

# STARTS

## CRAB CLAWS <sup>24</sup>

Sautéed Crab Claws, Parmesan  
White Wine, Lemon, Crostini\*

## CAP'N CRUNCH SHRIMP <sup>12</sup>

5 Cap'n Crunch Breaded Gulf Shrimp  
House-Made Yum Yum Sauce

## FRIED GREEN TOMATO & OKRA <sup>10</sup>

Fried Green Tomatoes and Okra  
House-Made Sriracha Ranch

## SPINACH DIP <sup>12</sup>

Roasted Artichokes, Grilled Onions  
Spinach, Three Cheese Blend\*

## DEVILED EGGS <sup>9</sup>

3 Traditional and 3 Dill\*

## CORN DOGS <sup>6</sup>

6 Mini House-Made Corn Dogs  
Dijon Mustard

## BUFFALO SHRIMP <sup>12</sup>

5 Battered and Deep Fried Gulf  
Shrimp, Spicy Buffalo Sauce  
House-Made Bleu Cheese Dressing

## LAMB LOLLIPOPS <sup>3 for 16 / 6 for 28</sup>

Rack Of Lamb, House-Made Tomato  
Jam, Mint Gremolata\*

## MEAT & CHEESE BOARD <sup>20</sup>

Chef Selection of Cheeses and  
Charcuterie, Seasonal Jams, Fruits  
Vegetables

## CEVICHE TOSTADAS <sup>15</sup>

2 Crisp Corn Tortillas, Chopped Shrimp  
and Crab Salad in Citrus Marinade,  
Avocado, House-Made Chimichurri

## PIMENTO CHEESE BOARD <sup>12</sup>

Classic Pimento Cheese, House-Made  
Sausage and Pickles, Pickled Peppers  
Olives, Toasted Rosemary Focaccia  
Grilled Sourdough

# FROM THE GARDEN

## B.E.P., TOMATO & SQUASH <sup>9</sup>

Southern Black Eyed Peas, Deep  
Fried Squash and Zucchini  
Fresh Tomatoes

## SOUP DU JOUR <sup>8</sup>

Bowl

## KALE CAESAR <sup>9</sup>

Kale, House-Made Brioche Croûtons  
Traditional Caesar Dressing  
Lemon, Parmesan

## WEDGE <sup>10</sup>

Iceberg, Baby Heirloom Tomato  
House-Made Bleu Cheese Emulsion  
Niman Ranch Lardons, Red Onion

## PANZANELLA <sup>10</sup>

Heirloom Tomatoes, Cucumbers  
Shallots, Torn Basil, House-Made  
Brioche Croûtons, Haute Goat Feta  
House-Made Balsamic Vinaigrette

## MARKET GARDEN <sup>9</sup>

Texas Grown Mixed Greens, Frisée  
Seasonal Vegetable Assortment  
Choice of House-Made Dressing\*

# CUTS

A La Carte Items Served with a Side of Your Choice

## FILET <sup>7 oz 40</sup>

## RIBEYE <sup>12 oz 36</sup>

## JIDORI <sup>8 oz 16</sup>

## SEA BASS <sup>7 oz 38</sup>

## PRIME COWBOY CUT BONE IN RIBEYE <sup>24 oz 65</sup>

## DOUBLE BONE PORK CHOP <sup>12 oz 26</sup>

# MAINS

## CIOPPINO <sup>22</sup>

Tomato Seafood Stew with Red Fish  
Shrimp, Crab Meat, White Wine  
French Baguette Crostinis

## FREEKEH GRAIN BOWL <sup>18</sup>

Toasted Freekeh, Sautéed  
Vegetables, Baby Kale, Three Flame  
Grilled Shrimp Tossed in Smoke  
Shack Spicy BBQ Sauce

## CHICKEN PAILLARD <sup>18</sup>

Grilled Jidori Chicken Breast Topped  
with a Warm Arugula and Tomato  
Salad, Lemon Half\*

## GROVE BURGER <sup>16</sup>

Classic Half Pound Burger with  
Lettuce, Tomato, Onion, Pickle, Basil  
Mayo, Truffle Fries

## SPAGHETTI BOLOGNESE <sup>14</sup>

Beef and Pork Tomato Ragu with  
Spaghetti, Shaved Parmesan, Basil  
Garlic Crostini

## CHICKEN PICCATA <sup>18</sup>

Pan Seared Jidori Chicken Breast  
with Lemon Butter Sauce, Parsley  
Capers over Buttery Noodles

## POT ROAST <sup>15</sup>

Slow Braised in a Beef Coffee Broth  
Served with Fingerlings  
Carrots and Onions\*

## TUNA STEAK <sup>28</sup>

7oz Cut of Tuna, Topped with  
House-Made Chilled Honey-Lime  
Vinaigrette, Arugula Salad\*

## SPICY SOUTHERN FRIED QUAIL <sup>24</sup>

Served with Bourbon Bacon Jus over  
Truffle Cream Corn

## PECAN CRUSTED SALMON <sup>24</sup>

Pecan, Peach Butter, Spinach Salad with  
Shallots, Apples, Bacon, Cranberries\*

## CHICKEN MADEIRA <sup>24</sup>

Lightly Breaded Jidori Chicken Breast  
Mushroom Medley, Mashed Potatoes  
Madeira Cream Sauce

## FRIED CATFISH <sup>15</sup>

Cornmeal Crusted Catfish, Hush  
Puppies, Smoke Shack Slaw  
Black Eyed Peas

## VEAL MILANESE <sup>34</sup>

7oz Cut of Veal, Panko Crusted,  
Arugula Salad, Mozzarella Halves  
Grated Parmesan

# SIDES

Sides <sup>6</sup>

Garlic Mashed Potatoes\*

Baked Potato\*

Roasted Asparagus\*

Truffle Fries

Seasonal Vegetables\*

Mac N' Cheese

Truffle Cream Corn

Fried Cabbage\*

Southern Style Green Beans\*

Black Eyed Peas\*

Crispy Brussels Sprouts\*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.  
[\*] Gluten Free Option