



BREAKFAST MENU

\$12 - Served Thursday-Saturday 7:00 am to 11:00 am, Sunday 7:00 am to 1:00 pm

Pastrami Hash Benedict

Served with G-Mac Hollandaise Sauce

Cheddar Chive Biscuit

House made maple sausage, scrambled eggs, and country gravy

Seared Meatloaf

Served with ham and scallion potato pancake and a soft poached egg

Pancakes

Our seasonal pancake with seasonal berries and topped with whip cream

Bananas Fosters French Toast Puffs

Served with crème chantilly

Huevos Rancheros

Two sunny-side up eggs on a crispy tortilla with white beans, pico de gallo and sour cream

Chorizo con Huevos

Chorizo and potatoes, sous vide eggs. Served with corn tortillas

Chicken Fried Steak and Eggs

With country style gravy and potatoes

Banh Mi Scramble

Scrambled eggs with pickled daikon, carrots, and jalapenos, topped with cilantro and a sriracha aioli

Harvest Vegetarian Omelette

With seasonal vegetables, potatoes, bell peppers, mushrooms, cheddar cheese, pico de gallo, and two crostini

Grilled Skirt Steak and Boursin Cheese Scrambled Eggs

Marinated skirt steak, boursin cheese and scrambled eggs, served with crispy potatoes

LUNCH MENU

\$12-\$18 - Served 11:00 am - 4:00 pm

Seafood Risotto

Served with bay scallops, shrimp, calamari, mushrooms and seasonal vegetables

Schnitzel

Served with corn spaetzle, swank farms tomatoes, and pesto

Shrimp Carbonara

Calabrian brined shrimp, housemade linguine, and Applewood smoked pancetta

Gnocchi

Housemade potato gnocchi with seasonal vegetables

The Grove Burger

An 8oz. all beef patty on a house made brioche bun, served with Grove sauce, onion strings, bacon, lettuce and smoked cheddar cheese

Philly Cheesesteak Sandwich

Served with house made dill potato chips

Pork Banh Mi Sandwich

Marinated pork with pickled daikon, carrots, and jalapenos, topped with cilantro and a sriracha aioli on French bread with deep fried seasonal chips

Gaucho Sandwich

Grilled teres major, roasted garlic aioli, cucumbers and chimichurri

CBLT Wrap

Chicken, bacon, lettuce and tomato with avocado buttermilk dressing

PIZZA MENU

\$11-\$13 - Served 11:00 am - 9:00 pm on Artisan style dough

Pizza Neopolitano

Baguna cauda (anchovy essence), roasted tomatoes, burrata cheese, and garden basil

Mushroom and Red Onion Marmalade

Red onion marmalade sauce, mozzarella cheese, and sliced crimini and shitake mushrooms

Mac and Cheese with Shrimp

Four cheese mac and cheese topped with fresh shrimp and peas

Chipotle BBQ Chicken

Chipotle BBQ sauce, mozzarella, pickled red onions, and grilled chicken

Summer Squash

Roasted eggplant puree, pine nuts, tomatoes, and summer squash

Sweet Heat Pizza

Calabrian chili sauce, fresh basil, burrata cheese and sausage

Chorizo and Pineapple

Traditional red sauce, pineapple/jalapeno relish, and house made chorizo

Sausage Pizza

Sisco sausage with a garlic cream sauce, and maitake mushrooms

OG White Pie

Garlic cream, feta, parmesan, mozzarella, and burrata

Rocky Balboa

Sweet heat sauce, provolone, pepperoni, Italian salami, and pepperoncini's

Hamburger Pizza

Tomato sauce, mozzarella, burger patties, bacon, smoked cheddar, dill pickle relish, chopped romaine, and Chef's secret sauce

BLT Pizza

Bacon, lettuce, tomato, black pepper, olive oil and a grilled romaine sauce

E.C. Combo

Tomato sauce, mozzarella, pepperoni, sausage, mushrooms, bell peppers, and green onions.

Three Cheese

Tomato sauce, mozzarella, parmesan, and feta.

Pepperoni Pizza

Tomato sauce, mozzarella cheese, and pepperoni slices

The PBC

Pesto sauce, bacon, and grilled chicken, and mozzarella cheese with an olive and artichoke relish

SALADS & APPETIZERS

\$6-\$13 - Served 11:00 am - 9:00 pm

Cokes Farm Cobb Salad

Red leaf lettuce, bleu cheese crumbles, house cured pancetta, smoked turkey, pickled eggs, avocado, and a bleu cheese cream

Grilled Caesar

Half a heart of romaine lettuce coated in an anchovy essence, then topped with a house made Caesar dressing, croutons and freshly grated parmesan cheese

Beet Salad

Roasted and pickled red, golden and chioga beets, almonds, goat cheese, and strawberries

Corn and Arugula

Roasted corn, cherry tomatoes, sunflower seeds, roasted red pepper and tomato vinaigrette and parmesan cheese

"Chips"

Fried seasonal vegetable served with chef's choice aioli

Arancini

Chef's choice fried risotto balls

Soup du Jour

Home Made soup changes daily. Ask the host for today's selection

Wood Fired Meatballs

Served with provolone cheese and grilled crostini

'Chokes and O's

Marinated Mediterranean Olives and Artichokes with grilled flat bread and tatziki

Peppers and Onions

Mixed blistered peppers, roasted corn puree, and caramelized pearl onions

DINNER MENU

\$18-\$29 - Served 5:00 pm to 9:00 pm

Steamed Clams

Served with zucchini, tomatoes, shrimp, pork, kabetan sausage, and coconut broth

Blackened Chicken

Seasoned blackened chicken with deep fried macaroni and creamed spinach

The Grove Burger

An 8oz. all beef patty on a house made brioche bun, served with Grove sauce, onion strings, bacon, lettuce and smoked cheddar cheese.

Meatloaf

A house ground 50/50 combination of pork and beef combined with bacon, onions, jalapeños, carrots, and smoked cheddar cheese. Served with potato puree, and creamed spinach

Gaicho

Grilled beef medallion served with potato puree, seasonal vegetables and chimichurri

Braised Bone-in Short Ribs

Served with sugar snap peas, baby carrots, creamy grits and salsa verde

Grilled Skirt Steak

Served with a sweet corn puree, peach pico, and blistered peppers and onions

Shrimp Pimento

With cornbread, chipotle remoulade and a pimento relish

Gnocchi

Housemade potato gnocchi with seasonal vegetables

Seafood Risotto

Served with bay scallops, shrimp, calamari, mushrooms and seasonal vegetables

Rye Crusted Salmon

Kennebec potatoes, cucumbers dill, and summer squash

VEGAN MENU

\$12-\$18 - Served 11:00 am to 9:00 pm

Vegetable Tajine

A Moroccan vegetable stew with potatoes, carrots, tomatoes, and seasonal vegetables

Seasonal Vegetable Risotto

Saffron risotto served with seasonal vegetables

Protein Powerhouse Burger

Grilled Portobello mushrooms, on focaccia bread with arugula, tomatoes, and onions, and a harissa sauce, served with a side salad

Beet Salad

Roasted beet salad served with arugula, seasonal fruit, almonds, dressed in a shallot thyme vinaigrette and a balsamic reduction

Corn and Arugula

Roasted corn, cherry tomatoes, sunflower seeds, roasted red pepper and tomato vinaigrette

Zoodles and Tofu "Scallops"

Zucchini noodles, caramelized onions, tofu scallops and marinara sauce

Peppers and Onions

Blistered mixed peppers, corn puree and caramelized pearl onions

THE GROVE | 7511 Pacheco Pass Highway | Hollister, CA 95023 | 831-636-1400