

THE GROVE 1848 BISTRO & BAR



*Inspired by Grandpa *Boris - First Generation Macedonian American,
Epitomizing the American Dream, his family sold produce at the
Rochester Public Market for 40 years & operated The White Swan Diner,
WWII veteran & lifetime Kodak worker, Boris
reveled in his victory garden, summer sun, Genny Light & Sunday family dinners.*

1848 Kendall Rd, Kendall, NY, 14476 | 585-659-4135 | thegrove1848.com

SOUP

Gf CREAM OF BUTTERNUT SQUASH
– 4 CUP / 6 BOWL –

Gf SEAFOOD BISQUE
– 8 CUP / 10 BOWL –

APPETIZERS

TRUFFLED ARANCINI
– 3 Italian rice balls / wild
mushroom mix / black truffle /
parmesan & herbs / truffle balsamic
–
14

MEATBALLS
– 3 meatballs in sauce / grated
parmesan / toast points –
12

Df MEZZE DIP
– white bean dip / olive tapenade /
fried eggplant / house made pita
chips –
14

Gf Df ROMAN FRIED
ARTICHOKES
– crispy artichokes / zesty lemon
dip –
12

Gf CHILLED LOBSTER
"SALAD"
– Chopped Maine lobster tossed /
tarragon lemon vinaigrette /
summer succotash of butter beans
& sweet corn / fresh tomatoes /
crispy bacon / lemon crema –
18

BAR MENU

Gf CHICKEN WINGS
– Regular 10 ~ 14.99 20 ~
29.50 30 ~ 43.50 –
» INCLUDES BLUE CHEESE, CELERY
AND CHOICE OF SAUCE : HOT /
MEDIUM / MILD / BBQ / COUNTRY
SWEET / GARLIC PARM / CAJUN
HONEY GARLIC »

BREAD STICKS 12
– melted mozzarella & garlic butter
/ marinara to dip –

MOZZARELLA STICKS
– 6pc ~ 6.99 12pc ~ 13.99 18pc ~
19.95 –
» Italian breaded & fried golden
brown mozzarella cheese sticks /
house marinara »

Gf BASKET PARMESAN
TRUFFLE FRIES
– basket of potato fries / grated
parmesan / truffle / parsley –
8

CHICKEN TENDERS
– 5 tenders ~ 9.95 10 tenders
~ 19.95 15 tenders ~ 30.95
–
» Includes blue cheese & choice of
sauce : HOT / MEDIUM / MILD /
BBQ / COUNTRY SWEET / GARLIC
PARM / CAJUN HONEY GARLIC /
LEMON PEPPER / add side \$4 »

Gf BASKET OF FRIES
– fried golden brown basket of
potato fries –
7

COCKTAILS

LILAC FESTIVAL
– CITADELLE GIN / CREME DE
VIOLETTE / LUXARDO LIQUEUR /
CHERRY –
10

ITALIAN MULE
– DISARONO AMARETTO / GINGER
BEER / LIME JUICE / MINT /
ORANGE WHEEL –
10

LA DOLCE VITA
– ESPRESSO MARTINI - BELVEDERE
ORGANIC VODKA / COLD BREW /
IRISH CREAM –
11

BORDEAUX SOUR
– BUFFALO TRACE BOURBON /
LEMON JUICE / SUGAR CUBE /
ORANGE BITTERS / RED WINE
FLOAT / ORANGE WHEEL –
10

SUNDAY SPRITZ
– RHUBARB LIQUEUR / SEGURA
VIUDAS BRUT ROSE CAVA / SODA
WATER / ORANGE WHEEL –
8

GATE 7
– FLOR DE CANA RUM 7 / LIME /
COCONUT CREAM / TROPIC FRUIT
JUICE / TAJIN RIM –
10

We kindly ask you do not substitute item components or sauces as it greatly extends kitchen prep times. Allergen information for menu items is available. Ask an employee for details. Consuming undercooked or raw meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS

Gf HARVEST SALAD

- romaine / roasted butternut / cranberries / goat cheese / pumpkin seeds / bacon / house cider vinaigrette –
12
» adds: chicken cutlet 4, grilled chicken 4, salmon 7 »

Gf GREEK SALAD

- romaine / Greek olives / feta / onion / tomatoes / cucumbers / pepperoncini's / house Greek dressing –
12
» adds: chicken cutlet 4, grilled chicken 4, salmon 7 »

CAESAR SALAD

- romaine / parmesan cheese / croutons / Caesar dressing –
12
» adds: chicken cutlet 4, grilled chicken 4, salmon 7 / *gf without croutons »

DINNER

all dinner entrées include bread & petite bistro salad

STEAK

Gf *BLUE CHEESE TOPPED SIRLOIN FILET

- 8oz Prime center cut Beef Tenderloin / slice of sharp blue cheese / fried garlic slivers / red wine demi glace / parmesan smashed potatoes / house vegetables –
24
» add mushrooms & onions +3 »

Saturday Only

- Gf** PRIME RIB – Tender slow roasted herb crusted prime rib / choice of potato / a jus & house vegetables
» 12oz / 16oz / 18oz - MP

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CHICKEN

CHICKEN PARMIGIANA

- Italian breaded chicken cutlet / linguine pasta / melted mozzarella cheese / house marinara –
22
» sub gf pasta + 2 »

CHICKEN FRENCH

- Egg dipped chicken finished with dry sherry butter sauce & lemon slices, tossed with linguine pasta –
22
» Chicken & Artichoke French 22 / Artichoke French 20 / sub gf pasta +2 »

CHICKEN SUMMER GROVE SOUVLAKI BOWL

- Grilled chicken atop chilled pearl cous cous / fresh diced cucumbers + tomatoes / feta cheese / Kalamata olives / onion / stuffed grape leaf / served with pita bread + cucumber yogurt sauce –
20
» salmon 24 »

GROVE MEDITERRANEAN PASTA

- Chicken breast / Greek olives / tomato / spinach / linguine pasta / garlic lemon chardonnay butter / feta cheese –
22
» Vegetarian 19 / ~sub gf pasta +2 »

SEAFOOD

🍷 SALMON

- 8oz Norwegian Salmon seared with Proprietary dry BBQ blend / pineapple coulis / succotash / potato hash –
24

🍷 LOBSTER FLORENTINE CARBONARA

- Maine lobster claws / garlic / herbs / spinach / bacon / parmesan / fresh tomatoes / chardonnay butter sauce / linguine –
34
» sub gf pasta +2 »

Friday Only

COD FRENCH – Egg dipped fresh Atlantic Cod / finished with dry sherry butter sauce / lemon slices / linguine pasta 22
» sub gf pasta +2

FRESH ATLANTIC COD – Genesee Beer Battered Fish Fry : Offered beer battered or breaded / Served with 18
coleslaw & tartar sauce *choice of fries / baked potato / mac & cheese / mac salad / side salad / vegetable

BROILED FRESH ATLANTIC COD – Baked in white wine with choice of seasoning ~ Lemon Pepper or Cajun, 18
served with coleslaw & tartar sauce *choice of fries / baked / mac & cheese / mac salad / side salad / vegetable

COMFORT

GOUDA MAC

- Velvety gouda mac & cheese / buttered panko crumbs –
16
» Add Meatballs +6 »

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PIZZA

BUILD YOUR OWN PIZZA

CHEESE 12

- toppings + \$1.50: ham, sausage, pepperoni, bacon, onions, banana peppers, black olives, roasted red peppers, mushrooms, extra cheese –
- » gf cauliflower crust available »

SPECIALTY PIZZA 15

- 12" hand formed thin crust pizza –
- » gf cauliflower crust available »

BUFFALO CHICKEN WING PIZZA

- Grilled Chicken / Buffalo Blue Cheese Base / Mozzarella / Blue Cheese Crumbles –

CHICKEN BROCCOLI ALFREDO

- Grilled Chicken / Alfredo Base / Chopped Broccoli / Mozzarella –

GREEK CHICKEN

- Grilled Chicken / Garlic Butter Base / Tomatoes / Kalamata Olives / Artichokes / Feta / Mozzarella / Balsamic Drizzle –

GREEK VEGETABLE

- Garlic Butter Base / Tomatoes / Kalamata Olives / Artichokes / Feta / Mozzarella / Balsamic Drizzle –

3 LITTLE PIGS

- Ham / Bacon / Italian Sausage / Vodka Red Sauce Base / Mozzarella –

THE GOAT

- Bacon / Caramelized Onions / Herb Oil Base / Dried Mission Figs / Goat Cheese / Balsamic Drizzle –

FUNGI

- Sliced Mushrooms / Garlic Butter Base / Mozzarella / Parmesan Cheese / Balsamic Truffle Glaze –

We cater! Inquire about our catering options

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SANDWICHES & BURGERS

all sandwiches include fries

BEEF ON WECK

– tender sliced roast beef / au jus / kimmelweck roll –

13

GROVE PITA

– grilled chicken on pita bread with tomatoes, cucumbers, shaved red onion, crumbled feta, Greek olives, cucumber yogurt sauce –

14

GROVE CHICKEN SANDWICH

– grilled or crispy chicken breast / sweet & spicy mayo / fresh bakery bun / fries –

14

» + bacon 1 »

ALL AMERICAN BURGER

– 8 oz Certified Angus Beef Patty / cheddar cheese / bacon / lettuce / tomato / onion / bakery fresh bun –

15

BISTRO BURGER

– 8 oz Certified Angus Beef patty / gouda cheese / bacon / sweet + spicy mayo / lettuce / tomato / onion / fresh bakery bun –

15

BLACK & BLUE BURGER

– 8 oz Certified Angus Beef patty / proprietary dry BBQ spice blend / blue cheese / lettuce / tomato / onion / bakery fresh bun –

15

GROVE PLATES

EXTRA MEAT HOT 1.99 / FULL CUP 5

GROVE 17 FULL / 13 HALF

BURGER PLATE – two fresh premium angus patties / meat sauce / American cheese / choice of two: home fries / mac salad / baked beans

» "loaded" onions & mustard

GROVE 17 FULL / 13 HALF

DOG PLATE – two split Zweigle's pop open dogs / meat sauce / Choice of two: home fries / mac salad / baked beans

» "loaded" onions & mustard

GROVE 17 FULL / 13 HALF

TENDER PLATE – half plate 2 or full plate 3 tenders / meat sauce / Choice of two: home fries / mac salad / baked beans

» "loaded" onions & mustard

BAMBINI 0-10

KID'S CHICKEN TENDERS

– Chicken tenders (3) / fries –

8

KID'S CHEESEBURGER

– choice of fries or apple sauce pouch –

8

» add bacon \$1 »

KID'S GRILLED CHEESE

– choice of fries or apple sauce pouch –

8

» add bacon \$1 »

KID'S PASTA

– pasta with butter or marinara / apple sauce pouch –

8

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