



**THE GROVE IS PROUDLY INDEPENDENT, FAMILY-OWNED/OPERATED BY SAN FRANCISCANS.**

*The Grove is proud to bring you fresh ingredients and scratch cooking. Fresh oranges are juiced straight into your glass. All meats roasted in-house. All sauces custom made in-house. Cookies baked hourly. Eggs cooked to order.*

**BREAKFAST served until 4:00 pm daily**

<b>THE GROVE'S FRENCH TOAST</b> – Semifreddi's Sweet Batard with maple syrup and fresh strawberries	8 <sup>50</sup>
<b>GRANOLA</b> – served with bananas, strawberries and your choice of Straus' organic yogurt or milk	7 <sup>75</sup>
<b>OATMEAL</b> – made from thick-rolled oats and milk, topped with strawberries, bananas, raisins, honey, cinnamon and brown sugar	7 <sup>75</sup>
<b>THE BREAKFAST SPECIAL</b> – two poached eggs, applewood-smoked bacon, whole wheat toast, rosemary hash browns	8 <sup>75</sup>
<b>BREAKFAST BURRITO</b> – scrambled eggs, rosemary hash browns, refried beans, cheddar, jack, salsa and avocado	9
<b>HEALTHY EGGS POMODORO</b> – poached eggs, grilled zucchini, basil and grilled bruschetta	8 <sup>50</sup>
<b>EGGS FLORENTINE</b> – poached eggs served over Wolferman's english muffins, with arugula, roma tomatoes and parmesan sauce. Served with rosemary hash browns. <b>"DAVE'S WAY"</b> add bacon and avocado for \$2	8 <sup>75</sup>
<b>HUEVOS RANCHEROS</b> – poached eggs in our house-made roasted chili sauce, avocado, refried beans, grilled corn tortillas	8 <sup>50</sup>

**Omelets and Scrambles available all day**

<b>OMELETS AND SCRAMBLES</b> – just the basic jack and cheddar, or add as many tasty fillings as you like! (list of add-ons, \$ at counter) Served with rosemary hash browns and buttered thick-sliced whole wheat toast	8
add <b>THICK-SLICED BACON</b> 3 <sup>25</sup>	add <b>AIDELL'S CHICKEN-APPLE SAUSAGE</b> 2 <sup>50</sup>
add <b>HASH BROWNS</b> 1 <sup>50</sup>	add <b>FRESH FRUIT</b> cup 2 <sup>75</sup> bowl 4

**BAGELS**

**Choice of plain, sesame, whole wheat or everything**

<b>SOL'S BAGEL</b> – Sierra Nevada hand-churned cream cheese, smoked salmon, sliced red onion and tomato. Add an egg \$1	8
<b>BERKELEY BAGEL</b> – house-made hummus, avocado, sprouts, sliced red onion and tomato	6 <sup>25</sup>
<b>RAUL'S BAGEL</b> – scrambled eggs, fontina cheese and thick-sliced bacon	7 <sup>75</sup>
<b>SCRAMBLED EGG AND MELTED CHEESE</b>	6 <sup>50</sup>

**SNACKS**

<b>HUMMUS</b> – grilled pita, smoked paprika and olive oil	8
<b>QUESADILLA</b> – grilled flour tortillas, jack and cheddar cheese topped with our housemade pico de gallo, salsa and sour cream	7 <sup>75</sup>
<b>SMOKED SALMON PLATTER</b> – capers, sour cream, red onions, extra-virgin olive oil and sweet batard	9 <sup>25</sup>
<b>NACHOS</b> – local La Palma Taqueria corn tortilla chips with cheddar, jack, jalapenos, ripe avocado, sour cream and pico de gallo	8

**HOUSEMADE SOUPS AND CHILI – served with toasted Semifreddi's Sweet Batard**

<b>TOMATO-BASIL</b>	cup 3 <sup>75</sup> bowl 5 <sup>75</sup>
<b>THE GROVE'S SIGNATURE FRENCH ONION SOUP</b>	bowl 8
<b>OUR VEGETARIAN CHILI</b>	cup 4 <sup>75</sup> bowl 7

**SALADS – served with toasted Semifreddi's Sweet Batard**

<b>CHINESE CHICKEN</b> – house-roasted chicken, fresh shredded greens with cilantro, carrots, "wok" roasted chile spiced peanuts and orange-sesame vinaigrette	10 <sup>50</sup>
<b>CLASSIC CAESAR</b> – romaine, parmesan, croutons. Add Roasted Chicken \$2 <sup>50</sup>	8 <sup>75</sup>
<b>APPLE CHICKEN</b> – house-roasted chicken, Scarborough Farms spring mix, Granny Smith apples, Point Reyes Blue cheese and candied, spiced walnuts in a champagne vinaigrette	10
<b>BERKELEY BOWL</b> – tomatoes, English cucumbers, carrots, red onions, ripe avocado, alfalfa sprouts and garbanzo beans piled on Scarborough Farms spring mix with our homemade ranch dressing	10
<b>BEET</b> – mixed greens, fresh beets, crumbled goat cheese and a tarragon-red wine vinaigrette	8 <sup>75</sup>
<b>TUNA</b> – (mayo-free) on Scarborough Farms spring mix – roma tomatoes and red wine vinaigrette	8 <sup>50</sup>

**SANDWICH PLATTERS – served with Kettle Chips and a Pickle  
(substitute the chips with a cup of soup \$1<sup>75</sup> or veggie chili \$2<sup>75</sup>)**

<b>GRILLED CHEESE</b> – cheddar, gruyere and fontina	7
<b>TUNA MELT</b> – our house-made mayo-free tuna salad with fontina cheese and roma tomatoes	9 <sup>50</sup>
<b>VINE-RIPENED BLT</b> – romaine, thick-sliced bacon, mayo, tomatoes on grilled sweet batard	9 <sup>25</sup>
<b>THE GROVE'S TURKEY CLUB</b> – our vine-ripened BLT loaded with house-roasted turkey breast	10 <sup>50</sup>
<b>CHEESESTEAK</b> – Creekstone Farms Black Angus flank steak, fontina, roasted sweet onions, hot and sweet peppers	10
<b>ZOE'S PASTRAMI</b> – toasted-caraway mustard, oven-roasted tomatoes and arugula	9 <sup>25</sup>
<b>STEAK FLORENTINE</b> – Creekstone Farms Black Angus flank steak, arugula, roasted tomato, avocado and salsa verde	10
<b>SAUTEED PEAR AND GORGONZOLA</b> – with sweet caramelized pears and peppery greens	7 <sup>50</sup>

**ENTREES – served with Scarborough Farms Salad**

<b>CHICKEN POT PIE</b> – chunks of chicken breast in a rich broth with carrots and peas topped with a house-made savory oregano-pastry crust	10 <sup>50</sup>
<b>MAC AND CHEESE</b> – jack, cheddar, fontina and a touch of blue cheese w/ a toasted breadcrumb topping. Served with toasted Semifreddi's Sweet Batard.	10
<b>CHICKEN ENCHILADA</b> – house-made roasted dried red chile sauce, tender chicken, melted cheese, creamy avocado and sour cream	9 <sup>75</sup>
<b>LASAGNA</b> – 4 Hour Bolognese sauce, fresh ricotta, mozzarella and parmesan. Served with toasted Semifreddi's Sweet Batard.	10 <sup>75</sup>

**DESSERTS AND OTHER DELIGHTS**

<b>SCRUMPTIOUS CAKES*</b>	4 <sup>95</sup>	<b>GIANT HOMEMADE COOKIES</b>	2 <sup>95</sup>
<b>ORGANIC FRUIT PIES*</b>	4 <sup>95</sup>	<b>THREE TWINS ORGANIC ICE CREAM</b>	3 <sup>75</sup>
*go "a la mode": add a scoop of organic ice cream to your cake or pie			
<b>AFFOGATO</b> – a scoop of vanilla ice cream drowned in a Double shot of hot espresso	4 <sup>75</sup>		

**ESPRESSO AND COFFEE DRINKS WITH "VERVE"; ORGANIC TEAS, AND OTHER DRINKS**

*Verve Coffee Roasters (Santa Cruz, CA) – A group of young coffee zealots sourcing from equally fanatic producers and exporters around the globe, roasting proprietary brews to scientific standards in a former old cannery/wetsuit factory to create award-winning cups of "What is possible." The Grove is, and will continue to be, one of the very few cafes Verve works with in SF*

**ALL ESPRESSO DRINKS ARE DOUBLE-SHOTS OF ESPRESSO. ADD EXTRA SHOT FOR 95 CENTS.**

House Blend	2 <sup>35</sup>	Hot Chocolate	3 <sup>80</sup>
Espresso	2 <sup>10</sup>	Hot Apple Cider	3 <sup>25</sup>
Macchiatto	2 <sup>25</sup>	Pot of Loose Leaf Tea	4 <sup>25</sup>
Latte	4 <sup>35</sup>	David Rio Organic Masala Chai	3 <sup>75</sup>
Café Au Lait	2 <sup>35</sup>	Mocha Chai	3 <sup>80</sup>
Café Mocha	4 <sup>50</sup>		
Cappuccino	3 <sup>95</sup>		
Affogato – a scoop of vanilla ice cream drowned in a Double shot of hot espresso	4 <sup>75</sup>		

**BRACING BEVERAGES**

<b>Squeezed-to-Order Orange Juice</b>	4 / 5 <sup>25</sup>	<b>Lemonade OR "Arnold Palmer"</b>	4
Iced Tea	2 <sup>75</sup>	Lavender lemonade	4
Iced Chai	2 <sup>75</sup>	Ratzlaff Ranch Apple Juice	2 <sup>75</sup> / 3 <sup>50</sup>
San Pellegrino, 500ml	3 <sup>25</sup>	Strawberry-Banana Smoothie	4 <sup>75</sup>
Coke, Diet Coke, 7-Up	2 <sup>25</sup>		

**WINES BY THE GLASS THE GROVE'S SIGNATURE "BLOODY SOJU MARY" BEERS ON TAP**

**DID YOU KNOW?**

Every single day we:

**Roast whole turkeys for your turkey club**

**Prepare all our own sauces Make a 4-hour bolognese sauce from scratch for our house-made lasagna**

**Make and roll our own pastry for the house-made chicken pot pie**

**Roast whole flank steaks for our steak sandwiches**

**Make our meatballs fresh, from scratch**

**NOTHING IS BOUGHT PRE-MADE! Every hour, we bake fresh cookies**

**FRESH ORANGES JUICED STRAIGHT INTO YOUR GLASS**