

THE GROVE

Neighborhood **PUB & GRILL**

Come for the Food, Stay for the Drinks!



STARTERS

MOZZA-LOG \$10

Three Homemade Monster Mozza-Logs in a Panko Parmesan Bread Crumb Served with Marinara Sauce

WINGS

Homemade Wings Tossed In Your Choice Of Sauce: Buffalo · Mango Habanero Bourbon Sriracha · Garlic Parmesan · BBQ
6 Piece \$ 7
12 Piece \$ 13
18 Piece \$ 19

BONELESS WINGS \$ 9

Tossed in your Choice of Sauce

POTATO SKINS \$10

Four Homemade Potato Skins Loaded With Cheddar, Sour Cream, Chives & your Choice of Bacon or Chili

SAGANAKI \$ 9

Flaming Greek Cheese, *OOPA!*

LOADED NACHOS

Homemade Nacho Chips with your Choice of Chili, Pulled Pork or Chicken, Layered with Pico de Gallo, Guacamole, Sour Cream, Monterey Jack & Cheddar \$10
ADD SRIRACHA \$ 1

BEER BATTERED

CHICKEN FINGERS \$10
Homemade Beer Battered Chicken Fingers Served with Honey Mustard or BBQ Sauce

NEW PRETZEL BITES \$ 8

Served with a side of Cheese

NEW FRIED PICKLES \$ 8

Served with Buffalo Ranch

NEW STUFFED JALAPEÑO BITES \$ 8

NEW SPINACH ARTICHOKE DIP \$ 9

SALADS

CHICKEN FAJITA SALAD \$ 12

Romaine & Iceberg Lettuce topped with Chicken, Monterey Jack & Cheddar, Sautéed Onions, Red & Green Peppers, Guacamole, Chips, Side of Salsa & Chipotle Ranch Dressing

TROPICAL BERRY SALAD \$ 13

Bleu Cheese Crumbles, Avocado, Romaine & Iceberg Lettuce, Sliced Eggs, Walnuts, Dried Cranberries, Seasonal Fruit with Raspberry Vinaigrette

NEW WEDGE SALAD \$ 9

Iceberg Lettuce Topped with Bacon, Tomatoes, Crumbled Bleu Cheese & Bleu Cheese Dressing

Add 4 oz. Salmon to Any Salad for \$ 5
or Chicken for \$ 3

Dinner Salad, Bowl of Soup or Chili \$ 4

BUFFALO CHICKEN SALAD \$ 11

Panko Breaded Chicken mixed in Buffalo Sauce, Romaine & Iceberg Lettuce, Diced Tomatoes Tossed in Creamy Bleu Cheese

COBB SALAD \$ 13

Romaine & Iceberg Lettuce, Chicken, Egg, Diced Tomatoes, Cucumbers, Carrots, Crumbled Blue Cheese, Applewood Smoked Bacon & Avocado

HORIATIKI \$11

“GREEK VILLAGE SALAD”
Cucumbers, Red Onions, Grape Tomatoes, Greek Olives, Pepperoncini and Feta Cheese Tossed with Extra Virgin Olive Oil & Red Wine Vinegar (No Lettuce)

BURGERS

Our Burgers are Half Pound, Our Own Special Blend of Brisket & Sirloin Served on A Brioche Bun with Lettuce, Tomato & Red Onions Served with Seasoned Fries & a Pickle Substitute Sweet Potato Fries, Waffle Fries or Onion Rings for an additional \$ 1.99

THE GROVE BURGER \$ 12

Melted Pepper Jack Cheese Guacamole, Chipotle Mayo & Crispy Fried Onion Strings

DIABLO BURGER \$ 12

Melted Pepper Jack Cheese, Topped With Fried Jalapeño & Sriracha Mayo

BLACK & BLEU BURGER \$ 12

Cajun Spices, Crumbled Bleu Cheese, Applewood Smoked Bacon

New ROYAL BURGER \$ 12

Topped with American Cheese, Bacon, Tomato, Fried Egg over easy, Lettuce & May

MUSHROOM SWISS \$ 12

Topped with Sautéed Mushrooms & Swiss Cheese

THE BOOTLEGGER \$ 12

Brushed with Bourbon Sriracha, Melted Cheddar, Topped with Crispy Onion Strings

BACON BBQ BURGER \$ 12

Smothered in BBQ Sauce, Melted Cheddar, Applewood Smoked Bacon & Grilled Onions

New ITALIANO BURGER \$ 12

Topped with a Mozza-Log, Marinara & Hot Giardiniera

ADD Cheese for an Additional .75 American · Cheddar · Mozzarella · Swiss · Pepper Jack · Bleu Cheese ·

ADD any of these toppings for an additional 1.00 Sautéed Mushrooms

Crispy Fried Onions Strings · Fried Jalapeños · Applewood Smoked Bacon · Avocado · Guacamole

SANDWICHES & WRAPS

Served with Seasoned Fries & a Pickle, Substitute Sweet Potato Fries, Waffle Fries or Onions Rings for an additional \$ 1.99

HICKORY CHICKEN SANDWICH \$10

Marinated Chicken Breast Smothered in BBQ Sauce, Topped with Cheddar Cheese and Applewood Smoked Bacon Served on Garlic Bread

PULLED PORK \$11

BBQ Pulled Pork on a Brioche Bun Served with Coleslaw

BEEF BRISKET \$12

Carolina Vinegar BBQ Brisket on a Brioche Bun Served with Coleslaw

BUFFALO CHICKEN SANDWICH \$10

Marinated Chicken Breast Breaded & Fried, Mixed in Buffalo Sauce, Topped with Bleu Cheese Crumbles, Lettuce & Tomato Served on a Brioche Bun

NEW CUBAN SANDWICH \$11

Ham, Pork, Swiss, Minced Dill Pickle & Dijon Mustard on Sour Dough

RIBEYE STEAK SANDWICH \$15

8 oz. Marbled for Flavor and Tenderness Topped with Sautéed Mushrooms and Onions, Served on Garlic Bread

CAJUN CHICKEN WRAP \$10

Grilled Cajun Chicken Breast, Pepper Jack, Shredded Lettuce, Pico de Gallo, Sour Cream Wrapped in a Warm Garlic Herb Tortilla

CHICKEN FAJITA WRAP \$11

Marinated Chicken Breast, Pico de Gallo Guacamole, Sautéed Red & Green Peppers & Onions, Pepper Jack, Sour Cream Wrapped in a Warm Garlic Herb Tortilla

AVOCADO WRAP \$10

Grilled Marinated Chicken, Bacon, Shredded Lettuce, Tomatoes, Avocado & Chipotle Mayo Wrapped in a Warm Garlic Herb Tortilla

New GRILLED CHEESE SANDWICH \$7

Melted Cheddar & Pepper Jack on Sour Dough

Add Brisket \$4

DINNERS

Served with Your Choice of a Dinner Salad or Soup, Your Choice of Baked Potato, French Fries or Rice Pilaf

OUR SPECIAL CUT

Ask your server about today's Steak of the Day!

CEDAR PLANK SALMON \$17

Glazed & Broiled with Our Bourbon Sriracha Sauce, Served with Fresh Vegetable of the Day

BBQ BABY BACK RIBS \$20

Full Slab

Half Slab \$15

RIBS & CHICKEN FINGERS \$19

CHICKEN FINGER DINNER \$14

Homemade Beer Battered Chicken Fingers Served with Seasoned Fries

BONELESS WINGS DINNER \$14

Homemade Beer Battered Chicken Fingers Served with Seasoned Fries

DESSERTS

SOPHIA'S HOMEMADE \$5

CHOCOLATE CAKE

DESSERT SPECIAL \$5

SPECIALTIES

SIZZLING FAJITAS

Served with Flour Tortillas, Monterey Jack-Cheddar, Shredded Lettuce, Pico de Gallo & Rice Pilaf, Guacamole Available Upon Request

Chicken \$14

Steak \$17

FISH TACOS \$12

Seasoned Icelandic Cod Served in three Flour Tortillas, with Monterey Jack-Cheddar, Chipotle Ranch, Shredded Lettuce & Sliced Avocado, with a Side of Rice Pilaf & Pico de Gallo

CHICKEN TACOS \$12

Seasoned Chicken Served in Three Flour Tortillas, with Monterey Jack-Cheddar, Sriracha Mayo & Shredded Lettuce, with a side of Rice Pilaf, Sour Cream, Homemade Salsa & Pico de Gallo

New BRISKET TACOS \$12

Cook Low & Slow, Beef Brisket marinated in our Carolina Vinegar BBQ, Served in Three Flour Tortillas, topped with Coleslaw, side of Rice Pilaf, Homemade Salsa & Pico de Gallo

MARIA'S MAC & CHEESE \$12

Cavatappi Pasta & Applewood Bacon Baked in a Three-Cheese Blend Served with a Dinner Salad & Garlic Bread

Friday Special

Icelandic Cod Fish Fry \$10

Baked Haddock \$12

Saturday Special

10 oz. Prime Rib \$22

14 oz. Prime Rib \$26