

GRADUATION AND MOTHER'S DAY BRUNCH 2023

Appetizers

Big Grove Oysters six oysters served with champagne-peppercorn mignonette, bourbon granita, fresh mint

Old School Oysters six oysters served with lemon wedge, crackers, hot sauce

Shrimp and Scallop Ceviche topped with fresh avocado and served with house fried tortilla chips

Crab Cakes two panko crusted Maryland lump crab cakes with pineapple salsa and lemon truffle aioli

Shrimp Cocktail four jumbo shrimp served with homemade cocktail sauce

Classics

Big Grove Breakfast two fried eggs, Nueske bacon, hash browns and multigrain wheat toast with butter

Biscuits & Gravy jumbo hand made biscuit, fennel sausage gravy, green onion

Hot Cakes Breakfast two pancakes, scrambled eggs & Nueske bacon with maple syrup and butter

House Specialties

Chilaquiles corn tortilla chips, scrambled eggs, grilled chicken, salsa verde, red onions, cilantro, queso fresco

Bagel & Lox citrus-cured salmon, Alpha Bakery bagel, avocado cream cheese, cherry tomato, capers, pickled red onion, mixed greens

GF South of the Border Hash black beans, hash browns, scrambled eggs, chicken breast, muenster cheese, guacamole, green onions, sour cream

Pork Belly Rice seared pork belly glazed with Korean BBQ sauce over rice, topped with sriracha aioli, a sunny side up egg, and green onions

Avocado Toast whole-grain bread, guacamole, pico de gallo, fried egg, mixed greens

From The Grill

Huevos Rancheros grilled steak, two fried eggs, crispy corn tortillas, black beans, rice, corn, muenster cheese, salsa verde, salsa roja and queso fresco

Steak Frites & Eggs medallions of marinated, grass-fed tenderloin, red wine sauce, herb butter, truffle fries, and two fried eggs

Brunch Burrito wet-aged sirloin flank steak, chorizo, scrambled eggs, muenster cheese, flour tortilla with salsa roja, salsa verde, queso fresco, black bean puree, side of mixed greens

Salads

Caesar crisp romaine, croutons, asiago cheese, house caesar dressing

GF Kale & Quinoa fresh kale, quinoa, goat cheese, dried cranberries, walnuts, herb vinaigrette and balsamic reduction

GF Strawberry Spinach fresh spinach, sliced strawberries, chopped walnuts, dried cranberries, goat cheese, strawberry balsamic vinaigrette

Wedge baby iceberg lettuce, bacon, bleu cheese, fried shallots, creamy herb vinaigrette

Sides

Buttermilk Pancakes | Nueske Bacon
Hash Browns | Multigrain Wheat Toast
Jumbo Baked Biscuit | Chilled Roasted Beets
Hand Cut Fries

