

The Grove Pub & Restaurant

Appetizers

Breaded Fish Bites	9.50	Scallops (GF)	15.00
Panko breaded salmon & cod bites served with tartar or curry sauce		Parsnip puree, saffron-parmesan broth, green peas, parsnip chips & caviar	
For both sauces add	1.00		
Fancy Fries		Oysters (each) (GFO)	3.00
Traditional poutine	8.50	East coast oysters on the half shell with cucumber mint salsa	
Butter chicken poutine	11.50	Share with your friends	6 for 15 12 for 28.00
Chevre & Piquillo Pepper Croquettes	8.50	Baked Brie	12.00
Soft chevre cheese, roasted peppers with béchamel in crispy panko coating, served with romesco sauce		Maple syrup, toasted pecans & creamy brie baked in a golden shell of puff pastry	
Steak Tacos	12.50	Roasted Pork Belly	12.00
Sautéed chili rub steak with honey- garlic mango sauce, avocado, grapefruit, black beans & habanero sour cream		Miso-soy glaze, pickled shallots, jalapenos, roasted pineapple gel, fresh cilantro & crispy pork skin	
Soup	6.50	Spinach & Artichoke Dip	12.00
Ask your server for daily soup		Fresh spinach, marinated artichokes & three cheeses blended together then baked until golden, served with tortilla chips	

Salads

The Grove (GF/VO)	11.50	Caesar (GFO)	11.50
Blue cheese, sliced apple, candied walnuts & artisan lettuce with sherry shallot vinaigrette		Fresh croutons, crumbled bacon & Caesar dressing on romaine topped with grated Grana Padano	
Side	6.00	Side	6.00
Mixed Greens (GF/VO)	10.50	Quinoa (GFO/VO)	12.00
Artisan lettuce, micro greens, carrot, cucumber, red pepper & onion with sherry shallot vinaigrette		Sour cherry/pistachio crumble, cucumber, red onion, red pepper, tomato, carrot & mint with sherry shallot vinaigrette	
Side	5.00	Side	6.00
Fresh marble rye	2.00		
Spicy chicken	6.00		
Spicy salmon	8.00		

*GF = Gluten Free
GFO or VO = Vegan Option*

Please let your server know of any food-related sensitivities

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Sarnies

BLT Bacon, lettuce, tomato, avocado & basil mayo on marble rye	12.00
Salmon Sarnie Spicy salmon with grilled pineapple, spicy mayo, avocado, chevre, arugula & red onions on a toasted burger bun	14.00
Chicken Sarnie Spicy chicken, avocado, lettuce, tomato, onion & basil mayo on ciabatta	13.00
The Reuben House corned beef, gruyere cheese, sauerkraut, sautéed onions & fancy sauce on marble rye	13.00
Or have today's soup	2.00
Half Grove salad or Quinoa salad	2.00

Burgers

The Grove Burger Fresh beef patty, lettuce, tomato, onion, Bothwell cheddar cheese & mayo	12.25
Stafford Burger Fresh beef patty with lettuce, tomato, mayo, avocado, blue cheese & bacon jam	13.25
Harvard Burger Fresh beef patty, bacon, jalapeno relish, mayo, grilled pineapple & pepper jack cheese	13.25
Dorchester Burger Fresh beef patty, sautéed onion, bacon, fried egg, basil mayo & chimichurri sauce served open face	13.25
Veggie Burger Chickpea, black bean, mozzarella & walnut patty with spicy mayo, cucumber, red onion & pequinillo pepper	12.25

All sarnies and burgers are served with your choice of hand cut chips, Caesar salad or mixed greens

Ask about our weekend features available Thursday through Saturday 6pm-12am every week

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Mains

Bangers and Mash (GF) Pork sausages, mashed potatoes, sautéed onions & bacon with a caramelized onion jus	16.00	Confit Chicken Leg Potato gnocchi, sautéed mushrooms, arugula, Dijon demi glace & pickled vegetable salad	19.50
Fish and Chips (GFO) Battered cod & hand cut chips served with coleslaw & tartar or curry sauce For both sauces add	16.00 1.00	Salmon Rice Bowl (GF) Sushi rice, sautéed vegetables, sesame-Gochujang sauce, sunny side up egg & pickled vegetables	19.50
Pie of the Day Served with your choice of side	16.00	Braised Lamb Shank (GFO) Red wine-apricot demi glace, baby potatoes, cauliflower puree, fresh vegetables & pistachio persillade	19.50

Pizzas

Scarlette Mozzarella, bocconcini, parmesan & creamy chevre	13.75	Miles Salami, bocconcini, tomatoes, onion & basil	14.75
Norman Olives, capers, anchovies, bocconcini, tomatoes & basil	13.75	Kristel Spicy eggplant, mushrooms, bacon, olives & creamy chevre	14.75
Danielle Caramelized onion, mozzarella, olives, artichoke pequillo peppers, sundried tomatoes & arugula	13.75	Xavier Bacon & pineapple	14.75
Lyla Bocconcini, basil & pizza sauce	13.75	The Tubby Salami, pepperoni, sausage, mushroom, bell peppers & onion	14.75
Paige Caramelized onion, cheddar, apple/onion salsa prosciutto, & basil	14.75	The Duffy Hoisin sauce, mozzarella, spicy chicken, tomato, avocado, sriracha & scallions.	14.75
Mama-Mia Garlic oil, Capicola, Mortadella, Calabrese, pequillo peppers, oregano, mushrooms & truffle oil	14.75	The Mighty Shrimp Basil-spinach pesto, lemon pepper marinated shrimp, caramelized onion, sundried tomato, chevre & basil	14.75

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White Wine	5oz	8oz	Bottle
Chardonnay – Pear, Apple, & Vanilla	7.50	10.00	29.00
Sauvignon Blanc – Fresh & Clean Citrus	7.50	10.00	29.00
Pinot Grigio – Peach, Grapefruit, & Lime	8.50	11.00	31.00
Riesling – Honey, Apple, & Pear	6.50	9.50	28.00
Oyster Bay Sauvignon Blanc			33.00
Santa Margherita Pinot Grigio			35.00
Red Wine			
Cabernet Sauvignon – Black Fruit & Vanilla	7.25	9.75	28.00
Carmenere – Plum, Black Fruit, & Spice	8.50	11.00	31.00
Shiraz – Black Cherry & Pepper	7.50	10.00	29.00
Malbec – Plum & Sweet oak	7.50	10.00	29.00
Clancy’s Shiraz, Cabernet Sauvignon			33.00
J Lohr Seven Oaks Cabernet Sauvignon			43.00
Alanera Rosso Veronese			37.00
Rose			
Cuvee Speciale – Fruity & Floral	6.50	9.50	28.00
Sparkling			
Cava – Effervescent with Lemon & Apple	8.00		36.00

In an effort to continue to give our guests the opportunity to try new wines please ask your server for current vintages

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Desserts

Sticky Toffee Pudding 8.00
Warm sticky toffee pudding topped with caramel sauce

Maple Whiskey Doughnuts 8.00
House made mini doughnuts in a maple whiskey glaze topped with cinnamon cream cheese & bacon

Beverages

Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale 3.00
Fruit Soda Fizz 2.75
Orange, Apple, Cranberry or Tomato juice 3.00
San Pelligrino 500ml 3.00 1L 6.00
Ginger beer 5.00
Beck's Non-Alcoholic 4.25

Cocktails - 1.5 oz

Pimms 8.25
Pimms No 1 Cup, fresh mint, cucumber & citrus. The ultimate English cocktail

Bramble 8.25
Gordon's gin, soda water, lemon juice & Crème de Cassis

Pink Lemonade 8.25
Smirnoff vodka, Limoncello, fresh lemon juice Chambord & a dash of simple syrup

Cold Brew Paralyzer 8.25
Kettle One Vodka, Kahlua, cold brew coffee, vanilla simple syrup, splash of milk & coke

London mule 8.25
Gordon's gin, Pimm's Cup #1, fresh lime & orange juice topped with ginger beer

Round Robin 8.25
Bulleit bourbon, mint leaves, fresh lime & cane sugar

Dessert of the Day 8.00
Ask your server about the dessert

Carrot Cake 8.00
Carrot cake with cream cheese icing from our friends at Lilac Bakery

Crème Brûlée (GF) 8.00
Classic vanilla custard with torched sugar

Coffee 2.75
Americano 2.75
Espresso 2.75
Cappuccino 3.00
Latte 3.25
Tea 2.75
Hot Chocolate 3.00

Premium Cocktails - 1.5oz

Grapefruit Sangria 9.25
Rudolf Mueller riesling, St. Germain, fresh grapefruit & Limoncello

Peach 75 9.25
Hendricks gin, Peach Schnapps, lemon, peach puree & cava with a sweet/spicy rim

-30 Marg 9.25
Hornitos Tequila, Grand Marnier, fresh orange cinnamon simple syrup

American Iced T 9.25
Bulleit bourbon, Southern Comfort, lemon cold tea & peach puree

Ryed out the storm 9.25
Gibson's Bold rye, fresh lime, ginger beer & Gosling's dark rum float

Grove Old Fashion 9.25
Makers Mark, cherry bitters, Angostura bitters sugar in the raw, splash of soda

Cocktails crafted by: Nancy Teixeira

