

The Grove is proudly independent, family-owned & operated by San Franciscans.



BREAKFAST
• SERVED •
ALL DAY

BREAKFAST

Classic Breakfast

The Grove French Toast	10⁷⁵
egg custard soaked and oven roasted Semifreddi's Sweet Batard served with strawberries and Vermont Grade A Maple Syrup —add <i>Caramelized Bananas 2⁹⁵</i>	
Breakfast Burrito	11⁵⁰
soft scrambled eggs, crispy golden rosemary hashbrowns, smoky black beans, cheddar, jack, salsa and mashed avocado —add <i>House-Roasted Chicken, seared Flank Steak, or Chicken-Apple Sausage 2⁹⁵</i>	
The Breakfast Special*	10⁹⁵
two poached or soft scrambled eggs, Applewood smoked bacon, whole wheat toast, crispy golden rosemary hashbrowns —add <i>thinly sliced Fra' Mani Smoked Ham 2⁹⁵</i>	
Steel-Cut Irish Oatmeal	8⁷⁵
slow-cooked the old-fashioned way with steel-cut oats and milk, topped with a dried fruit compote and served with Vermont Grade A Maple Syrup, almonds, dried cranberries and fresh raspberries	
House Made Granola	8⁷⁵
small-batch-toasted oats, almonds and dried cranberries, served with bananas, blueberries, strawberries, honey and your choice of organic Greek yogurt or milk	
Fresh Fruit Platter	8⁵⁰
strawberries, blueberries, raspberries, bananas, cantaloupe and honeydew served with minted honey	
Warm Cinnamon Roll Bread Pudding	7⁹⁵
topped with classic vanilla icing, served with a side of fresh strawberries	
The Grove Eggs Benedict*	
two poached eggs served over a toasted Wolferman's English muffin topped with lemony hollandaise and fresh chives. Served with crispy golden rosemary hashbrowns	
—with thinly sliced Fra' Mani Smoked Ham.....	12⁹⁵
—with Cambridge House Royal Smoked Salmon.....	13⁹⁵
—“Dave's Way” Bacon and Avocado.....	13⁹⁵
Ranchero Baked Eggs*	10⁹⁵
two eggs baked in a house made roasted dried red chile sauce and smoky black beans, topped with avocado, sliced radishes, diced red onion, cotija cheese, sour cream and cilantro. Served with warm local La Palma Taqueria corn tortillas	
Mexican Scramble Especial	10²⁵
soft scrambled eggs with crushed local La Palma Taqueria tortilla chips, pico de gallo, Monterey jack and topped with mashed avocado, cilantro and cotija cheese. Sliced, pickled jalapenos served on the side	
Egg and Avocado Toast*	11⁹⁵
mashed avocado on grilled thick-cut Semifreddi's Sweet Batard with lemon, organic olive oil, and coarse sea salt. Topped with two poached eggs, chives, and served with dressed mixed greens —add <i>thinly sliced Fra' Mani Smoked Ham 2⁹⁵</i>	
Breakfast Tacos	10⁷⁵
warm local La Palma Taqueria corn tortillas filled with soft scrambled eggs, thinly sliced flank steak and melted cheddar, topped with house made pico de gallo, mashed avocado and cilantro. Served with a side of smoky black beans — <i>substitute Steak with House-Roasted Chicken, or roasted Seasonal Vegetables</i>	

Breakfast Sandwiches

Served on a toasted Semifreddi's Brioche Bun (get it as a Platter with Crispy Golden Rosemary Hashbrowns or Organic Mixed Greens for 2⁷⁵)

The Grove Breakfast Sandwich	9²⁵
your choice of Fra' Mani smoked ham or Applewood smoked bacon with sharp cheddar, soft scrambled eggs and arugula —add <i>Avocado 2⁰⁰</i>	
The New Yorker	9⁵⁰
our hot pastrami, hand carved to order, and soft scrambled eggs with melted sharp cheddar cheese folded in	
Veggie Breakfast Sandwich	8²⁵
soft scrambled eggs, fontina, oven-roasted zucchini, arugula, with a creamy spinach spread	
Smoked Salmon and Goat Cheese Sandwich	9²⁵
Cambridge House Royal Smoked Salmon, soft scrambled eggs, goat cheese, pickled shallots and tomato	

Scrambles and Omelets

Served with golden thick-sliced Semifreddi's Sweet Batard toast and your choice of Crispy Golden Rosemary Hashbrowns or lightly dressed Organic Mixed Greens (happy to make any scramble or omelet egg whites only) —add *Chopped Bacon 2⁵⁰*

Basil and Goat Cheese	11²⁵
fresh torn basil and goat cheese	
Seasonal Veggie	11²⁵
seasonal roasted vegetables	
Bacon and Cheddar	12⁵⁰
Applewood smoked bacon and sharp cheddar —add <i>Avocado 2⁰⁰</i>	
Spinach, Fontina and Tomato	11²⁵
fresh spinach, fontina and oven-roasted tomatoes	
The Grove Denver	12⁵⁰
Fra' Mani smoked ham, roasted red peppers, caramelized onions and cheddar, finished with chopped parsley	
Hot Pastrami and Cheddar	12⁵⁰
served with Rye Toast	
Smoked Salmon	12⁷⁵
Cambridge House Royal Smoked Salmon, diced shallots, capers and creamy goat cheese, finished with fresh dill	

SIDES

Thick Sliced Applewood Smoked Bacon	3⁹⁵
Aidell's Chicken-Apple Sausage	3⁷⁵
Thinly Sliced Fra' Mani Smoked Ham	3⁵⁰
Fresh Fruit Cup	4²⁵
Smoky Black Beans	2²⁵
house made black beans with onion, bay leaf and chipotle	
Organic Mixed Greens Salad	3⁹⁵
with red wine vinaigrette	
Crispy Golden Rosemary Hashbrowns	2⁷⁵

* Consuming raw or undercooked eggs may increase your risk of foodborne illness
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ENTREES

Chicken Pot Pie	13⁵⁰
chunks of house-roasted chicken breast in a rich broth with carrots and peas topped with a handmade and rolled savory oregano pastry crust	
Traditional Mexican Enchilada	13⁵⁰
filled with your choice of house-roasted chicken, seared flank steak or roasted seasonal veggies. Homemade roasted dried chile sauce, melted cheese, avocado and sour cream. Served with a side of smoky black beans	
Anchor Porter Braised Beef Short Ribs	14⁷⁵
slow-cooked with carrots and peas and served with mashed potatoes —add <i>Organic Mixed Green side salad</i> 2 ⁷⁵	
Seasonal Vegetable Lasagna	12⁹⁵
roasted vegetables with mozzarella, 18-month Grana Padano cheese, and creamy spinach, served with house made tomato sauce	
The Grove Taco Platter	12⁷⁵
your choice of house-roasted chicken, seared flank steak, shredded short rib or roasted seasonal veggies on local La Palma Taqueria corn tortillas	

with Monterey jack, avocado, house made pico de gallo and sour cream. Served with a side of smoky black beans and pickled jalapenos	
Slow Cooked Chicken with Lemon and Olives	13⁹⁵
two chicken thighs slowly braised in lemon and white wine, served with roasted vegetable quinoa with sliced almonds, roasted garlic broccolini and Castelvetrano olives —add <i>Organic Mixed Green side salad</i> 2 ⁷⁵	
Mac and Cheese	11⁹⁵
Monterey jack, cheddar, and fontina with a toasted breadcrumb topping served with an Organic Mixed Green side salad —add <i>Chopped Bacon</i> 2 ⁵⁰	
Pork and Beef Meatballs	13⁹⁵
three large made-from-scratch meatballs covered in a slightly spicy tomato sauce, served atop baked polenta with roasted garlic broccolini —add <i>Organic Mixed Green side salad</i> 2 ⁷⁵	

SANDWICH PLATTERS

Served on golden thick-sliced Semifreddi's Sweet Batard toast with your choice of Kettle Chips or Organic Mixed Greens, and a Pickle —substitute the chips/greens with a cup of soup 2⁷⁵ or veggie chili 2⁹⁵

Hot Pastrami on Jewish Rye	12⁷⁵ (7 oz) / 15 (10 oz, for the Deli Maven!)
Slow cooked to juicy perfection, then hand carved to order. *Limited amount made each day, so when it runs out, it's "out!"	
Grilled Cheese	9⁷⁵
cheddar, gruyere and fontina grilled to golden perfection (try it with our <i>Tomato Basil soup</i>) —add <i>Bacon</i> 2 ⁵⁰ —add <i>thinly sliced Fra' Mani Smoked Ham</i> 2 ⁹⁵	
Tuna Melt	11⁵⁰
our house made mayo-free tuna salad with fontina and roma tomatoes	
* Vine-ripened BLT	11⁵⁰
romaine, thick-sliced bacon, mayo and tomatoes —add <i>Avocado</i> 2 ⁰⁰	
* The Grove Turkey Club	12⁵⁰
our vine-ripened BLT loaded with house-roasted turkey breast —add <i>Avocado</i> 2 ⁰⁰ * Take the BLT or Turkey Club to a new level: ask for <i>Harissa Mayo!</i> <i>Smoky, spicy North African red chile mayo, house made</i>	
Cheesesteak	12⁷⁵
Creekstone Farms Black Angus flank steak, fontina, roasted sweet onions, hot and sweet peppers	
The Grove Cubano	12⁵⁰
house-roasted turkey, thinly sliced Fra' Mani smoked ham, and gruyere with Dijon mustard, mayo and sliced pickle	
Meatball	11⁷⁵
sliced made-from-scratch pork and beef meatballs covered in a slightly spicy red wine tomato sauce, fontina and 18-month Grana Padano cheese	
Chicken Salad	11⁵⁰
hand pulled house-roasted chicken breast tossed with fresh herbs and shallots, served open-face	
Market Veggie	10⁷⁵
sliced radish, fennel, tomato, cucumber, arugula, avocado, and goat cheese on whole wheat toast	

THE GROVE HOT DOG PLATTERS

Served on a griddled bun with your choice of Kettle Chips or Smoky Black Beans—A righteous 100% beef dawg you can feel great about eating!
From Bill Niman's BN Ranch, based in Marin County, these free range cattle are raised humanely and sustainably, fed a strictly vegetarian diet and never given hormones or antibiotics—ever!

The Classic	8⁵⁰
mustard and sauerkraut	
Chili	8⁷⁵
our vegetarian chili and cheddar cheese, with diced onions on the side	
The Californian	9⁷⁵
tomato, avocado, pickled veggies and jalapeños and cotija cheese	

DESSERTS

Affogato	4⁷⁵
a scoop of Three Twins Madagascar Vanilla organic ice cream drowned in a double shot of hot Verve espresso	
Three Twins Organic Ice Cream	3⁷⁵
Giant Homemade Cookies	3⁹⁵
freshly baked in house throughout the day	
Cakes & Fruit Pies	6⁷⁵
—add a scoop of <i>Three Twins organic ice cream to your cake or pie</i> ⁹⁵	
Fresh Fruit Platter	8⁵⁰
strawberries, blueberries, raspberries, bananas, cantaloupe and honeydew, served with minted honey on the side	
The Grove Ice Cream Sandwiches	4²⁵
Baron: a scoop of Three Twins Madagascar Vanilla organic ice cream sandwiched between two Chocolate Chip Homemade Cookies Fango: a scoop of Three Twins Sea Salted Caramel organic ice cream sandwiched between two Double Chocolate Homemade Cookies Macchia: a scoop of Three Twins Madagascar Vanilla organic ice cream sandwiched between two Double Chocolate Homemade Cookies	

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SOUPS & SALADS

Soups & Chili

Chicken Lime Tortilla	cup 4⁹⁵ / bowl 7⁵⁰
Tomato-Basil	cup 4⁷⁵ / bowl 6⁹⁵
Our Vegetarian Chili	cup 4⁷⁵ / bowl 8
The Grove Signature French Onion Soup	bowl 8⁷⁵

Salads

Served with toasted Semifreddi's Sweet Batard

Chinese Chicken	13⁵⁰
house-roasted chicken, fresh shredded organic greens with cilantro, carrots, "wok" roasted chile spiced peanuts and orange-sesame vinaigrette	
Apple Chicken	13⁵⁰
house-roasted chicken, organic spring mix, Granny Smith apples, Point Reyes blue cheese and candied spiced walnuts with white balsamic golden raisin dressing	
Steak	13⁹⁵
Creekstone Farms Black Angus flank steak, roasted potatoes, roasted onions, tomatoes, and crumbled Point Reyes blue cheese over organic spring mix with balsamic vinaigrette	

Guacamole Chop	12⁹⁵
romaine, avocado, local La Palma Taqueria tortilla chips, pickled shallots, cilantro, diced tomato, cotija cheese, black beans, with chipotle lime dressing —add House-Roasted Chicken 3 ²⁵ —add seared Flank Steak 3 ⁵⁰	
The Grove Cobb	13⁹⁵
house-roasted chicken, organic spring mix, kale, avocado, bacon, Point Reyes blue cheese, tomato, diced red onion and hard-boiled egg, with blue cheese vinaigrette	
California Nicoise	12⁹⁵
our house made mayo-free herbed tuna salad, roasted potatoes, oil cured black olives, green beans, marinated cucumber, tomato and hard-boiled egg, with lemon vinaigrette	
Berkeley Bowl	12⁵⁰
diced tomatoes, marinated cucumbers, avocado, sliced radishes, shredded beets, garbanzo beans, and sunflower seeds piled on to our organic spring mix with our house made Green Goddess dressing	
Roast Beet Salad	11⁹⁵
mixed greens, roasted beets, candied walnuts, crumbled goat cheese and red wine vinaigrette	

KIDS

Kids French Toast	5⁹⁵
egg custard soaked and oven roasted Semifreddi's Sweet Batard (one piece) served with strawberries and Vermont Grade A Maple Syrup —add Caramelized Bananas .75	
The Grove PB&J	4⁹⁵
peanut butter & raspberry jam, served with Granny Smith apple slices on the side	
Kids Mac and Cheese	4⁹⁵
Monterey jack, cheddar, and fontina with a toasted breadcrumb topping	
Kids Grilled Cheddar Cheese	4⁹⁵
served with Granny Smith apple slices on the side	
Kids Turkey and Avocado Sandwich	5⁹⁵
house-roasted turkey, mashed avocado, cheddar and mayo, served with Granny Smith apple slices on the side	
Kids Pasta and Meatballs	5⁹⁵
pasta shells, tomato sauce, crumbled meatballs, shredded fontina and parmesan	

Check out our Hot Dog section—kids love them too!

SNACKS

House Roasted Nuts and Marinated Olives	5⁹⁵
rosemary-spiced roasted cashews, almonds, hazelnuts, and pecans alongside mixed olives marinated in orange zest, oregano and fennel	
Bacon Wrapped Dates	6⁵⁰
baked Point Reyes Blue Cheese-stuffed and bacon-wrapped dates with a dried fruit compote	
Hummus	8⁵⁰
topped with extra virgin olive oil and served with grilled pita bread with a dash of smoked paprika	
Decadent Thick-Cut Avocado Toast	4⁵⁰
mashed avocado, lemon, extra virgin olive oil and sea salt	
Quesadilla	8⁵⁰
grilled local La Palma Taqueria flour tortillas with Monterey jack and cheddar cheese, house made pico de gallo and sour cream —add roasted Seasonal Veggies 2 ⁵⁰ —add House-Roasted Chicken 3 ²⁵ —add seared Flank Steak or Shredded Short Rib 3 ⁵⁰	
Open-Fire Smoked Salmon Platter	12
Cambridge House Royal Smoked Salmon, with capers, marinated cucumbers, pickled shallots and whipped cream cheese	

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Beer & Specialty Drinks

BEER (Bottles)

Fat Tire
Fort Collins, Colorado 8⁵⁰

A well balanced, toasty thirst-quenching amber ale.
"Conceived on the seat of a bike," during founder's epiphanial bike voyage through Europe, drinking beer along the way.

Anchor California Lager
San Francisco, CA 8⁵⁰

Anchor's lightest lager, balanced and smooth.
An 1840's illustration of a westbound grizzly inspired California's modern state flag; the artist's eastbound version inspired this bottle's label.

Anchor Porter
San Francisco, CA 8⁵⁰

Deep black color, full-bodied and silky smooth, with a thick creamy head.
Introduced in 1972, the first modern American porter-style beer, and still definitive.

Chimay Grand Reserve
Chimay, Belgium 8⁹⁵

Dark, rich, sneakily potent, somehow creamy and dry at the same time.
Brewed within the walls of Scourmont Abbey Monastery, funding charities and community development.

Duvel
Bruges, Belgium 7⁹⁵

Miraculously clear and dry for such a strong beer.
Considered one of the best beers in the world. To serve: slightly angle the glass and pour gradually to form a full, creamy head. (Leave the final 1 cm in the bottle—it's a bit cloudy and bitter.)

Full Sail Session Beer
Hood River, Oregon 4⁷⁵

("windsurfing capital of the world")
 A light beer, and a multiple award winner that's smooth, refreshing and extremely tasty.
"Stoked to Brew. Brewed to Stoke." Independent, run by beer geeks and boardheads.

Modelo Especial
Mexico City, Mexico 4⁹⁵

An authentic Mexican full-flavored lager.
Their first brewmaster was paid an annual salary of \$10,000 in gold.

Pabst Blue Ribbon Tallboy
est. Milwaukee, WI 4⁵⁰

(but actually brewed in Los Angeles, CA)
 Classic early American blue collar lager, smooth and full-bodied.
Has quenched the thirsts of miners and carpenters since 1844.

Crispin Dry Cider
Colfax, CA 5⁵⁰

The driest cider locally made, gluten free, drinks great over ice.
An apple a day...

BEER ON TAP

Glass: Small (13 oz.) \$6⁵⁰ / Large (23 oz.) \$8⁵⁰

Saint Archer White Ale
(Pilsner and Wheat Malts)
San Diego, CA

Refreshing, interesting, silky and sultry, with a touch of hand-ground coriander and orange purée.
Winner of the 2014 Great American Beer Fest. Handcrafted from a collective of world-class brewers, surfers, skateboarders, snowboarders and artists.

San Francisco Brewing Co. Broadway IPA
San Francisco, CA

Crisp, light and refreshing, with a slightly tangy finish.
Founded in 2012 by a local, made in small batches. Look at the draft handle!

Anchor Steam
San Francisco, CA

Classic "steam" style brewed in Potrero Hill.
The historic beer of SF. Started in 1896, brewed in an old coffee roaster since 1936, this beer has an excellent chance of making it!

Pilsner Urquell
Pilsen Czech Republic

Light, crisp, herbal, and refreshing.
The first Pilsner. Brewed in the city of Pilsen, shipped cold.

SPECIALTY COCKTAILS

\$8

Bloody Soju Mary

Soju Screwdriver

Mimosa

Lavender Mimosa

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Wine + Hot & Cold Drinks

WINE

White

Glass/Bottle

Mas Fina Brut, Cava, Spain 10/38

A sparkling wine that is dry, elegant and balanced. Perfect in a mimosa.

Grape growing was introduced around here circa the Roman Empire, and this winery is still run by the founding Masachs family.

Highway 12 Sauvignon Blanc, Sonoma, CA 9⁵⁰/36

Crisp, light and refreshing, with a slightly tangy finish.

Named after California's premiere wine corridor.

Lechthaler Pinot Grigio, Trentino, Italy 10/38

Dry, harmonious, and fine flavor with good balance and a round finish.

Founded in 1940 and still family-run by Luigi Togn and daughters Romina, Valentina, and Martina.

AnnaBella Chardonnay, Napa, CA 9⁵⁰/36

Medium bodied, fruity, with only a touch of oak in the background.

Named after the grower's grandmother, Annabella, a lover of food and family.

Rosé

Glass/Bottle

Pedroncelli, Dry Creek Valley, CA 8⁵⁰/32

Crisp taste meets cherry, berry and a bit of orange zest with a framework of acidity in this SF Chronicle Double Gold medal winner.

Family-owned for generations, they sold grapes to home winemakers during Prohibition in order to keep their vineyards going.

Red

Glass/Bottle

3 Girls Pinot Noir, Lodi, CA 9⁵⁰/36

Rich, round, backed with a touch of smoke and spice, with loads of cherries and berries.

Named this after the owner's 3 young daughters, now grown and all live within a quarter mile of the winery.

Heron Merlot, Mendocino County, CA 9/34

Organic and structured, this wine has oomph.

San Franciscan Laley Heron started this wine business, one of the first woman-owned, in 1994.

Force of Nature Blend - Red Blend, Paso Robles, CA 8⁵⁰/32

(76% Merlot, 11% Cabernet, 11% Syrah and 11% Petite Sirah) Lush berry fruits, and black tea; a little bit explosive.

Have you farmed bananas and stonefruit in Hawaii, as well as boutique vineyards for small growers? Owner and grower Rob Murray has.

Llama Malbec, Mendoza, Argentina 13/48

A South American classic from the Andes, powerful and concentrated, a little spice, with berries and chocolate.

100 year old vines grown with green methods in pollution-free air with irrigation fed by melted snow.

Chasing Lions Cabernet Sauvignon, Oakville, CA 10/38

Bold, chewy, structured, with finesse.

Told in his late teens by Grandpa to get off the family ranch and "go chase lions," he's done it ever since.

HOT & COLD (Non-Alcoholic)

"Verve" Espresso & Coffee Drinks

All espresso drinks are double-shots of espresso. Add extra shot for 95¢

House Blend	2 ⁹⁵
Espresso	2 ⁸⁵
Macchiato	2 ⁹⁵
Latte	4 ⁶⁰
Café Mocha	4 ⁹⁰
Cappuccino	4 ⁵⁰
Café Americano	3 ²⁵

Organic Teas

Pot of Loose Leaf Tea	4 ⁹⁵
David Rio Spiced Chai	3 ⁷⁵
David Rio Mocha Chai	4 ⁹⁰

Hot Drinks

Hot Chocolate	3 ⁸⁰
Hot Apple Cider	3 ⁵⁰

Cold Drinks

Fresh Squeezed-to-Order Orange Juice	5 ²⁵ /6 ⁵⁰
Ratzlaff Ranch Apple Juice	3/3 ⁷⁵
Lemonade	4 ²⁵
Lavender Lemonade	4 ²⁵
"Arnold Palmer"	4 ²⁵
Fresh Brewed Iced Tea	3 ⁷⁵
Iced Chai	3 ⁷⁵
Green Planet Natural Spring Water (500 ml or 1 liter)	2 ⁵⁰ /4 ²⁵
San Pellegrino, 500ml	3 ⁷⁵
Coke, Diet Coke, 7Up	2 ⁹⁵

Grove Signature Drinks

Cranberry Black Tea "Sangria"	4 ²⁵
Black tea and cranberry juice infused with orange, strawberry, and mint. Non-alcoholic	
Cucumber Ginger "Spritzer"	4 ²⁵
Cucumber and lime juice topped with refreshing ginger beer. Non-alcoholic	