

FOR THE TABLE

BREAD & BUTTER [V] house rolls, lucky layla butter with thyme, black sea salt, and garlic oil	5
ARTISANAL CHEESE [V] please ask server for today's selection	7 ea / 2 for 13 / 3 for 18
LOCAL CATCH FRITTERS tartar sauce, tabasco honey, lemon	6
GUACAMOLE [V][GF AVAIL.] poblano, jalapeño, sunflower seeds, cilantro, tortilla chips	12 / add salsas for 3
CHILE CON QUESO [V] spicy spring onion-chile paste, cilantro, cumin, ash, flatbreads & tortilla chips	10.5
DEVILED EGGS [GF AVAIL.] smoked salmon, pickled corn, red chile, dill, pickle juice, breadcrumbs	9
BEET HUMMUS [V] pistachio, dill, serrano, black sea salt, olive oil, flatbread	8

SOUP & SALAD

SOUP OF THE DAY please ask server	7
SMOKED CAESAR [V AVAIL.][GF] boquerones, radish, parmigiano, chipotle, lime, smoked garlic dressing	8
LOCAL BIBB b&b pickled bell pepper, charred okra, soft boiled egg, deviled dressing	8
TX WEDGE [V AVAIL.][GF] deep ellum blue, bacon, avocado, red onion, tomato, buttermilk ranch	10
SMALL SIDE SALAD [V][GF] garden greens, vinaigrette	5

CRUDO [SERVED RAW]

LOCAL CATCH CEVICHE [GF] mango, aji amarillo, radish, leche de tigre, cilantro, corn chips	12.5
AHI TUNA AGUACHILE [GF] avocado, cucumber, orange, red onion, basil, mint, corn chips	17.5
THIRD COAST OYSTERS [GF] half shell oysters (6), mignonette, cocktail sauce, house crackers	14
STEAK TARTARE beef tenderloin, pickled mustard seeds, smoked dijonnaise, arugula, horseradish, toast	12

VEGGIES

TX SWEET CORN & AVOCADO SALAD [GF] tomato, feta, basil, walnuts, bacon vinaigrette	10
AGAVE BEETS [V][GF] hummus, goat feta, fennel, arugula, citrus, pistachio, dill, serrano	12.5
HEIRLOOM TOMATOES, STONE FRUIT, BURRATA [V] focaccia, sherry vinegar, basil	13
CRISPY GNOCCHI [V] basil pesto, spring vegetables, goat cheese crema, parmesan	15
CAULIFLOWER KOSHARY [V][GF AVAIL.] chickpeas, lentils, potatoes, j.c. rice, chile-tomato sauce, dukkah	12

SMALL PLATES

BLUE CRAB MAC & CHEESE [V AVAIL.] jumbo lump crab, cresti di gallo pasta, parmigiano, breadcrumbs	20
QUESADILLA [V AVAIL.][GF AVAIL.] rotisserie chicken, wild mushrooms, oaxaca, salsa, guacamole, crema	12
JEFFERSON COUNTY FRIED RICE [GF AVAIL.] marinated beef, fried egg, broccoli, baby bok choy, chile oil, peanuts	13
STUFFED TX QUAIL jefferson county dirty rice, crawfish étouffée	17
BONE-IN BEEF SHORT RIB chile braised, black beans, chayote escabeche, queso, salsa, pepitas, corn tortillas	20

LARGE PLATES

ROTISSERIE CHICKEN PIBIL [GF AVAIL.] achiote, black eyed peas, habanero, served with curtido slaw	20
44 FARMS SMOKED BEEF BELLY [GF] aioli, jalapeño, b&b pickled celery, served with potato salad	22
GULF FISH IN PARCHMENT [GF AVAIL.] fingerling potatoes, leeks, fennel, shrimp broth, preserved lemon	26.5
GULF SHRIMP & GRITS [GF] bacon, lemongrass, ginger, soft-boiled egg, bonito flakes, chile	25
FILLET OF GOLDEN TROUT sunchoke, wild mushrooms, aji amarillo crema	29

LIVE OAK GRILLED [SERVED WITH SEASONAL VEG.]

BLACK DRUM ON THE HALF SHELL [GF] blackened, lemon-butter emulsion, thyme, black sea salt	33
FRESH LOCAL BY-CATCH romesco salsa, olive relish, toasted almond	MKT
GULF RED SNAPPER [GF AVAIL.] charred tomato salsa, garlic, serrano, red onion, cilantro	35
BUTCHER'S CUT please ask server	MKT
TOMAHAWK PORK CHOP [GF] sweet-tea brined, stone fruit mostarda, crispy jalapeño	32
COWBOY RIBEYE 18 oz. [GF] steak butter, cajun spices	49.5
FILET MIGNON 8 oz. red wine demi glace, shallots, peppercorn	46.5

ENTREE ADDITIONS: BLUE CRAB MEAT 12 / GULF SHRIMP 8 / JALAPEÑO SAUSAGE LINK 5 / AVOCADO 5 / CHILE TOREADOS 2

SIDES

CRAB BOILED POTATOES / SEASONAL VEG. / SAUTÉED ASPARAGUS / BLACK EYED PEAS / DIRTY RICE / TX STREET CORN	7 ea
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THE GROVE / DINNER
CHEFS: RYAN WILLIAMS,
JOSE ROMERO & NICOLAS SALAZAR



Let your server know of any allergies
20% gratuity added to parties of 6 or more
Raw or undercooked foods may be potentially hazardous to your health