

The Grove Pub & Restaurant

Appetizers

Breaded Fish Bites	9.50	Scallops (GF)	15.00
Panko breaded salmon and 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 (GF option)	
Butter chicken poutine	11.00	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		Maple syrup, toasted pecans & creamy brie baked in a golden shell of puff pastry	
Steak Tacos	12.00	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 and baked until golden, served w/tortilla chips	
Salads			
The Grove (GFO/VO)	11.50	Caesar (GFO)	11.50
Blue cheese, sliced apple, candied walnuts sherry shallot vinaigrette with artisan lettuce		Fresh croutons, crumbled bacon and Caesar dressing on romaine topped with grated Grana Padano	
Side	6.00	Side	6.00
Mixed Greens (GFO/VO)	10.50	Quinoa (GFO/VO)	12.00
Artisan lettuce and micro greens topped with carrot, cucumber, red pepper and onion with sherry shallot vinaigrette		Sour cherry and pistachio crumble, cucumber, red onion, red pepper, tomato, carrot & mint, dressed in lemon garlic vinaigrette	
Side	5.00	Side	6.00
Fresh marble rye	2.00		
Spicy chicken	6.00		
Spicy salmon	8.00		

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

The Grove Pub & Restaurant

Sarnies

BLT Bacon, lettuce, tomato, avocado and 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 with basil mayo on ciabatta	13.00
The Reuben House corned beef, gruyere cheese, sauerkraut, sautéed onions, fancy sauce, served 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	12.00
Stafford Burger Fresh beef patty with lettuce, tomato, mayo, avocado, blue cheese, and bacon jam	13.00
Harvard Burger Fresh beef patty, bacon, jalapeno relish, mayo grilled pineapple and pepper jack cheese	13.00
Dorchester Burger Fresh beef patty, sautéed onion, bacon, fried egg, and chimichurri sauce, basil mayo, served open face	13.00
Veggie Burger Chickpea, black bean, mozzarella and walnut patty with spicy mayo, cucumber, red onion and pequinillo pepper	12.00

**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 every week

The Grove Pub & Restaurant

Mains

Bangers and Mash (GF) Pork sausages, mashed potatoes, sautéed onions and bacon with a caramelized onion jus	16.00	Moroccan Chicken Breast (GFO) Spiced vegetable stew, lemon-saffron couscous, mint yogurt, crispy kale, fresh vegetables	19.00
Fish and Chips (GFO) Battered cod with hand cut chips served with coleslaw and 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	19.00
Pie of the Day Served with your choice of side	16.00	Braised Lamb Shank Red wine-apricot demi glace, baby potatoes, cauliflower puree, fresh vegetables, pistachio persillade	19.00

Pizzas

Scarlette Mozzarella, bocconcini, parmesan and creamy chevre	13.00	Miles Salami, bocconcini, tomatoes, onion and basil	14.00
Norman Olives, capers, anchovies, bocconcini, tomatoes and basil	13.00	Kristel Spicy eggplant, mushrooms, bacon, olives and creamy chevre	14.00
Danielle Mozzarella, caramelized onion, olives, artichoke pequillo peppers, sundried tomatoes and arugula	13.00	Xavier Bacon and pineapple	14.00
Lyla Bocconcini, basil and pizza sauce	12.00	The Tubby Salami, pepperoni, sausage, mushroom, bell peppers and onion	14.00
Paige Cheddar, caramelized onion, apple & onion salsa prosciutto, & basil	14.00	The Duffy Mozzarella, hoisin sauce, spicy chicken, tomato, avocado, sriracha, & scallions.	14.00
Mama-Mia Garlic oil, Capicola, Mortadella, Calabrese, pequillo peppers, oregano, mushrooms, truffle oil	14.00	The Mighty Shrimp Lemon pepper marinated shrimp, basil-spinach pesto, caramelized onion, sundried tomato, chevre & basil	14.00

The Grove Pub & Restaurant

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
Colaneri Estate Cabernet Franc			41.00
Rose			
Côte Mas – Fresh Peach & Strawberry	6.50	9.50	28.00
Sparkling			
Emiliana – Organic Brut			39.00
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

The Grove Pub & Restaurant

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 and 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
Aqua Panna 500ml 3.00 1L 6.00
Ginger beer 5.00
Beck's Non-Alcoholic 4.25

Cocktails – 1.5 oz

Pimms 8.00
Pimms No 1 Cup, fresh mint, cucumber, and citrus. The ultimate English cocktail

Bramble 8.00
Gordon's gin, soda water, lemon juice and Crème de Cassis

Pink Lemonade 8.00
Smirnoff vodka, Limoncello, fresh lemon juice Chambord, dash of simple syrup

White Grape Lemonade 8.00
Smirnoff White Grape vodka, fresh lemon & apple juice with a splash of soda water

London mule 8.00
Gordon's Gin, Pimm's Cup #1, fresh lime & orange juice topped with Fentiman's Ginger Beer

Round Robin 8.00
Bulleit Bourbon, mint leaves, fresh lime, cane sugar simple syrup

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 a 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

Rubus Cube 9.00
Hornitos Black Label, Peach Schnapps, raspberry puree, fresh lime & a splash of lager

In Between 9.00
Hendricks Gin, fresh grapefruit, mint leaves & Segura Vidas brut cava

Vanilla Daze 9.00
Crown Royal Vanilla, Kahula, chocolate bitters coke and milk

Grove Fashion 9.00
Maker Mark, vanilla simple syrup, cherry bitters Angostura bitters,

Raspberry Firework 9.00
Peach Schnapps, Lemoncello, raspberry puree, fresh lemon, cava

Jalle Berry 9.00
Ketel One Vodka, Limoncello, Strawberries, jalepeno, fresh lime, tonic

Cocktails crafted by: Nancy Teixeira

