

a place to gather & acquaint



what brings us together?

fresh flavors, familiar comforts, and meaningful moments shared around the table—because the best gatherings always begin with good food and good company.

THE LUNCH MENU | AVAILABLE DAILY 11AM-3PM

Starters

Stuffed Mushrooms

savory mushrooms filled with creamy spinach, cheddar, and herbs, crowned with buttery panko, served with garlic crostini 12.95

Chilled Crab Stack*🌿(GS)

sweet lump crab layered with avocado, summer corn, cucumber, and roasted red peppers, chipotle mayo, garlic crostini, finished with cajun aioli and old bay 16.95 (GF without crostini)

Crab & Corn Hushpuppies

golden cornmeal bites filled with crab, sweet corn, peppers, and onions, seasoned with old bay, served with cajun aioli 14.95

Bavarian Pretzel

warm, soft pretzel with spicy mustard 11.95

Garlic Butter Clams*

clams steamed in fragrant white wine-garlic butter with roasted tomatoes and tarragon, served with garlic crostini 19.50

Creamy Pineapple Chèvre🌿

fresh goat cheese, grilled pineapple, prosciutto, fresh basil, hot honey drizzle, garlic crostini 13.95 (GF without crostini)

Bourbon Peach Ribs🌿(GS)

tender, slow-cooked ribs coated in sweet and tangy house-made bourbon peach barbecue sauce 13.95

Home-Style Chicken Noodle

made in-house with tender chicken, noodles, and vegetables in a savory broth 8.95

Shrimp Cocktail (GF)

chilled shrimp served with cajun aioli, classic cocktail sauce and tangy pickled lemons 16.95

Greens all gluten-free without croutons

House (V)

fresh field greens, heirloom tomatoes, crisp cucumber, parmesan and house-made croutons with house vinaigrette 10.95

Caesar

crisp romaine tossed in a creamy house-made caesar dressing with parmesan and fresh croutons 11.95

Southern Peach Harvest (V)

sweet peaches and earthy beets tossed in spring mix with pecans, red onion, and bright red wine dressing 15.95

Waldorf Salad (V)

crisp romaine, red and green apples, grapes, toasted walnuts, red onion and blue cheese crumbles, tossed in house-made dressing 14.95

Steakhouse Spinach*🌿

seared tenderloin steak tips over fresh spinach with smoky bacon, tomatoes, blue cheese crumbles and creamy ranch 18.50

Dressings: blue cheese, ranch, Italian, honey mustard and house

Add Protein: Chicken +8, Shrimp +9, Salmon* +12, Beef Tenderloin Tips* +13

Handhelds

sub gluten-free bun +2.00

All-American Burger*

juicy all-beef burger with melted american cheese, lettuce, tomato, and onion served on a toasted brioche bun 16.95

Hot Honey Pastrami🌿

sliced pastrami with melted swiss, crispy fried onions, and hot honey aioli on a warm toasted brioche bun with pickle 16.95

Tempura Catfish

crisp tempura-fried catfish with savory slaw and cajun aioli on a toasted hoagie roll 15.50

Nashville Hot Chicken

golden battered chicken breast tossed with our signature nashville sauce, topped with lettuce and pickles on a toasted brioche bun 15.95

The Sawgrass Club

a generous stack of ham, turkey, swiss, crisp bacon, lettuce, tomato and mayo, on toasted white bread 13.95

🌿 GROVE HOUSE FAVORITES / (GS) GLUTEN SENSITIVE / (GF) GLUTEN FREE / (V) VEGETARIAN

*WE USE NUTS AND NUT-BASED OILS IN OUR FOOD. IF YOU ARE ALLERGIC TO NUTS, OR ANY OTHER FOODS, PLEASE LET YOUR SERVER KNOW. OUR FOOD CONTAINS OR MAY CONTAIN UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OYSTERS, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

where good company feels at home

Grove Bowls

Black & Bleu*🌿 (GF)

seared tenderloin steak tips over rice with sautéed spinach, sweet caramelized onions, roasted tomatoes, tangy blue cheese crumbles, tossed in ranch dressing 18.95

Hot Honey Shrimp (GF)

seared shrimp over rice with crisp cucumber, pickled red onion, tomatoes, and roasted red peppers, drizzled with hot honey aioli 17.50

Cajun Chicken (GF)

seasoned cajun chicken over rice with sweet pea succotash, fresh avocado, and cajun aioli 16.95

Pasta

Bolognese

a rich slow-simmered meat sauce tossed with penne pasta and parmesan 18.50

Vegetable Scampi (V)

linguine sautéed with mushrooms, spinach, onions, and peppers in fragrant garlic butter, finished with parmesan cheese 15.95

Clam & Shrimp Puttanesca*🌿

shrimp and clams tossed with linguine, spinach, and olive tapenade in pomodoro sauce, finished with parmesan cheese 21.95

Signature Entrees

6oz. Filet* (GF)

tender center-cut filet with roasted garlic mashed potatoes and seasonal vegetables 39.95 +12.95 sherried lump crab meat

12oz. NY Strip* (GF)

angus NY strip char-grilled and basted with compound butter, served with roasted garlic mashed potatoes and grilled asparagus 33.95

Blackberry Balsamic Pork Ribeye*🌿 (GF)

grilled pork ribeye finished with a sweet-tart blackberry-balsamic basil glaze and creamy goat cheese paired with roasted garlic mashed potatoes and seasonal vegetables 24.95

Bourbon-Glazed Meatloaf 🌿

beef and pork meatloaf with peppers, onions, and carrots, finished with bourbon peach glaze paired with roasted garlic mashed potatoes and seasonal vegetables 19.95

Grove Fish & Chips

golden tempura-fried haddock with tartar sauce, crisp french fries and savory coleslaw 21.95

Citrus-Herb Salmon*🌿 (GF)

fresh salmon with bright lemon and oregano vinaigrette, served with rice, seasonal vegetables and a tangy finish of pickled lemon 22.95

Shrimp & Grits (GS)

blackened shrimp and smoky andouille in rich sherry cream over creamy cheddar grits, finished with fresh green onions 20.50

Lemon-Grilled Chicken (GF)

flame-grilled bone-in chicken breast finished with bright lemon sauce paired with roasted garlic mashed potatoes and seasonal vegetables 21.50

Sides

Roasted Garlic Mashed Potatoes	Sweet Pea Succotash
Seasonal Rice	Coleslaw
Seasonal Vegetables	French Fries
Asparagus	Cheese Grits

Dessert

S'mores Brûlée

rich chocolate custard layered with graham cracker crumble and toasted marshmallow, finished with caramel drizzle 8.95

Cherry Tart

sweet-tart cherries in a flaky pie crust topped with shortbread crumbles 8.50

Chocolate Chip Cookie Skillet 🌿

warm, soft chocolate chip cookie topped with vanilla ice cream and a drizzle of chocolate sauce 9.50

Banana Nut Bread Pudding

warm banana nut bread pudding in a silky caramel anglaise 9.95