime juice, ginger beer

CAMPARI SPRITZ 10

campari, sparkling rosé, lemon soda, lemon wheel

MEYER COLLINS 11

lemon infused vodka, meyer lemon juice, simple syrup, club soda, lemon wheel, luxardo cherry

WINE BY THE GLASS

SPARKLING

DIBON Cava 9

Macabeo, Xarel-lo, Parellada, Catalonia, SP

GANCIA Prosecco 9

Glera, Veneto, IT

VEUVE DU VERNAY Brut 8

Chenin Blanc, Blanche, FR

PALACIO DE PALAU Cava Brut Rosé 8

Trepat, Catalonia, SP

WHITE

2017 CARL SITTMANN Riesling 8

Rheinhessen, Germany

2017 PRIMATERRA Pinot Grigio 8

Delle Venezie, IT 8

2018 SERRA DA ESTRELA Albarino 10

Rías Baixas, SP

2018 MATAHIWI ESTATE Kai Mai Bay Sauvignon Blanc Wairarapa 8

Wairarapa, NZ

2017 GUY ALLION Les Mezelles Sauvignon Blanc 9

Loire Valley, FR

2017 FALCHINI Vernaccia di San Gimignano 10

Tuscany, IT

2016 NORMAND Macon La Roche Vineuse 13

Burgundy, FR

2017 ARROWFLITE Chardonnay 10

California, US

2017 BEAUMATIN Rose 8

CGS, Pays d'Oc, FR

RED

2016 SUVALI Pinot Noir 9

California, US

2016 À LA CARTE Pinot Noir North Coast 10

California, US

2016 MARILUNA Valencia Tempranillo & Bobal 8

Valencia, SP

2017 DMNE BRUSSET Côtes du Rhône Rouge GSMCC 9

Côtes du Rhône, FR

2017 MASSO ANTICO Salento Primitivo Appassito 8

Puglia, IT

2016 WATERBROOK Merlot 9

Columbia Valley, Washington

2017 SAN FELIPE Malbec 8

Mendoza, AR

2016 AWD CELLARS Rancho Costero Paso Robles Cabernet Sauvignon 13

California, US

2017 THE ATOM Cabernet Sauvignon 12

California, US



SPARKLING

DIBON Cava 34

Macabeo, Xarel-lo, Parellada
Catalonia, SP

GANCIA

Prosecco

Glera, Veneto, IT 34

VEUVE DU VERNAY 30

Brut

Chenin Blanc, Chardonnay, Ugni Blanc, & Folle
Blanche, FR

PALACIO DE PALAU 30

Cava Brut Rosé

Trepat, Catalonia, SP

CHAMPAGNE J-M SELEQUE 85

Champagne Solescence 7 Villages Extra Brut

Champagne, FR

ROSÉ

2018 PEYRASSOL 45

Commanderie Rosé, CGS,

Côtes de Provence, France

2017 GARAGAI 34

Côtes de Provence Rosé, CGS

Provence, FR



WHITE

2017 CASTELLO DI TASSAROLO Gavi, Cortese, Piedmont, IT 52

2017 DMNE PHILIPPE GIRARD (LOIRE) Sancerre Silex, Loire Valley, FR 56

2016 FILIPPI Soave Vigne della Bra, Garganega, Veneto, IT 60

2016 CLOS DU VAL Chardonnay, Carneros, Napa Valley 65

2017 BENCH Chardonnay, California, US 56

2016 DMNE DANIEL SEGUINOT Chablis, Burgundy, FR 60

2016 LA FERME DU MONTE "Le Truffiere" Blanc Côtes du Rhône GVC, Rhone Valley, FR 52

2017 ILLAHE Pinot Gris, Oregon, US 48

2016 PANTHER CREEK CELLARS Pinot Gris, Oregon, US 42

2017 J. HOFSTATTER Pinot Grigio, Alto-Adige, IT 42

2018 GROTH Sauvignon Blanc, Napa, California 48

2017 NAVARRO VINEYARDS Sauvignon Blanc, California, US 48

2016 DMNE LANDRAT-GYTOLLOT Pouilly-Fumé Des Cuvées La Rambarde, Loire Valley, FR 40

2015 CYPRUS Chardonnay, California, US 48

2017 NORMAND Macon La Roche Vineuse Chardonnay, Burgundy, FR 48

2016 AUGUST CELLARS Riesling, Oregon, US 34

2017 CARL SITTMANN Riesling, Rheinhessen, Germany 30

2018 SANTA SILVANA IN VILLA Sudtirolo Alto Adige Pinot Grigio, Trentino-Alto Adige, IT 34

2017 BORGIO MAGREDO Pinot Grigio, Friuli, IT 38

2017 PRIMATERRA Pinot Grigio, Delle Venezie, IT 30

2018 SERRA DA ESTRELLA Albarino, Rías Baixas, SP 38

2018 MATAHIWI ESTATE Kai Mai Bay Sauvignon Blanc Wairarapa, Wairarapa, NZ 30

2017 GUY ALLION Les Mezelles Sauvignon Blanc, Loire Valley, FR 34

2018 BADENHORST Chenin Blanc "Secateurs", South Africa 34

2017 FALCHINI Vernaccia di San Gimignano, Tuscany, IT 38

2016 ARROWFLITE Chardonnay, California, US 38

2015 ROBERT GOULLEY Bourgogne Chardonnay, Burgundy, FR 38

2016 LIGHT HORSE Chardonnay, California, US 38

2017 BEAUMATIN Rose, CGS, Pays d'Oc, FR 30

RED

- 2016 ANCIENT OAK CELLARS *Russian River Valley Pinot Noir Alcman*, California, US 100
- 2016 PANTHER CREEK CELLARS *Pinot Noir Winemaker's Cuvée*, Willamette Valley 54
- 2014 CASTELL'IN VILLA *Chianti Classico*, Tuscany, IT 54
- 2015 CAMPAGNOLA *Amarone della Valpolicella Classico CR*, Veneto, IT 60
- 2016 ERALDO REVELLI *Dogliani Superiore San Matteo*, Piedmont, IT 60
- 2016 TURNBULL *Cabernet Sauvignon*, Napa Valley, California 68
- 2015 SCHOLAR & MASON *Cabernet Sauvignon Napa Valley*, California, US 58
- 2016 DOUBLE CANYON *Cabernet Sauvignon*, Horse Heaven Hills, Washington 58
- 2017 AWD CELLARS *Rancho Costero Paso Robles Cabernet Sauvignon*, California, US 50
- 2017 DMNE DE L'R *Chinon Les Cinq Elements Cabernet Franc*, Loire Valley, FR 54
- 2016 A LA CARTE *Pinot Noir North Coast*, California, US 48
- 2016 GIACOMO MORI *Chianti Sangiovese*, Tuscany, IT 46
- 2016 LA CARTUJA *Priorat, Garnacha & Mazuelo*, Priorat, SP 40
- 2015 CH. CÔTES DE SAINT CLAIR *Bordeaux Rouge, Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, & Petit Verdot*, Saint-Emilion, FR 42
- 2015 MCPHERSON WINE CO. *MWC Cabernet Sauvignon*, Victoria, AU 42
- 2017 DMNE DE COLETTE *Beaujolais, Gamay*, Burgundy, FR 40
- 2017 THE ATOM *Cabernet Sauvignon*, California, US 46
- 2016 SUVALI *Pinot Noir*, California, US 34
- 2016 MARILUNA *Valencia Tempranillo & Bobal*, Valencia, SP 30
- 2017 DMNE BRUSSET *Côtes du Rhône Rouge GSMCC*, Côtes du Rhône, FR 34
- 2017 CHÂTEAU COUPE ROSES *Bastide Minervois CGS*, Minervois, FR 34
- 2017 MASSO ANTICO *Salento Primitivo Appassito*, Puglia, IT 30
- 2016 WATERBROOK *Merlot*, Columbia Valley, Washington 34
- 2017 DMNE DU SOMAIL *Minervois Le Vin de Plume MS*, Languedoc-Roussillon, FR 38
- 2017 SAN FELIPE *Malbec*, Mendoza, AR 30
- 2015 BOOKMARK WINES *Atlas Peak Cabernet Sauvignon*, California, US 58



ON TAP

BUBBLE FARM IPA 6.5

*Clown Shoes Beer • Boston, MA
American IPA • 6.5%*

FIDDLEHEAD IPA 7.5

*Fiddlehead Brewing Company • Shelburne, VT
American IPA • 6.2%*

CROP ROTATION IPA 7

*Old Planters Brewing Co. • Beverly, MA
American IPA • 5.6%*

PLUM ISLAND BELGIAN WHITE 7

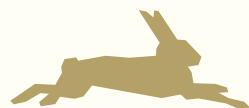
*Newburyport Brewing Co. • Newburyport, MA
Belgian-Style Ale • 5.4%*

CERVEZA 7

*True North Ale Company • Ipswich, MA
Mexican Lager • 4.3%*

BROWN ALE 6

*Newburgh Brewing Company • Newburgh, NY
English Brown Ale • 4.2%*



CANS & BOTTLES

DOWNEAST CIDER • ORIGINAL 6.5

Downeast Cider • Boston, MA • 5.1%

TWO ROADS • PERSIAN LIME GOSE 8

Stratford, CT • Wild Sour • 4.5%

SINGLECUT • SOFTLY SPOKEN MAGIC SPELLS 9.5

Astoria, NY • New England IPA • 8.6%

FIRESTONE WALKER • WOOKEY JACK 6

Paso Robles, CA • American Black IPA • 8.3%

OLD PLANTERS • CROP ROTATION IPA 8

Beverly, MA • American IPA • 5.6%

MAINE • LUNCH 9.5

Freeport, ME • American IPA • 7%

LAWSON'S • SIP OF SUNSHINE 8.5

Waitsfield, ME • IPA • 8%

FIDDLEHEAD • SECOND FIDDLE 9

Shelburne, VT • DIPA • 8.2%

TRUE NORTH • NORTH SHORE SQUARED 7.5

Ipswich, MA • Hazy New England DIPA • 8.2%

BEER'D • DOGS AND BOATS 9.5

Stonington, CT • DIPA • 9.1%

SWITCHBACK ALE 6.5

Burlington, VT • Reddish-Amber Ale • 5%

TRUE NORTH • VINCIANNE 7.5

Ipswich, MA • Belgian Blonde Ale • 6.3%

NIGHT SHIFT • WHIRLPOOL 8.5

Everett, MA • American Pale Ale • 4.5%

MAINE • A TINY BEAUTIFUL SOMETHING 7.5

Freeport, ME • American Pale Ale • 5.5%

PROCLAMATION • DERIVATIVE: GALAXY 9

Warwick, RI • American Pale Ale • 6%

LONE PINE • PORTLAND PALE ALE 8.5

Portland, ME • American Pale Ale • 5.2%

SPENCER • TRAPPIST ALE 10

Spencer, MA • Belgian Pale Ale • 6.5%

DUVEL • TRIPLE HOP CITRA 9.5

Belgium • Belgian IPA • 8.5%

TRUE NORTH • CERVEZA 7

Ipswich, MA • Mexican Lager • 4.3%

DEVIL'S PURSE • HANDLINE 7.5

South Dennis, MA • Kolsch • 5%

NIGHT SHIFT • NITE LITE 6.5

Everett, ME • American Light Lager • 4.3%

JACK'S ABBY • SMOKE & DAGGER 6.5

Framingham, MA • Black Lager • 5.6%

ALLAGASH • WHITE 7

Portland, ME • Belgian Witbier • 5.1%

NOTCH • SESSION PILSNER 5.5

Salem, MA • Czech Pale Lager • 4%

TWO ROADS • TWO JUICY 9

Stratford, CT • New England IPA • 8.2%

SAMUEL SMITH'S • TADDY PORTER 7.5

England • English Porter • 5%

SOME BREWING • WHOOPIE PIE STOUT 9

York, ME • Milk Stout • 6.5%

GUN HILL • VOID OF LIGHT 9

The Bronx, NY • Export Stout • 7.9%

SINGLECUT • HEAVY BOOTS OF LEAD 10

Astoria, NY • American Imperial Stout • 11.2%

CLOWN SHOES • MOCHA SOMBRERO 8.5

Boston, MA • American Imperial Stout • 9%