

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



BREAKFAST
• SERVED •
ALL DAY

BREAKFAST

Classic Breakfast

Homemade Banana Brown Sugar Crumble Bread	4⁹⁵
from scratch, baked in-house throughout the day	
Fresh Fruit Plate	9⁵⁰
strawberries, blueberries, raspberries, bananas, cantaloupe, and honeydew; with minted honey on the side	
Steel-Cut Irish Oatmeal	10⁵⁰
slow-cooked steel-cut oats and milk, fruit compote, Vermont grade A syrup, almonds, dried cranberries, fresh raspberries	
House-Made Granola	10⁵⁰
small-batch-toasted oats, almonds, dried cranberries, bananas, blueberries, strawberries, honey; with local, organic Strauss yogurt or milk	
The Grove French Toast	12⁵⁰
custard soaked batard bread, fresh strawberries, Vermont grade A maple syrup —add caramelized bananas 1 ⁵⁰ —add 2 strips of applewood smoked bacon 3 ⁵⁰	
The Breakfast Special*	12⁹⁵
two poached or soft scrambled eggs, applewood smoked bacon, batard toast, crispy golden rosemary hashbrowns —add American heritage ham 3 ⁵⁰ —substitute decadent thick-cut avocado toast 3 ²⁵ —substitute gluten-free toast† 1 ⁵⁰	
Breakfast Burrito	13⁹⁵
soft scrambled eggs, crispy golden rosemary hashbrowns, smoky black beans, aged sharp cheddar, Monterey jack, salsa, and mashed avocado —add house brined and roasted chicken 4 ²⁵ —add chopped applewood smoked bacon or traditional, all-natural pork breakfast links 3 ²⁵	
The Grove Eggs Benedict*	
two poached eggs served over a toasted English muffin topped with lemon hollandaise and fresh chives; with crispy golden rosemary hashbrowns	
—with American heritage ham	14⁹⁵
—with portobello and spinach	14⁹⁵
—“Dave’s Way” applewood smoked bacon and avocado	16²⁵
Avocado and Egg Toast*	14⁵⁰
mashed avocado on grilled thick-cut batard toast with lemon, organic olive oil, and coarse sea salt. Topped with two poached eggs, chives; with organic baby lettuces —add American heritage ham 3 ⁵⁰ —substitute gluten-free toast† 1 ⁵⁰	
Savory Deep Dish Quiche	
Baked in a house-made, buttery pie crust; with crispy golden hashbrowns or organic baby lettuces	
—applewood smoked bacon & aged sharp cheddar.....	11⁹⁵
—roasted vegetable & goat cheese	11⁹⁵

Breakfast Sandwiches

Served on a toasted brioche bun (get it as a plate with crispy golden rosemary hashbrowns or organic baby lettuces for 3²⁵)
—substitute gluten-free bread† 2²⁵

The Grove Breakfast Sandwich	10⁵⁰
American heritage ham or applewood smoked bacon, aged sharp cheddar, soft scrambled eggs, arugula and The Grove’s green herb jalapeño sauce —egg & cheese only 9 ⁹⁵ —add avocado 2 ⁵⁰	
The New Yorker	11⁵⁰
our slow cooked pastrami, hand sliced to order, soft scrambled eggs, aged sharp cheddar, horseradish mayo	

Scrambles

Choice of crispy golden rosemary hashbrowns or organic baby lettuces; with grilled batard toast
—substitute egg whites 1⁵⁰ —add avocado 2⁵⁰ —substitute gluten-free toast† 1⁵⁰
—substitute decadent thick-cut avocado toast 3²⁵

Aged Sharp Cheddar and Roasted Jalapeño	13⁷⁵
Applewood Smoked Bacon, Onion and Chives	14⁵⁰
Rancheros	13⁷⁵
smoky black beans, spiced red pepper sauce, queso fresco, pico de gallo, The Grove’s green herb jalapeño sauce, house-made tortilla chips	

Omelets

Choice of crispy golden rosemary hashbrowns or organic baby lettuces; with grilled batard toast
—substitute egg whites 1⁵⁰ —add avocado 2⁵⁰ —substitute gluten-free toast† 1⁵⁰
—substitute decadent thick-cut avocado toast 3²⁵

Mushroom and Fragrant Green Herbs	14²⁵
Baby Spinach and Ricotta	13⁹⁵
American Heritage Ham and Gruyere	14⁵⁰

SIDES

Grilled Batard Bread	2⁵⁰
Thick Sliced Applewood Smoked Bacon	4⁷⁵
Traditional, All-Natural Pork Breakfast Links	4²⁵
American Heritage Ham	3⁹⁵
Fresh Fruit Cup	4⁹⁵
Organic Baby Lettuce Salad	3⁹⁵
with red-wine aged sherry-honey vinaigrette	
Crispy Golden Rosemary Hashbrowns	3⁵⁰

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

† Not a gluten-free facility

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MAINS

Available beginning 11am daily

Roasted Vegetable Main Course	15²⁵
roasted, sliced portobello mushrooms, maple roasted sweet potatoes, arugula, chickpeas, radishes, sliced cucumbers, spiced walnuts, The Grove's green herb jalapeño sauce, grilled batard bread — <i>substitute gluten-free toast† 1⁵⁰</i>	
Mac and Three Cheese	13⁹⁵
aged sharp cheddar, Gruyere, and fontina with a toasted breadcrumb topping; with organic baby lettuces — <i>add chopped applewood smoked bacon 3²⁵</i>	
Mac and Cheese Blowout	14⁹⁵
American heritage ham, aged sharp cheddar, Gruyere, fontina, roasted jalapeños, breadcrumbs; with organic baby lettuces	

Chicken Pot Pie	15⁵⁰
hand-pulled roasted chicken breast in a rich broth with carrots and peas topped with a handmade and rolled savory oregano pastry crust; with organic baby lettuces	
The Grove's Aromatic Roast Chicken	16⁹⁵
ancho, sage and paprika scented half chicken, Yukon Gold potato roasties, The Grove's green herb jalapeño sauce, arugula, pickled shallots, radishes	
St. Louis Style Pork Ribs	17⁵⁰
16 ounces, overnight barbeque dry rub marinade with a blend of toasted red chile, garlic, cumin, coriander and allspice; with maple roasted sweet potatoes, raw slaw	

KIDS

Kids French Toast	6⁹⁵
custard soaked and oven baked batard bread; with fresh strawberries and Vermont grade A maple syrup — <i>add caramelized bananas 1⁵⁰ —add 2 strips of applewood smoked bacon 3⁵⁰</i>	
Kids Mac and Three Cheese	5⁹⁵
aged sharp cheddar, Gruyere, and fontina with a toasted breadcrumb topping	
Kids Grilled Cheddar Cheese	5⁹⁵
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!

THE GROVE HOT DOG PLATES

The premium Vienna Beef Dog from Wrigley Field, beloved for more than 125 years. Served on a sesame bun; with Kettle chips, organic baby lettuces, or raw slaw —*substitute soup or vegetarian chili for chips/greens cup 3²⁵ / bowl 5⁹⁵*

The Classic	9⁹⁵
mustard and Sonoma Brinery raw sauerkraut	
Chili	10⁹⁵
our vegetarian chili and sharp cheddar cheese, with diced onions on the side	
The Californian	10⁹⁵
tomato, avocado, pickles, jalapeños, cotija cheese, and mayo	

SNACKS

Classic Artichoke Dip	8⁵⁰
warm artichoke hearts, blended with lemon, garlic, parsley, Grana Padano cheese; with grilled batard bread or house-made tortilla chips	
The Grove Chicken Wings	9⁵⁰
hot and smoky adobo roasted wings with scallions, cilantro, lime, savory blue cheese dipping sauce	
Roasted Brussels Sprouts	7⁵⁰
finished with a shower of grated Grana Padano, olive oil, fresh lemon	
Hummus	8⁹⁵
silky house-made chickpea puree with tahini, garlic, lemon; crunchy vegetables, warm pita, chili flakes	
Decadent Thick-Cut Avocado Toast	6⁷⁵
smashed California avocado, lemon, extra virgin olive oil, Maldon sea salt, grilled batard bread — <i>substitute gluten-free toast† 1⁵⁰</i>	

DESSERTS

Affogato	4⁹⁵
a scoop of Three Twins Madagascar Vanilla organic ice cream drowned in a double shot of hot Sightglass espresso	
Three Twins Organic Ice Cream	3⁹⁵
Giant Homemade Cookies	4²⁵
freshly baked in house throughout the day	
Cakes	7²⁵
— <i>add a scoop of Three Twins organic ice cream to your cake 1⁹⁵</i>	
Pies	6⁹⁵
— <i>add a scoop of Three Twins organic ice cream to your pie 1⁹⁵</i>	
Fresh Fruit Plate	9⁵⁰
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 5⁵⁰ / bowl 8²⁵
a hearty puree, served with grilled batard bread
—substitute gluten-free toast[†] 1⁵⁰ —substitute decadent thick-cut avocado toast 3²⁵
- Tomato-Basil** cup 5⁵⁰ / bowl 8²⁵
a hearty puree, served with grilled batard bread
—substitute gluten-free toast[†] 1⁵⁰ —substitute decadent thick-cut avocado toast 3²⁵
- Our Vegetarian Chili** cup 5⁹⁵ / bowl 8⁹⁵
with smoked paprika and toasted guajillo peppers, served with grilled batard bread
—substitute gluten-free toast[†] 1⁵⁰ —substitute decadent thick-cut avocado toast 3²⁵

Salads

With grilled batard bread, specialty house-made dressings
—substitute gluten-free toast[†] 1⁵⁰ —substitute decadent thick-cut avocado toast 3²⁵

- The Roast Beef Salad** 15²⁵
thinly sliced roast beef, applewood smoked bacon, green beans, romaine, tomatoes, parmesan, celery, pickled shallots, hard-cooked egg, rich parmesan dressing with Bloody Mary spices
- Roast Chicken Apple Salad** 15²⁵
house brined and roasted chicken breast, organic lettuces, Granny Smith apples, candied spiced walnuts, goat cheese, white balsamic-golden raisin dressing

SANDWICH PLATES

Served on local artisan bread; with Kettle chips or organic baby lettuces, and a pickle
—substitute soup or vegetarian chili for chips/greens cup 3²⁵ / bowl 5⁹⁵
—substitute gluten-free bread[†] 2²⁵

- Grilled Cheese and Soup** 12⁹⁵
aged sharp cheddar, Gruyere and fontina, Acme soft white bread, grilled to golden perfection; with cup of Tomato-Basil soup, Chicken Lime Tortilla soup, or Our Vegetarian Chili
—for the Soup Maven, bowl instead of cup 2⁷⁵
—add applewood smoked bacon 2⁹⁵ —add American heritage ham 3⁵⁰
- Tuna Melt** 13⁷⁵
Mediterranean style albacore tuna with capers, lemon, onions, olive oil, parsley, aged sharp cheddar cheese, toasted thick-sliced Semifreddi's batard
- * Vine-ripened BLT** 13⁵⁰
romaine, thick-sliced applewood smoked bacon, mayo and tomatoes, tomatoes, toasted thick-sliced Semifreddi's batard
—add avocado 2⁵⁰
- * The Grove Turkey Club** 14⁹⁵
our vine-ripened BLT loaded with house-roasted turkey breast —add avocado 2⁵⁰
* Take the BLT or Turkey Club to a new level: ask for Harissa Mayo!
Smoky, spicy North African red chile mayo, house-made
- California Muffaletta** 13⁵⁰
focaccia layered with American heritage ham, fontina cheese, olive spread, olive oil, balsamic
- The Vegetarian** 12⁹⁵
focaccia layered with sliced zucchini, roasted red bell peppers, fontina cheese, roasted onions, olive spread, olive oil, balsamic

- Guacamole Chop Salad** 14⁹⁵
romaine, avocado, black beans, diced tomato, house-made tortilla chips, pickled shallots, cilantro, cotija cheese, chipotle lime dressing
—add house brined & roasted chicken breast 4²⁵
- The Grove Cobb** 15⁵⁰
house brined and roasted chicken breast, avocado, applewood smoked bacon, tomato, organic baby lettuces, Point Reyes blue cheese, hard-cooked egg, red onion, blue cheese vinaigrette
- Berkeley Bowl** 14⁹⁵
avocado, tomatoes, sliced radishes, shredded beets, chickpeas, sunflower seeds, organic spring mix, creamy green goddess dressing
—add house brined & roasted chicken breast, or Mediterranean tuna salad 4²⁵
- Chinese Chicken** 15²⁵
house brined and roasted chicken breast, shredded organic greens, cilantro, carrots, "wok" roasted chili spiced peanuts, fresh orange slices, orange-sesame vinaigrette

SPECIAL SANDWICHES

Available beginning 11am daily. Choice of Yukon Gold potato roasties or raw slaw
—substitute gluten-free bread[†] 2²⁵

- * The Burger** 13⁹⁵
half pound of all natural chuck & brisket house blend, toasted Acme bun, onion, tomato, bib lettuce, pickle
—add aged sharp cheddar 1⁰⁰ —add applewood smoked bacon 2⁰⁰
—add fried egg 2⁰⁰ —add avocado 2⁵⁰ —add one more patty 4⁹⁵
* Not available at the Fillmore location
- Classic French Dip** 14⁹⁵ (5 oz) / 16⁹⁵ (8 oz, for the Dip Maven!)
thinly sliced roast beef, grilled Acme rustic roll, horseradish mayo, pickle, cress, Montreal seasoning
- * Hot Pastrami on Jewish Rye** 14⁹⁵ (7 oz) / 16⁹⁵ (10 oz, for the Deli Maven!)
our slow cooked pastrami, hand sliced to order; with a pickle
* Limited amount made each day, so when it runs out, it's "out!"
- * The Grove Reuben** 15²⁵ (5 oz) / 17⁵⁰ (8 oz, for the Deli Maven!)
our slow cooked pastrami, hand sliced to order, house-made Russian dressing, Gruyere, Sonoma Brinery sauerkraut, on grilled NY Jewish rye, pickle
* Limited amount made each day, so when it runs out, it's "out!"

required per CA prop 65:

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

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WINE

White

Glass/Bottle

Mas Fina Brut

Cava, Spain 10/38
This bright and elegant Cava offers aromas of green apple and white flowers leading to a creamy mouthwatering palate.

Tendu White Blend

Napa Valley, California, 2017 9⁵⁰
This snappy crisp white from Steve Matthiason based on vermentino is full of salted lime and green apple leading to a light zippy palate.

Herman J. Weimer Riesling, Semi-Dry

Finger Lakes, New York, 2016 13/48
This riesling from one of the oldest estates in the Finger Lakes is inspired by the great whites of Germany full of white peach and green apple aromas leading to a slightly sweet palate with zesty acidity.

Land of Saints, Chardonnay

Santa Barbara, California, 2014 12/46
This chardonnay from Santa Barbara is a fresh, mineral take full of preserved lemon and hazelnuts with a bright, refreshing palate.

Cultivar, Sauvignon Blanc

Napa Valley, California, 2016 11/43
A classic Californian sauvignon blanc with ripe citrus fruit and grassy aromas leading to a refreshing tropical palate.

Rosé

Glass/Bottle

Folded Hills Rosé of Grenache

Santa Ynez Valley, California, 2017 13/48
This juicy rosé is full of country strawberry and bing cherry leading to a lively refreshing palate.

Red

Glass/Bottle

Farmlands, Pinot Noir

Willamette Valley Oregon, 2017 13/48
This light and fresh pinot noir shows bright elegant cherry and raspberry fruit with a light crunchy palate full of red fruit.

County Line, Syrah

Sonoma Coast, California, 2016 13/48
This elegant and spicy syrah shows roams of plums and black pepper with a juicy medium bodied palate with subtle tannin.

Bedrock Old Vin Zinfandel

Sonoma County, California, 2015 12/46
This old vine zin is a soft and full classic California zin with notes of wild cherry, cedar, and tobacco leading to a plush full bodied palate.

SPECIALTY COCKTAILS

\$8

Bloody Soju Mary

Soju Screwdriver

Mimosa

Lavender Mimosa

HOT & COLD DRINKS

Grove Housemade Cold Refreshers

Fresh Squeezed-to-Order Orange Juice	5 ⁷⁵ /6 ⁹⁵
Cranberry Black Tea "Sangria"	4 ⁵⁰
Black tea and cranberry juice infused with orange, strawberry, and mint.	
Cucumber Ginger "Spritzer"	4 ⁵⁰
Cucumber and lime juice topped with refreshing ginger beer.	
Lemonade	4 ⁵⁰
Lavender Lemonade	4 ⁵⁰
Fresh Brewed Iced Tea	4 ²⁵
"Arnold Palmer"	4 ⁵⁰



Espresso & Coffee Drinks

Special "Grove Blend" roasted right here in SF. Please see boards for coffee and espresso drinks, hot teas, and more.

Cold Drinks

Smartwater	2 ⁹⁵
San Pellegrino	3 ⁷⁵
Ratzlaff Ranch Apple Juice	3/3 ⁷⁵
Coke, Diet Coke, 7Up	2 ⁹⁵
Iced Chai	3 ⁷⁵

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BEER

Bottles & Cans

ACE, Perry
Sonoma, CA **6⁰⁰**

The first family owned cider in the USA. Located in Sonoma since 1993, their ciders come from America's most renowned orchards. Try it over ice on a hot day.

Sufferfest, Kolsch
San Francisco, CA **6⁰⁰**

This craft beer has only ninety-five calories and five carbs. Started by a woman brewer in San Francisco, it's an easy drinking favorite for active lifestyles. While many beers this light would lack character, this one delivers.

Grupo Modelo, Pacifico
Mazatlan, Mexico **6⁰⁰**

The best selling beer in Mexico and the #1 export to California. A crisp refreshing pilsner that transports you to the beach any day of the week.

Anchor Brewing, Steam Beer
San Francisco, CA **7⁰⁰**

A San Francisco trademark since 1896 that was cooled naturally by the foggy night air instead of ice, with a rich and distinctive malt flavor everyone can enjoy. We offer a 19.2 oz. can for that Little Something Extra!

BareBottle, Rotating IPA
San Francisco, CA **9⁵⁰**

This boutique SF brewery experiments with unique flavors and ingredients other breweries only dream of. A true connoisseur's choice—these 16 oz. bottles rotate based on what's new and exciting.

Almanac Brewing, Farmer's Reserve, Seasonal Sour
Alameda, CA **12⁰⁰**

This Farm to Barrel brewery partners with a new farmer every harvest to infuse seasonal flavors into every limited bottle. Aging these beers in wine barrels gives them a distinctly tart or sour taste that can turn every wine lover into a beer lover.

Lagunitas, Lil Sumpin'
Petaluma, CA **6⁰⁰**

A hoppy wheat pale ale that is great for IPA fans, but so smooth that the hefeweizen fans like it too. This beer is hard to categorize—and that's how it got its unusual name.

Founder's Breakfast Stout
Grand Rapids, MI **8⁰⁰**

Brewed in the Midwest with lots of oats, imported chocolate, and two types of coffee, this stout has a great java nose and all the warmth you'd expect in a beer this dark. One of the rare beers that feels right for breakfast, lunch or dinner.

New Glory, "Something Random" Rotating Can Series
Sacramento, CA **8⁰⁰**

This Sacramento brewery with amazing can label artwork leads the way in thoughtfully crafted beers. Each week the brewery lets us know what's new depending on the season, the ingredients available and the brewers' moods. Ask us what we have in the cooler right now before they are gone!

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BEER ON TAP

Glass: Small (13 oz.) / Large (23 oz.)

Firestone Walker, 805
Paso Robles, CA **6⁵⁰ / 8⁵⁰**

A light, refreshing blonde ale created for the laid-back California lifestyle—a versatile beer with a clean finish. Just about every beer enthusiast from IPA drinkers to lager drinkers will love this beer.

Anchor Brewing, Brewers' Pale Ale
San Francisco, CA **6⁵⁰ / 8⁵⁰**

An American pale ale with the fresh aromatics of an ever-changing blend of local brewers' favorite hops for a bright, crisp, perfect go-to beer!

New Glory, Rotating IPA
Sacramento, CA **7²⁵ / 9⁵⁰**

A rotating series that transforms the ordinary IPA to an extraordinary hazy IPA that will never overwhelm you with bitterness. Instead these beers offer a friendlier citrus quality that wraps your taste buds like a smoothie and finishes smooth like your favorite juice.

BareBottle, Rotating Selection
San Francisco, CA **7²⁵ / 9⁵⁰**

These local craft brewers will always push the envelope of creativity and flavor where others remain stagnant. This rotating series will always be light, crisp and freshly brewed. This tap rotates between pilsner, lager and kolsch based on what's new at their brewery.

THE GROVE - DESIGN DISTRICT EXTRA TAPS

Join us at our One Henry Adams Street location for seasonal and rare Brewmaster Specials throughout the year!

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WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information, go to: www.P65Warnings.ca.gov/alcohol