

The Grove 1848

Bistro & Bar

At The Kendall Inn

1848 KENDALL RD, KENDALL, NY, 14476

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Allergen information for menu items is available, ask a server for details. All menu prices are shown in cash, a 3% credit card surcharge will apply to credit cards to help offset processing costs. This does not apply if you pay with a different form of payment (e.g. debit card, cash or gift card). This amount does not exceed what we pay in fees.

Menu

Starters

JUMBO CHICKEN WINGS

One Dozen Wings 17

Includes :4oz House Blue Cheese,
Celery & Carrots

Try our house made sauces ~

Secret Sauce - Garlic Parm - Razz

Chipotle BBQ - Cajun Honey Garlic

- Smokey Dry Rub

Classics ~ Hot / Medium / Mild /

Country Sweet / Boss Sauce

CHICKEN STRIPS

4 Tender chicken breast strips /
hand breaded & fried. / Pick a
sauce 11

FRIED SCALLOPS

8oz of scallops fried golden
brown / garlic parm dipper &
lemon squeezer 16

ROMAN ARTICHOKE

Crispy artichoke hearts / balsamic
drizzle & lemon aioli dip 12

TRUFFLE FRIES

Shoestring fries / white truffle &
Parmesan / black truffle dipper 8

ONION RING BASKET

Fried Golden Brown Onion
Rings / Chipotle Ranch Dipper 8

LOBSTER ARANCINI

Lobster marries with lemon infused
Italian rice & Parmesan cheese / 2 rice
balls rolled in breading & fried golden
brown / over lobster cream sauce 13

FRIED MOZZARELLA

6 Italian breaded mozzarella
sticks / house marinara sauce
dipper 8

FRENCH ONION DIP & PITA

Caramelized Onion Hot Dip /
Grilled Pita 12

Soup

LOBSTER BISQUE

Velvety Lobster, Fresh Cream ,
Aromatic Herbs & Hint of Sherry

Cup 7 / Bowl 9 / Quart 18

BUTTERNUT BISQUE

Brightly's Farms Butternut Squash /
Aromatic Herbs & Fresh Cream

Cup 5 / Bowl 7 / Quart 14

Salad

JULIE'S HARVEST SALAD

Romaine / Roasted Butternut (Brightly's Farms) / Dried Cranberries /
Pumpkin Seeds / Goat Cheese / Bacon / House Cider Vinaigrette 14

CAESAR SALAD

Romaine / Caesar Dressing / Parmesan Cheese / Croutons 12

Add to any salad : chicken 4 / shrimp 7 / salmon 9

**ALL SANDWICHES SERVED WITH CHOICE OF
FRIES/MAC SALAD/TATER TOTS**

ONION RINGS & TRUFFLE FRIES +1

BURGERS

HAWAIIAN BURGER

8OZ FRESH ANGUS BURGER /
CANADIAN BACON / PINEAPPLE
/ AMERICAN CHEESE /
CHIPOTLE MAYO / BAKERY BUN
17

BLACK & BLUE BURGER

8OZ FRESH ANGUS BURGER /
DRY BBQ RUB / BACON /
CRUMBLY BLUE / BAKERY BUN
16

BISTRO BURGER

8OZ FRESH ANGUS BURGER /
GOUDA CHEESE / BACON /
BISTRO MAYO / BAKERY BUN
16

COWBOY BURGER

8OZ FRESH ANGUS BURGER /
CHEDDAR CHEESE / BACON /
RAZZY BBQ / 2 ONION RINGS /
BAKERY BUN
16

CHICKEN SANDWICHES

16

GROVE CHICKEN

CRISPY OR GRILLED CHICKEN
BREAST / GOUDA CHEESE /
BISTRO MAYO / BAKERY BUN

CHICKEN BACON RANCH

CRISPY OR GRILLED CHICKEN BREAST /
CHEDDAR CHEESE / HICKORY BACON /
RANCH / BAKERY BUN

GROVE PLATES

16

CHICKEN STRIP PLATE

HOT DOG PLATE

CHEESEBURGER PLATE

*ASK FOR LOADED " ONIONS & MUSTARD"
CHOCIE OF 2 SIDES ~ MAC SALAD, FRIES, TATER TOTS, BEANS*

KIDS

10 INCLUDES 1 DRINK

KID'S CHICKEN STRIPS

3PC HANDBREADED CHICKEN STRIPS / FRENCH FRIES

KID'S GOUDA MAC

GOUDA MAC & CHEESE

KIDS CHEESEBURGER

4OZ FRESH PATTY ON BUN WITH FRENCH FRIES

Entrees

ALL ENTREES
INCLUDE BASKET OF
BREAD WITH BUTTER
& CHOICE OF SOUP
OR SALAD

CHOPS

14 OZ PORK PORTERHOUSE

Pork steak / sweet tea glaze / braised cabbage (*Brightly's Farms*) & bacon / Yukon mash / blackberry compote 26

12 OZ NY STRIP STEAK

12 oz hand cut NY strip steak / cowboy butter / Yukon mash / broccolini / house steak sauce 30

SEAFOOD

SALMON PICATTA

Pan seared Atlantic Salmon / caper lemon - Chardonnay sauce / angel hair pasta 26

MEDITERRANEAN SHRIMP PASTA

Sautéed shrimp / artichoke hearts / Greek olives / fresh tomatoes / Chardonnay - garlic butter sauce / angel hair pasta 25

MUSSELS & SHOESTRINGS

Two dozen PEI Mussels / savory white miso broth / shoestring fries 24

SHRIMP OREGATANA

Breaded pan fried shrimp / lemon - Chardonnay garlic butter sauce / lemon risotto 25

SICILIAN SHRIMP

Shrimp sautéed with Calabrian chilies / vodka lemon butter pan sauce / saffron risotto 25

VEGETARIAN

ARTICHOKE FRENCH

Golden brown egg battered artichoke hearts, simmered in velvety sherry - lemon butter sauce / over angel hair pasta 22

GOUDA MAC & CHEESE

Chef's gouda cheese sauce tossed with pasta 20

Entrees

POULTRY

CHICKEN PALERMO

Pan seared chicken breast topped with prosciutto & mozzarella cheese / sautéed mushrooms & fresh sage in velvety Marsala wine sauce / Yukon mashed potatoes 25

CHICKEN FRANCESE

Golden brown egg battered chicken cutlet / simmered in velvety sherry - lemon butter sauce / over angel hair pasta 23 / *+\$2 add artichokes*

CHICKEN PARMIGIANA

Golden brown breaded chicken cutlet topped with house marinara & whole milk mozzarella cheese / over angel hair pasta 22

CAJUN CHICKEN ALFREDO

Blackened chicken breast / three cheese ravioli / house made alfredo sauce 24

Desserts

VANILLA CRÈME BRÛLÉE 7

Vanilla custard with burnt sugar top

TWO CANNOLIS 8

Pastry shells stuffed / orange laced mascarpone chocolate chip cream

ROTATING SEASONAL DESSERT

Changes lweekly ask your server for more details!

BEVERAGES

FOUNTAIN DRINKS (1 REFILL) ~ Cola, Diet Cola, Lemon Lime, Lemonade, Sweet Tea, Unsweet Tea 2.50

COFFEE ~REGULAR & DECAF 2.50

JUICE ~ ORANGE JUICE OR CRANBERRY 2.89

D MILK ~ 2.89

Pizza

SPECIALTY 24

BRICK OVEN PIZZA - FRESH DOUGH MADE IN HOUSE DAILY

ONE SIZE 20" - 8 CUT NYS PIZZA

3 LITTLE PIGS

CANADIAN BACON / BACON / ITALIAN SAUSAGE / RED SAUCE / MOZZARELLA

HOT AS HADES

HOT ITALIAN SAUSAGE / CHERRY PEPPERS / SAUTÉED ONIONS
/ RED SAUCE / MOZZARELLA / HOT HONEY DRIZZLE

RAZZY BBQ CHICKEN

CHICKEN / RASPBERRY CHIPOTLE BBQ BASE / BACON / MOZZARELLA CHEESE /
BLUE CHEESE CRUMBLES

HAWAIIAN

CANADIAN BACON / PINEAPPLE / ONIONS / RED SAUCE / MOZZARELLA

THE GOAT

SLICED PROSCUITTO / DOLLOPS OF FIG JAM / FRESH HERBS / GARLIC BUTTER
BASE / MOZZARELLA & GOAT CHEESE / BALSAMIC DRIZZLE

CAJUN ALFREDO PIZZA

CRISPY CHICKEN CUTLET / CAJUN ALFREDO BASE / MOZZARELLA

ATHENS

CHICKEN / GARLIC BUTTER BASE / TOMATOES / GREEK OLIVES / ARTICHOKE / FETA
/ MOZZARELLA / BALSAMIC DRIZZLE

ANY SPECIALTY PIZZA ON 10" GLUTEN FREE CRUST 16

BUILD YOUR OWN PIZZA

LARGE 20"	CHEESE 20	TOPPINGS \$2.00
MEDIUM 12"	CHEESE 13	TOPPINGS \$1.25
10" GF CRUST	CHEESE 13	TOPPINGS \$1.00

TOPPINGS & SAUCES

**PEPPERONI, SAUSAGE, BACON, CANADIAN BACON, MUSHROOMS,
ONIONS, BLACK OLIVES, CHERRY PEPPERS, BANANA PEPPERS,
TOMATOES, PINEAPPLE, EXTRA CHEESE, HOT HONEY, BALSAMIC GLAZE**