

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	10²⁵
strawberries, blueberries, raspberries, bananas, cantaloupe, and honeydew; with minted honey on the side	
Steel-Cut Irish Oatmeal	10⁹⁵
slow-cooked steel-cut oats and milk, fruit compote, Vermont grade A syrup, almonds, dried cranberries, fresh raspberries	
House-Made Granola	10⁹⁵
small-batch-toasted oats, almonds, dried cranberries, bananas, blueberries, strawberries, honey; with local, organic Strauss yogurt or milk	
The Grove French Toast	13⁵⁰
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*	13⁷⁵
two poached or soft scrambled eggs, applewood smoked bacon, grilled batard bread, crispy golden rosemary hashbrowns —add American heritage ham 3 ⁵⁰ —substitute decadent avocado toast 3 ⁷⁵ —substitute gluten-free toast† 1 ⁹⁵	
Breakfast Burrito	14⁷⁵
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 ⁵⁰ —add chopped applewood smoked bacon or traditional, all-natural pork breakfast links 3 ⁵⁰	
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	
—American heritage ham	15⁵⁰
—portobello and spinach	15²⁵
—“Dave’s Way” applewood smoked bacon and avocado	16⁵⁰
Avocado and Egg Toast*	14⁹⁵
smashed California avocado, Mediterranean spice, a drizzle of fresh lemon, extra virgin olive oil, Maldon sea salt, grilled batard bread. Topped with two poached eggs, chives; with crispy golden hashbrowns or organic baby lettuces —add American heritage ham 3 ⁵⁰ —substitute gluten-free toast† 1 ⁹⁵	
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	12²⁵
—roasted vegetable & goat cheese	12²⁵

Scrambles

Choice of crispy golden rosemary hashbrowns or organic baby lettuces; with grilled batard bread —substitute egg whites 1 ⁵⁰ —add avocado 2 ⁵⁰ —substitute gluten-free toast† 1 ⁹⁵ —substitute decadent avocado toast 3 ⁷⁵	
Garden Scramble	14⁵⁰
zucchini, fresh basil, thinly sliced red onions, fontina and Grana Padano cheeses	
Aged Sharp Cheddar and Roasted Jalapeño	14⁵⁰
Applewood Smoked Bacon, Onion and Chives	14⁹⁵
Rancheros	14⁵⁰
smoky black beans, spiced red pepper sauce, queso fresco, pico de gallo, The Grove’s green herb jalapeño sauce, locally made tortilla chips	

Omelets

Choice of crispy golden rosemary hashbrowns or organic baby lettuces; with grilled batard bread —substitute egg whites 1 ⁵⁰ —add avocado 2 ⁵⁰ —substitute gluten-free toast† 1 ⁹⁵ —substitute decadent avocado toast 3 ⁷⁵	
Apricot Jam and Fromage Blanc	14²⁵
Mushroom and Fragrant Green Herbs	14⁹⁵
Baby Spinach and Four Cheese	14⁵⁰
spinach, parmesan, fontina, Gruyere and fromage blanc	
American Heritage Ham and Gruyere	14⁹⁵

Breakfast Sandwiches

Served on a toasted brioche bun (get it as a plate with crispy golden rosemary hashbrowns, fresh fruit cup, or organic baby lettuces for 3⁵⁰) —substitute gluten-free bread† 2 ⁵⁰	
The Grove Breakfast Sandwich	11²⁵
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	12²⁵
our slow cooked pastrami, hand sliced to order, soft scrambled eggs, aged sharp cheddar, horseradish mayo	

SIDES

Grilled Batard Bread	2⁵⁰	Fresh Fruit Cup	5²⁵
Thick Sliced Applewood Smoked Bacon	4⁹⁵	Organic Baby Lettuce Salad	4²⁵
Traditional, All-Natural Pork Breakfast Links	4²⁵	with red-wine aged sherry-honey vinaigrette	
American Heritage Ham	3⁹⁵	Crispy Golden Rosemary Hashbrowns	3⁹⁵

* Consuming raw or undercooked eggs may increase your risk of foodborne illness
† Not a gluten-free facility

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SOUPS & SALADS

Soups & Chili

Chicken Lime Tortilla cup 5⁹⁵ / bowl 8⁹⁵

house roasted chicken, fresh lime, avocado, cilantro and locally made crumbled tortilla chips

Tomato-Basil cup 5⁷⁵ / bowl 8⁵⁰

a hearty puree, served with grilled batard bread

—substitute gluten-free toast[†] 1⁹⁵ —substitute decadent avocado toast 3⁷⁵

Our Veggie Chili cup 5⁹⁵ / bowl 8⁹⁵

with smoked paprika and toasted guajillo peppers, topped with sour cream, aged sharp cheddar and scallions, served with grilled batard bread

* Make it vegan without the cheese and sour cream

—substitute gluten-free toast[†] 1⁹⁵ —substitute decadent avocado toast 3⁷⁵

Salads

With grilled batard bread, specialty house-made dressings

—substitute gluten-free toast[†] 1⁹⁵ —substitute decadent avocado toast 3⁷⁵

Roast Chicken Apple Salad 15⁹⁵

house brined and roasted chicken breast, organic lettuces, Granny Smith apples, candied spiced walnuts, goat cheese, white balsamic-golden raisin dressing

* Add strawberries on us!

Guacamole Chop Salad 14⁹⁵

romaine, avocado, black beans, diced tomato, locally made tortilla chips, pickled shallots, cilantro, cotija cheese, chipotle lime dressing

—add house brined and roasted chicken breast 4⁵⁰

The Grove Cobb 15⁹⁵

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 and roasted chicken breast or Mediterranean tuna salad 4⁵⁰

Chinese Chicken 15⁹⁵

house brined and roasted chicken breast, shredded organic greens, cilantro, carrots, "wok" roasted chili spiced peanuts, fresh orange slices, orange-sesame vinaigrette

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 veggie chili for chips/greens cup 3⁵⁰ / bowl 5⁹⁵

The Classic 10⁵⁰
mustard and Sonoma Brinery raw sauerkraut

Chili 11²⁵
our veggie chili and aged sharp cheddar cheese, with diced onions on the side

The Californian 11⁵⁰
tomato, avocado, pickled vegetables, cotija cheese, and mayo

SNACKS

Classic Artichoke Dip 8⁷⁵

warm artichoke hearts, blended with lemon, garlic, parsley, Grana Padano cheese; with grilled batard bread or locally made tortilla chips

The Grove Chicken Wings 9⁷⁵

hot and smoky adobo roasted wings with scallions, cilantro, lime, savory blue cheese dipping sauce

Roasted Brussels Sprouts 7⁹⁵

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 Avocado Toast 7⁹⁵

smashed California avocado, Mediterranean spice, a drizzle of fresh lemon, extra virgin olive oil, Maldon sea salt, grilled batard bread

—substitute gluten-free toast[†] 1⁹⁵

SANDWICH PLATES

Served on local artisan bread; with Kettle chips or organic baby lettuces, and a pickle

—substitute soup or veggie chili for chips/greens cup 3⁵⁰ / bowl 5⁹⁵

—substitute gluten-free bread[†] 2⁵⁰

Grilled Cheese and Soup 13⁷⁵

aged sharp cheddar, Gruyere and fontina, Acme soft white bread, grilled to golden perfection; with Tomato-Basil soup, Chicken Lime Tortilla soup, or Our Veggie Chili

—for the Soup Maven, make it a bowl instead of a cup 2⁷⁵

—add applewood smoked bacon 3⁵⁰ —add American heritage ham 3⁵⁰

Tuna Melt 14²⁵

Mediterranean style albacore tuna with capers, lemon, onions, olive oil, parsley, aged sharp cheddar cheese, toasted thick-sliced Semifreddi's batard

* **Vine-ripened BLT** 14²⁵

romaine, thick-sliced applewood smoked bacon, mayo and tomatoes, toasted thick-sliced Semifreddi's batard —add avocado 2⁵⁰

* **The Grove Turkey Club** 15²⁵

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

The Vegetarian 13⁵⁰

focaccia layered with sliced zucchini, roasted red bell peppers, fontina cheese, roasted onions, olive spread, olive oil, balsamic

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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* 1⁹⁵</i>	
Mac and Three Cheese	14²⁵
aged sharp cheddar, Gruyere, and fontina with a toasted breadcrumb topping; with organic baby lettuces — <i>add applewood smoked bacon 2⁵⁰</i> — <i>add American heritage ham 2⁰⁰</i> — <i>add fried egg 1⁵⁰</i> — <i>add jalapeños on us</i>	
Chicken Pot Pie	15⁹⁵
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	7⁵⁰
custard soaked and oven baked batard bread; with fresh strawberries and Vermont grade A maple syrup — <i>add caramelized bananas 1⁵⁰</i> — <i>add 2 strips of applewood smoked bacon 3⁵⁰</i>	
Kids Mac and Three Cheese	6⁹⁵
aged sharp cheddar, Gruyere, and fontina with a toasted breadcrumb topping	
Kids Grilled Cheddar Cheese	6⁵⁰
served with Granny Smith apple slices on the side	
Kids Pasta and Parmesan	6⁵⁰
pasta shells, shredded parmesan cheese and butter	



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

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.

SPECIAL SANDWICHES

Available beginning 11am daily. Choice of Yukon Gold potato roasties or raw slaw.
—*substitute gluten-free bread* 2⁵⁰*

The Cheeseburger	14⁹⁵
half pound of all natural chuck & brisket house blend, whipped aged sharp cheddar, toasted Acme bun, onion, tomato, bib lettuce, pickle, and Grove Sauce * not available at the Fillmore location — <i>add applewood smoked bacon 2⁵⁰</i> — <i>add fried egg 1⁵⁰</i> — <i>add avocado 2⁵⁰</i> — <i>add one more patty 4⁹⁵</i>	
Classic French Dip	15⁵⁰ (5 oz) / 17⁵⁰ (8 oz, for the Dip Maven!)
thinly sliced roast beef, grilled Acme rustic roll, horseradish mayo, pickle * Take your French Dip to the next level: ask for a side of Montreal seasoning on us!	
Hot Pastrami on Jewish Rye ...	14⁹⁵ (7 oz) / 16⁹⁵ (10 oz, for the Deli Maven!)
our slow cooked hot pastrami, hand sliced to order; with a pickle * Limited amount made each day, so when it runs out, it's "out!"	
The Grove Reuben	15⁷⁵ (5 oz) / 17⁷⁵ (8 oz, for the Deli Maven!)
our slow cooked hot 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!"	

DESSERTS

Affogato	5⁹⁵
a scoop of Straus Organic Vanilla Bean ice cream drowned in a double shot of hot Sightglass espresso	
Straus Organic Ice Cream	4⁹⁵
Giant Homemade Cookies	4⁵⁰
freshly baked in house throughout the day	
Cakes	7⁵⁰
— <i>add a scoop of Straus Organic ice cream to your cake 1⁹⁵</i>	
Pies	6⁹⁵
— <i>add a scoop of Straus Organic ice cream to your pie 1⁹⁵</i>	
Fresh Fruit Plate	10²⁵
strawberries, blueberries, raspberries, bananas, cantaloupe, and honeydew; with minted honey on the side	

Required per CA prop 65:

WARNING: Many food and beverage cans have linings containing bisphenol A (BPA), a chemical known to cause harm to the female reproductive system. Jar lids and bottle caps may also contain BPA. You can be exposed to BPA when you consume food or beverages packaged in these containers. For more information, go to:
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BEER

Bottles & Cans

Golden State Cider, Mighty Dry
Sonoma, CA 8⁰⁰

Bright. Juicy. Crisp. Made with Champagne yeast and mighty dry. Best over ice on our patio.

Sierra Nevada Pale Ale
Chico, CA 6⁰⁰

From the pioneers of craft brewing in Northern California, this Pale Ale made from Cascade hops is the beer everyone knows and loves.

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.

HenHouse, Saison
Santa Rosa, CA 8⁰⁰

This Northern California version of a French Saison was made for drinking after a long day of work. Light and rejuvenating.

BareBottle, Rotating IPA
San Francisco, CA 9⁵⁰

A boutique SF brewery experimenting 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.

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.

Anderson Valley Brewing Company, Barney Flats Oatmeal Stout
Boonville, CA 8⁰⁰

From one of the first twenty craft breweries in America. The deep color and roasty flavors make this an incredibly velvety Stout.

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.

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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

BEER ON TAP

HenHouse, IPA
Santa Rosa, CA 7⁵⁰

Old School IPA perfected with New School Hops. The most balanced IPA you'll ever try. Medium haze, juicy, yet still feels West Coast.

Firestone Walker, 805
Paso Robles, CA 6⁵⁰

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, Steam Beer
San Francisco, CA 6⁵⁰

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.

BareBottle, Rotating Selection
San Francisco, CA 7⁵⁰

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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WINE

White

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.

Land of Saints, Chardonnay

Santa Barbara, California, 2016 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, 2018 11/43

A classic Californian sauvignon blanc with ripe citrus fruit and grassy aromas leading to a refreshing tropical palate.

Glass/Bottle

Rosé

Folded Hills Rosé of Grenache

Santa Ynez Valley, California, 2018 13/48

This juicy rosé is full of country strawberry and bing cherry leading to a lively refreshing palate.

Red

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.

Bedrock Old Vin Zinfandel

Sonoma County, California, 2017 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.

Morgan G17 Syrah

Santa Lucia Highlands, California, 2017 12/46

This Rhône-style blend has a rich ruby red color and is medium-full bodied with soft tannins, offering a mouthful of dark fruit and savory herb.

Glass/Bottle

Glass/Bottle

SPECIALTY COCKTAILS \$8

Bloody Soju Mary

Mimosa

Soju Screwdriver

Lavender Mimosa

HOT & COLD DRINKS



Espresso & Coffee Drinks

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

House Blend	3 ⁷⁵
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
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Grove Housemade Refreshers

Enjoy a complimentary refill on us!

Cranberry Citrus Iced Tea	4 ⁷⁵
Black tea and cranberry juice infused with orange, strawberry, and mint.	
Cucumber Ginger "Spritzer"	4 ⁷⁵
Cucumber and lime juice topped with refreshing ginger beer.	
Lemonade	4 ⁷⁵
Lavender Lemonade	4 ⁷⁵
lemonade infused with lavender flowers	
Fresh Brewed Iced Tea	4 ⁵⁰
"Arnold Palmer"	4 ⁵⁰

Fresh Squeezed-to-Order Orange Juice

Small 5⁹⁵ / Large 7⁵⁰

Cold Drinks

Smartwater	3 ²⁵
San Pellegrino	3 ⁷⁵
Coke, Diet Coke, 7Up	2 ⁹⁵
Iced Chai	3 ⁷⁵