

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



BREAKFAST
• SERVED •
ALL DAY

BREAKFAST

Classic Breakfast

The Grove French Toast	11²⁵
egg custard soaked and oven baked Semifreddi's Sweet Batard bread served with fresh strawberries and Vermont Grade A Maple Syrup —add <i>Caramelized Bananas</i> 1 ⁵⁰ —add <i>2 strips of Applewood Smoked Bacon</i> 2 ²⁵	
Breakfast Burrito	12⁷⁵
soft scrambled eggs, crispy golden rosemary hashbrowns, smoky black beans, cheddar, jack, salsa and mashed avocado —add <i>Chorizo, House-Roasted Chicken, seared Flank Steak, or Chicken-Apple Sausage</i> 3 ⁵⁰	
The Breakfast Special*	11⁹⁵
two poached or soft scrambled eggs, Applewood smoked bacon, Sweet Batard toast, crispy golden rosemary hashbrowns —add <i>thinly sliced Fra' Mani Smoked Ham</i> 3 ⁵⁰ —served with <i>Avocado Toast</i> 3 ⁹⁵	
Steel-Cut Irish Oatmeal	9⁷⁵
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	9⁷⁵
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	8⁹⁵
strawberries, blueberries, raspberries, bananas, cantaloupe and honeydew served with minted honey	
Homemade Banana Brown Sugar Crumble Bread	4⁵⁰
The Grove Eggs Benedict*	
two poached eggs served over a Wolferman's English muffin topped with lemon hollandaise and fresh chives. Served with crispy golden rosemary hashbrowns	
—with <i>thinly sliced Fra' Mani Smoked Ham</i>	13⁹⁵
—with <i>Cambridge House Royal Smoked Salmon</i>	14⁹⁵
—" <i>Dave's Way</i> " <i>Bacon and Avocado</i>	14⁷⁵
Ranchero Baked Eggs*	12⁷⁵
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	
Egg and Avocado Toast*	13²⁵
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 or Smoked Salmon</i> 3 ⁵⁰	
Breakfast Tacos	12²⁵
your choice of thinly sliced flank steak, chorizo, or roasted seasonal vegetables on warm local La Palma Taqueria corn tortillas filled with soft scrambled eggs and melted cheddar, topped with house made pico de gallo, mashed avocado and cilantro. Served with a side of smoky black beans	
Deep Dish Quiche	10⁹⁵
your choice of Bacon & Cheddar or Roasted Vegetable & Goat Cheese. Baked in a house made, buttery pie crust	

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	9⁹⁵
your choice of Fra' Mani smoked ham or Applewood smoked bacon with sharp cheddar, soft scrambled eggs and arugula —add <i>Avocado</i> 2 ²⁵ — <i>Egg & Cheese only (no meat)</i> 8 ⁹⁵	
The New Yorker	9⁹⁵
our hot pastrami, hand carved to order, and soft scrambled eggs with melted sharp cheddar cheese folded in	

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) —served with *Avocado Toast* 3⁹⁵

Basil and Goat Cheese	11⁹⁵
fresh torn basil and goat cheese	
Bacon and Cheddar	13²⁵
Applewood smoked bacon, sharp cheddar and chives —add <i>Avocado</i> 2 ²⁵	
Spinach, Fontina and Tomato	11⁹⁵
fresh spinach, fontina and oven-roasted tomatoes	
The Grove Denver	13⁵⁰
Fra' Mani smoked ham, roasted red peppers, caramelized onions and cheddar, finished with chopped parsley	
Smoked Salmon	13⁹⁵
Cambridge House Royal Smoked Salmon, diced shallots, capers and creamy goat cheese, finished with fresh dill	

SIDES

Thick Sliced Applewood Smoked Bacon	4²⁵
Aidell's Chicken-Apple Sausage	4²⁵
Thinly Sliced Fra' Mani Smoked Ham	3⁷⁵
Fresh Fruit Cup	4⁹⁵
Organic Mixed Greens Salad	3⁹⁵
with red wine vinaigrette	
Crispy Golden Rosemary Hashbrowns	3⁵⁰

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

Chicken Pot Pie	14⁹⁵
hand-pulled house-roasted chicken breast in a rich broth with carrots and peas topped with a handmade and rolled savory oregano pastry crust. Served with an Organic Mixed Green side salad	
Traditional Mexican Enchilada	14⁵⁰
filled with your choice of house-roasted chicken, seared flank steak or roasted seasonal veggies. Homemade roasted dried chile sauce, melted cheese, cilantro, avocado and sour cream. Served with a side of smoky black beans	
Anchor Porter Braised Beef Short Ribs	14⁹⁵
slow-cooked with roasted carrots and peas and served with creamy mashed potatoes —add <i>Organic Mixed Green side salad</i> 2 ⁹⁵	

The Grove Taco Platter	14⁵⁰
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, cilantro and sour cream. Served with a side of smoky black beans and pickled jalapenos	
Mac and Cheese	12⁹⁵
Monterey jack, cheddar, and fontina with a toasted breadcrumb topping served with an Organic Mixed Green side salad —add <i>Chopped Bacon</i> 2 ⁹⁵	
Quesadilla	11²⁵
grilled local La Palma Taqueria flour tortillas with Monterey jack and cheddar cheese, house made pico de gallo and sour cream. Served with a side of smoky black beans —add <i>roasted Seasonal Veggies</i> 2 ⁵⁰ —add <i>House-Roasted Chicken</i> 3 ⁵⁰ —add <i>seared Flank Steak or Shredded Short Rib</i> 3 ⁵⁰	

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 or veggie chili 2⁹⁵

Hot Pastrami on Jewish Rye	13⁹⁵ (7 oz) / 15⁹⁵ (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 and Soup	10⁹⁵
cheddar, gruyere and fontina grilled to golden perfection. Served with your choice of Tomato-Basil soup, Chicken Lime Tortilla soup, or Vegetarian Chili —add <i>Bacon</i> 2 ⁹⁵ —add <i>thinly sliced Fra' Mani Smoked Ham</i> 3 ⁵⁰	
Tuna Melt	12⁵⁰
our house made mayo-free tuna salad with fontina and roma tomatoes	
* Vine-ripened BLT	12⁷⁵
romaine, thick-sliced bacon, mayo and tomatoes —add <i>Avocado</i> 2 ²⁵	
* The Grove Turkey Club	13⁹⁵
our vine-ripened BLT loaded with house-roasted turkey breast —add <i>Avocado</i> 2 ²⁵ * 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	13⁵⁰
Creekstone Farms Black Angus flank steak, fontina, roasted sweet onions, hot and sweet peppers	
California Muffaletta	11⁹⁵
a slab of fresh rosemary focaccia layered with thinly sliced Fra'Mani smoked ham, fontina, roasted peppers, red onions, olive spread, olive oil and balsamic. Pressed for hours to allow the flavors to meld!	
Vegetarian Muffaletta	11⁷⁵
a slab of fresh rosemary focaccia layered with fontina, roasted peppers, onions, zucchini, cucumbers, olive spread, olive oil and balsamic	

THE GROVE HOT DOG PLATTERS

The premium Vienna Beef Dog from Wrigley Field, beloved for more than 125 years. Served on a sesame bun with your choice of Kettle Chips or Organic Mixed Greens —substitute the chips/greens with a cup of soup or veggie chili 2⁹⁵

The Classic	8⁹⁵
mustard and sauerkraut	
Chili	9²⁵
our vegetarian chili and cheddar cheese, with diced onions on the side	
The Californian	9⁹⁵
mayo, tomato, avocado, pickles, 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 Three Twins organic ice cream to your cake or pie ⁹⁵	
Fresh Fruit Platter	8⁹⁵
strawberries, blueberries, raspberries, bananas, cantaloupe and honeydew, served with minted honey on the side	

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SOUPS & SALADS

Soups & Chili

Chicken Lime Tortilla	cup 5²⁵ / bowl 7⁹⁵
Tomato-Basil	cup 5²⁵ / bowl 7⁹⁵
Our Vegetarian Chili	cup 5⁵⁰ / bowl 8⁷⁵

Salads

Served with Semifreddi's Sweet Batard toast

Steak and Bacon "Bloody Mary" Salad	14⁹⁵
seared Creekstone Farms Black Angus Flank Steak, Applewood smoked bacon, parmesan cheese, romaine, green beans, cherry tomatoes, celery, red onions, with our signature Bloody Mary dressing	
Apple Chicken	14⁹⁵
house-roasted chicken, organic spring mix, Granny Smith apples, goat cheese and candied spiced walnuts with white balsamic golden raisin dressing	

Guacamole Chop	14⁵⁰
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 or seared Flank Steak 3 ⁵⁰	
The Grove Cobb	14⁹⁵
house-roasted chicken, organic spring mix, avocado, bacon, Point Reyes blue cheese, tomato, diced red onion and hard-boiled egg, with blue cheese vinaigrette	
Berkeley Bowl	13⁹⁵
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 —add House-Roasted Chicken, seared Flank Steak, or mayo-free tuna salad 3 ⁵⁰	

KIDS

Kids French Toast	6²⁵
egg custard soaked and oven baked Semifreddi's Sweet Batard bread (one piece) served with fresh strawberries and Vermont Grade A Maple Syrup —add Caramelized Bananas 1 ⁵⁰ —add 2 strips of Applewood Smoked Bacon 2 ⁹⁵	
Kids Mac and Cheese	5⁵⁰
Monterey jack, cheddar, and fontina with a toasted breadcrumb topping	
Kids Grilled Cheddar Cheese	5⁵⁰
served with Granny Smith apple slices on the side	
Kids Pasta and Parmesan	5⁹⁵
pasta shells, shredded parmesan cheese and butter	

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	6⁷⁵
baked Point Reyes Blue Cheese-stuffed and bacon-wrapped dates with a dried fruit compote	
Hummus	8⁹⁵
topped with extra virgin olive oil and served with grilled pita bread with a dash of smoked paprika	
Decadent Thick-Cut Avocado Toast	6²⁵
mashed avocado, lemon, extra virgin olive oil and sea salt	

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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 1840s 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
Pilzen Czech Republic
 light, crisp, herbal, and refreshing.
The first Pilsner. Brewed in the city of Pilzen, 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 ⁷⁵ /6 ⁹⁵
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	