



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

BREAKFAST POTATOES 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 & POTATOES^{*GF} 12

two fried eggs over breakfast
potatoes, salsa verde, bacon

STEAK & POACHED
EGG^{*GF} 18

4oz steak, poached egg, fried
shallot rings, red chili sauce,
scallions, breakfast potatoes

FRENCH TOAST^{**V} 12

cinnamon anglaise, candied pecans

BREAKFAST SANDWICH^{*} 14

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

BUTTERMILK PANCAKES^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, breakfast potatoes
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 8
house-made "saltine"

SEASONAL SOUP 7
locally sourced, ask your server

SIDES

**LOCAL WHOLE WHEAT
BAGEL** 4

**VERMONT APPLEWOOD
BACON** 5

BREAKFAST SAUSAGE 5

BREAKFAST POTATOES 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 & POTATOES ^{*GF} 12
*two fried eggs over breakfast potatoes,
bacon, salsa verde*

BUTTERMILK PANCAKES ^V 11
breakfast sausage, seasonal fruit

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

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

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

NIÇOISE SALAD ^{**} 15
*olive oil packed spanish tuna, egg, olive,
haricot vert, potato, tomato*

STEAK & POACHED EGG ^{*GF} 18
*4oz steak, poached egg, fried shallot
rings, breakfast potatoes*

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*

THE BURGER* 16
*8oz house-ground beef, cheddar,
pickled jalapenos, crispy onions, fries,
house-made brioche bun*

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

olive oil packed spanish 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,
cheddar, pickled jalapeños
crispy onions, fries,
house-made brioche bun

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, olive oil***SALMON RILLETTE** * 7*sourdough 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, rye berries***SMOKED PORK BELLY** ^{GF} 15*english peas, carrots***GRILLED OYSTERS** ^{GF} 12*four oysters, 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 tagliatelle, spring garlic, english peas***THE BURGER** * 16*10oz house-ground beef, cheddar pickled jalapeños, crispy onions, fries, house-made brioche bun***BREAD-CRUSTED LOCAL FISH** 27*fava beans, new potatoes, hollandaise***PORK CHOP** * 25*smoked carrot, romanesco, sunflower seed gremolata, potato pavé***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

STRAWBERRY CHEESECAKE 10

house-made strawberry sorbet

WARM CHOCOLATE CAKE 10

espresso anglaise

“TARTE TATIN” 10

apple, cinnamon ice cream, candied pecans

SIGNATURE COOKIES 7

three house-made chocolate chip cookies

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