



## BRUNCH

### Classics

**Big Grove Breakfast** two fried eggs\*, smoked bacon, hash browns and multigrain wheat toast with butter | 14

**Bacon Egg Biscuit** smoked bacon, cheddar cheese, scrambled eggs\*, hash browns, guacamole on a house made biscuit | 16

**Biscuits & Gravy** jumbo hand made biscuit, fennel sausage gravy, green onion | 15

**Hot Cakes Breakfast** two pancakes, scrambled eggs\* & smoked bacon with maple syrup and butter | 14

### House Specialties

**Chilaquiles** corn tortilla chips, scrambled eggs\*, grilled chicken, salsa verde, red onions, cilantro, queso fresco | 16

**Bagel & Lox** citrus-cured salmon\*, Alpha Bakery bagel, avocado cream cheese, cherry tomato, capers, pickled red onion, mixed greens | 18

**GF South of the Border Hash** black beans, hash browns, scrambled eggs, muenster cheese, guacamole, green onions, sour cream | 16

**Churros** fried bread dough topped with cinnamon sugar, coffee-tequila cream sauce and caramel sauce | 8

**Cali' Breakfast Sandwich** Big Grove fennel sausage, jumbo house baked biscuit, hollandaise, tomato and guacamole with mixed greens | 16

**Avocado Burratta Toast** sourdough toast topped with fresh Burrata mozzarella, avocado, pesto, cherry tomatoes, and scrambled eggs, served with a mixed green salad | 16

Please inform your server about any food allergies you have, and we will accommodate your needs whenever possible

\*Burgers, steaks, salmon, scallops, and eggs are cooked to order. Consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

### Benedicts\*

Served on English muffins with poached eggs and house-made lemon hollandaise, choice of hash browns or mixed greens

**Classic** with smoked ham | 16

**Pork Belly** seared pork belly with Korean BBQ sauce | 17

**Smoked Salmon** with house smoked salmon lox\* | 19

### Brunch Cocktails

**Bourbon Bacon Bloody Mary** Buffalo Trace bourbon, house made bloody mary mix, bleu cheese olives, Nueske bacon | 14

**Bloody Mary** house made bloody mary mix, Platinum 7X vodka | 12

**Radler Greyhound** Stiegl grapefruit radler, Platinum 7X vodka | 11

**Beermosa** Blind Pig BPR lager, orange juice | 8

**Mimosa** sparkling wine, orange juice | 7

**Espresso "Martinez"** Corazon tequila, Mr Black coffee liqueur and Chila Horchata liqueur, cream, mole bitters | 12

**Michelada** Mexican beer, fresh lime, spices, tomato juice, with a chili lime salt rim | 11

**Coffee Old Fashioned** Buffalo Trace bourbon, Mr. Black's coffee liqueur, orange simple syrup, orange peel | 14

**Pumpkin Espresso Martini** Diplomatico Riserva Exclusiva dark rum, Mr. Black's coffee liqueur, Buffalo Trace Bourbon Cream liqueur, pumpkin syrup, cold brew coffee | 13


### Raw Bar


**Shrimp and Scallop Ceviche** topped with fresh avocado and served with house fried tortilla chips | 16 half order | 9


**Old School Oysters** six oysters served with lemon wedge, crackers, hot sauce | 18

**Big Grove Oysters** six oysters served with champagne-peppercorn mignonette, bourbon granita, fresh mint | 18


## From The Grill

 **Hangover Burger** Black Angus beef patty\*, fried egg\*, smoked bacon, muenster cheese, hash browns, house steak sauce, and mayo on brioche with a side of fries | 18

 **Huevos Rancheros** grilled steak\*, two fried eggs\*, crispy corn tortillas, black beans, rice, corn, muenster cheese, salsa verde, salsa roja and queso fresco | 20

 **Steak Frites & Eggs** medallions of marinated, grass-fed tenderloin\*, red wine sauce, herb butter, truffle fries, and two fried eggs\* | 25


**Steak & Egg Tacos** wet-aged sirloin flank steak\*, scrambled eggs\*, muenster cheese, guacamole, salsa verde and salsa roja, on flour tortillas | 16

 **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 | 20

## Salads

**Southwest** crisp romaine, black bean and corn salsa, tomatoes, crispy tortilla, avocado, asiago cheese. red onion with chipotle ranch dressing | 13

**Caesar** crisp romaine, croutons, asiago cheese, house caesar dressing | 10

**GF**  **Kale & Quinoa** fresh kale, quinoa, goat cheese, dried cranberries, walnuts, herb vinaigrette and balsamic reduction | 12

**GF** **Strawberry Spinach** fresh spinach, sliced strawberries, chopped walnuts, dried cranberries, goat cheese, strawberry balsamic vinaigrette | 12

**Wedge** baby iceberg lettuce, bacon, bleu cheese, fried shallots, creamy herb vinaigrette | 11

## Complete your dish with

**Grilled Chicken or Fried Tofu** | 6

**Grilled Steak\* or Salmon\*** | 12

**Grilled Shrimp, or Seared Scallops\*** | 12

**Farm Fresh Egg\*, Cheese, or Bacon** | 2

## Sides

**Buttermilk Pancakes** two pancakes, maple syrup, butter | 6

**GF** **Smoked Bacon** three thick cut slices of smoked bacon | 5

**GF** **Hash Browns** diner style crispy hash browns | 4

**Multigrain Wheat Toast** two slices, butter | 2

**GF** **Fruit Bowl** mixed seasonal fruit | 3

**Jumbo Baked Biscuit** with butter | 4

**Hand Cut Fries** with ketchup, malt vinegar aioli | 5

**GF** **Chilled Roasted Beets** red & gold beets, apple cider vinaigrette, pickled red onion, dill creme fraiche | 6

## Adult Slushies

**The Scarlet Witch** rose wine, vodka, lemon juice, rhubarb bitters, simple syrup | 10

**Spicy Mango Margarita** Corazon tequila, Brovo orange curacao, mango and lime juice, five pepper simple syrup | 10

## Local Small Batch Kombucha On Draft From Cloud Mountain

Served in a 12oz glass

**Ask your server about today's flavors** | 6.5

**Gluten Free Options** All menu items marked **GF** are gluten free. Many of our dishes can be made gluten free with small alterations. We can also substitute gluten free buns, gluten free whole grain bread, and gluten free pasta for a \$1 upcharge



Denotes a Big Grove Tavern Signature Item

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**A 18% service fee will be added to all parties of eight or more. For parties with separate checks, a 20% service fee will be added**