

the grove

cafe & market

600 Central Avenue SE, Abq, NM 505.248.9800
open Tuesday thru Saturday 7a–3p, Sunday 8a–3p, closed Monday

The Grove Cafe & Market uses local and organic products whenever possible and always the highest quality seasonal ingredients available.

breakfast served all day

POACHED EGGS with toast and grove kale salad	7.25
with roasted turkey or black forest ham	10.25
with la quercia prosciutto, roasted asparagus, parmesan	12.25
CLASSIC SCRAMBLED with toast and grove kale salad	7.95
add applewood smoked bacon or tully's sausage 3.50	
ORGANIC EGG WHITE FRITTATA with toast	
seasonal vegetables, arugula salad, pecorino cheese	11.95
CROQUE MADAME with grove kale salad	12.95
black forest ham, tomato, whole grain mustard, gruyere cheese, topped with sunny side up egg, open faced and warm on rustic farm loaf	
THE BREAKFAST SANDWICH with grove kale salad	8.25
scrambled egg, lettuce, tomato, mayo on housemade english muffin	
add avocado 1.95 add turkey, ham or bacon 3.00	
or FANCY over easy egg, gruyere, bacon, arugula, mayo, fancy hot sauce	10.95
THE BURRITO	8.95
scrambled egg, tully's sausage, goat cheese, housemade green chile in tortilla, with our roasted tomato jalapeno salsa	
GROVE PANCAKES	9.25
french style with fresh fruit, crème fraiche, local honey, real maple syrup	
SMOKED SALMON with green side salad	11.95
cream cheese, red onion, capers, lemon, crème fraiche, chives on housemade english muffin	
AVOCADO TOAST with green side salad	9.95
avocado, hard boiled egg, pickled carrots, radish, sunflower sprouts, lemon aioli on toasted whole wheat	
GROVE GRANOLA & YOGURT	8.95
housemade granola & strawberry chia jam, organic greek yogurt, black quinoa, strawberries, toasted pumpkin & sunflower seeds, local honey <i>*gluten free</i>	
STEEL CUT OAT BOWL	8.25
oats, quinoa, buckwheat, almond milk, blueberries, bananas, coconut, walnuts, brown sugar, cinnamon <i>*gluten free</i>	
OLD-FASHIONED ENGLISH MUFFIN	3.25
housemade served with butter and local honey or house jam	

salads & soup

CHOPPED SALAD	13.95
chopped romaine lettuce, turkey, egg, bacon, tomato, avocado, point Reyes blue cheese with housemade ranch	
FARMERS SALAD	12.95
mixed greens, roasted golden beets, asparagus, yellow peppers, tomato, marcona almonds, goat cheese with lemon basil vinaigrette	
TUNA SALAD NICOISE	12.95
tuna salad, olives, tomato, mixed greens, egg, asparagus, fingerling potatoes with lemon basil vinaigrette	
FEATURED SALAD	
an ever-changing salad that highlights seasonal ingredients please inquire as to what the chef is featuring	
FEATURED HOUSEMADE SOUP	4.25 / 6.25

warm sandwiches served with grove kale salad and house pickles

THREE CHEESE	8.75
white cheddar, havarti, aged provolone pressed on sourdough add caramelized onion, green chile or house pickles .75	
GRILLED CHEESE N' GREENS	10.75
ricotta, gruyere, braised kale, roasted tomatoes, pickled fennel pressed on sourdough	
TUNA TOASTIE	10.95
tuna salad, white cheddar pressed on whole wheat	
TURKEY TOASTIE	11.25
roasted turkey, whole grain mustard, tomato, havarti pressed on whole wheat	
CROQUE MONSIEUR	11.95
black forest ham, tomato, whole grain mustard, gruyere cheese, open faced and warm on rustic farm loaf	
EDO'S BEST BLT	10.25
applewood smoked bacon, grove guacamole, tomato, butter lettuce on toasted whole wheat	

cool sandwiches served with grove kale salad and house pickles

VEGGIE	10.95
tomato, roasted yellow pepper, english cucumber, grove guacamole, havarti, mixed greens on olive bread	
MOZZARELLA	11.25
housemade fresh mozzarella, tomato, basil, arugula on toasted olive bread	
TUNA	10.95
tuna salad, apple, tomato, arugula on toasted whole wheat	
LEMON HERB TURKEY	11.25
roasted turkey, avocado, lemon jam, sunflower sprouts, herb mayo on whole wheat	
THE BEEF	11.75
house roasted nm sirloin, caramelized onion, arugula, horseradish crème fraiche, whole grain mustard, havarti on sourdough	
FRENCH HAM & CHEESE	12.75
black forest ham, d'affinois cheese, arugula, mostarda, caper mustard sauce on a toasted brioche bun	
GROVE ITALIAN	12.25
genoa salami, la quercia coppa, la quercia prosciutto, provolone, sweet peppers, iceberg lettuce, mayo, whole grain mustard on a toasted brioche bun	
THE PORK	12.75
house roasted berkshire pork loin, romesco sauce, fennel, arugula, lemon aioli, over easy egg on a toasted brioche bun	

extras

applewood smoked bacon	3.95
tully's sausage	3.50
la quercia prosciutto	4.95
roasted potatoes with herbed crème fraiche	4.95
organic green side salad	4.95
grove kale salad	6.95
bowl of fresh fruit	6.95

sweets

signature cupcakes single/1 dozen	3.25 / 35.00
cookies single/1 dozen	2.50 / 27.00
scones single/1 dozen	2.50 / 27.00

coffee & tea

featuring Intelligentsia, all drinks may be hot or iced and are a double espresso,
cappuccino, latte, americano, cortado, café au lait, mocha and cold brew
organic whole, non-fat, soy and almond milk available

a fine assortment of organic green, herbal and black loose leaf teas

cold beverages

featured fresh brewed iced tea, house-squeezed orange juice and lemonade
mimosas, wine and beer